

PROPERTY OF PACIFIC EDGE IMPORTS, AGOURA HILLS, CA

## DOS ARMADILLOS®

### *Dos Armadillos Añejo Tequila*

*DOUBLE DISTILLATION. Made with 100% mature Blue Weber agaves that are more than 8 years of age.*

*From the high mountain region of Mazamitla Jalisco.*

*Body: Rich, silky, well balanced body, with long pronounced legs, and a sleek texture on the palate.*

*Taste: Delicate spices and vanilla lead to a long finish of dried fruits and oak.*

PROPERTY OF PACIFIC EDGE IMPORTS, AGOURA HILLS, CA

## DOS ARMADILLOS®

### *Dos Armadillos Añejo Tequila*

*DOUBLE DISTILLATION. Made with 100% mature Blue Weber agaves that are more than 8 years of age.*

*From the high mountain region of Mazamitla Jalisco.*

*Body: Rich, silky, well balanced body, with long pronounced legs, and a sleek texture on the palate.*

*Taste: Delicate spices and vanilla lead to a long finish of dried fruits and oak.*

PROPERTY OF PACIFIC EDGE IMPORTS, AGOURA HILLS, CA

## DOS ARMADILLOS®

### *Dos Armadillos Añejo Tequila*

*DOUBLE DISTILLATION. Made with 100% mature Blue Weber agaves that are more than 8 years of age.*

*From the high mountain region of Mazamitla Jalisco.*

*Body: Rich, silky, well balanced body, with long pronounced legs, and a sleek texture on the palate.*

*Taste: Delicate spices and vanilla lead to a long finish of dried fruits and oak.*

PROPERTY OF PACIFIC EDGE IMPORTS, AGOURA HILLS, CA

## DOS ARMADILLOS®

### *Dos Armadillos Añejo Tequila*

*DOUBLE DISTILLATION. Made with 100% mature Blue Weber agaves that are more than 8 years of age.*

*From the high mountain region of Mazamitla Jalisco.*

*Body: Rich, silky, well balanced body, with long pronounced legs, and a sleek texture on the palate.*

*Taste: Delicate spices and vanilla lead to a long finish of dried fruits and oak.*