

PROPERTY OF PACIFIC EDGE IMPORTS, AGOURA HILLS, CA

DOS ARMADILLOS®

Dos Armadillos Extra Añejo Tequila

DOUBLE DISTILLATION. Made with 100% mature Blue Weber agaves that are more than 8 years of age. This extra añejo tequila is aged 54 months in American Oak Barrels.

From the high mountain region of Mazamitla Jalisco.

Body: Full body from the 54 months of aging in oak barrels.

Taste: Very smooth to the palate. The aromas are presented in the taste and it has a very smooth ending.

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