

PROPERTY OF PACIFIC EDGE IMPORTS, AGOURA HILLS, CA

DOS ARMADILLOS®

Dos Armadillos Reposado 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: Silky and smooth profile with long pronounced legs presenting a full, well balanced body with a sleek texture on the palate.*

Taste: Fresh, clean taste with a hint of oak and warm finish with hints of roasted hazelnut and cinnamon.

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