

PROPERTY OF PACIFIC EDGE IMPORTS, AGOURA HILLS, CA



Añejo

100% blue agave that has matured to its peak ripeness. It is cooked in adobe brick ovens and distilled in rustic copper stills. Finally, it is aged in fine oak barrels.

LOOK: Shiny crystalline with amber tones and gilt reflects with a great full body.

SMELL: Aromatic full notes of cooked, ripe agaves, a subtle touch of vanilla and delicate fine wood bouquet as a result of the aging process.

TASTE: As a result of its traditional process and patient aging in caves, it evokes the agave recently removed from the kiln.

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