

PROPERTY OF PACIFIC EDGE IMPORTS, AGOURA HILLS, CA



ULTRAPREMIUM  
TEQUILAS

## Reposado / Aged

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, luminous and transparent, yellow-gold color of medium intensity with medium to full body.

SMELL: An equal balance. The cooked agave stands out with the citrus essences and fine notes of wood.

TASTE: Confirms the promise of its aroma, the notes of cooked agave are intense and persistent. Soft pleasant taste.

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