

REPOSADO



NOM: 1414
Agave Region: Jalisco (Los Altos)
Agave Type: Tequilana Weber
COOKING: 20 Ton Masonry Oven
EXTRACTION: Milling
Water Source: Deep Well Water
Fermentation: Stainless Steel Tanks
Still Type: Copper Pot
Distillation: 2X
Aging: 6 Months - American Oak Barrel
ABV/Proof: 43%ABV (86 proof)
Other: No Additives

Pallet info:

40"L x 48"W x 58"H
112cs per pallet
28cs per layer
4 stack high
Total weight: 2,178 lbs
Weight per case: 19lbs

Aroma: It is a soft tequila on the nose, with woody, fresh, citrusy notes of cooked agave and a light floral, cinnamon, and nutty touch.

Flavor: It is a tequila that is congruent on the nose and palate. On the palate, you'll appreciate the fresh, woody, citrus notes, accompanied by hints of nuts, flowers, and the spiciness of cinnamon. With a slight bitterness on the palate.

Color: Light brown color with golden highlights.

REPOSADO 750ML



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MASTER CASE REPOSADO



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