

MARACAME AÑEJO

SUPER PREMIUM TEQUILA

"Golden amber color. Lively aromas and flavors of dried Stone fruits, suede, spiced nut brittle, and crème Brulee with a satiny, lively, fruity medium-full body and an elegant finish that presents suggestions of figs an dates, vanilla cola, pepper and chalk. An elegant and wonderfully nuanced Añejo that will de great whit cigars".

Jerald O Kennard, Director – Tastings.com

PRODUCTION DETAILS

- **NOM:** 1456
- **Agave Source:** Fully ripe (9 years) From Los Altos
- **Cooking:** Traditional Stone ovens for 72 hrs.
- **Milling:** industrial process
- **Water Source:** Natural (Los Altos)
- **Fermentation:** Open vats with proprietary yeast
- **1st Distillation:** Stainless Steel stills; Steel coils
- **2nd Distillation:** Stainless Steel stills; cooper coils
- **Barrels:** New American oak for 18 months
- **Bottles:** Clear Crystal with unique hand-crafted art
- **Proof:** 80 (40% ABV)

AWARDS

Beverage Testing Institute

Gold Medal – 94 Points

San Francisco World Spirits Competition

Double Gold & Package Design Award

Business Today

7 Tequila in the World

