

MARACAME PLATA

SUPER PREMIUM TEQUILA

"Silver color. Bright, creamy, spicy aromas and flavors of grilled pineapple, honeyed sweet potatoes, anise biscotti, and prickly pear custard with a silky, vibrant, fruity medium body and a tingling, complex, long finish displaying accents of citrus, peppery and sweet spices, herbs and minerals. A delicious and vibrant Blanco with loads of creamy and fruity agave character throughout".

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 spring (Los Altos)
- **Fermentation:** Open vats with proprietary yeast
- **1st Distillation:** Stainless Steel stills; Steel coils
- **2nd Distillation:** Stainless Steel stills; cooper coils
- **Bottles:** Clear Crystal with unique hand-crafted art
- **Proof:** 80 (40% ABV)

AWARDS

Beverage Testing Institute:
Gold Medal – 93 Points

San Francisco World Spirits Competition
Double Gold & Package Design Award

Testing Panel Magazine

Publisher's Pick – 94 Points

