TEQUILA PLATA TAHONA

100% DE AGAVE AZUL

Tequila Cava de Oro Plata, 100% artisan process.
Exquisite drink with extraordinary flavor and smoky aromas from its cooking in volcanic stone ovens with wood over direct fire. Bright in color, rich in flavor and texture. Using our traditional method, grinding is carried out in Tahona with a great lineage of supreme agaves, and a wild fermentation in wooden vats for 120 hours, increasing the complexity and length in the mouth. Finishing with a pure distillation in copper stills, which is distinguished by its quality and nobility.

Awarded the Double Gold Medal as one of the best tequilas in the world at the San Francisco 2021 World Spirits Contest.

Color: Luminous crystalline tones, slightly straw-colored.

Aroma: Soft smoky notes with citrus aroma.

Sabor: Characteristic for its maximum expression of cooked agave that lead us to its origin. And an indescribable smoothness with a long finish.

Caracteristics

Class:	**Silver**
Category:	**100% Agave**
Capacity:	**750ml**
Alcohol Volume:	**42% Alc. Vol.**
Limited Production:	**4,810 Bottles**
NOM:	**1477**
Estates 1:	**2015/2020 Hostotipaquillo, Jalisco.**
Estates 2:	**2016/ 2020 Amatitán, Jalisco.**
Distillery:	**Tequilera Puerta de Hierro S.A de C.V**
Country of Origin:	**Mexico**

Pallet Cava de Oro

20 boxes per bed

100 boxes per pallet

600 bottles per pallet

Dimensions

Weight: 980 Kg

Measure: 140 x 101 x 115 cm

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MAESTRO TEQUILERO