



CENOTE AÑEJO

Tequila 100% Blau Agave

Inspired by the beauty of the Yucatan Peninsula and its unique underground water systems. Cenote Tequila is made from 100% Agave Azul from the highland region of Jalisco, Mexico, produced. The plants are grown for 6-7 years before being harvested. The distillation is done in a combination of copper and stainless steel stills to preserve the natural aromas. The Añejo is aged for one year in American oak barrels. Cenote Tequila is kosher certified.

Tasting notes

Color

Bernsteinfarben.

Aroma

Noten von Vanille mit einem leichten Hauch von rauchigem Holz.

Taste

Reichhaltige und ausgewogene Aromen mit süßer Agave, würziger Eiche und Noten von dunkler Schokolade