



CENOTE AÑEJO

Tequila 100% Blue 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 lowland region of Jalisco, Mexico. The plants are grown 6-7 years before being harvested. Distilled in a combination of copper and stainless steel pot stills to preserve the natural flavours. Añejo is aged for one year in American Oak barrels. Cenote Tequila is Kosher Certified.

Tasting notes

Color

Rich Amber

Aroma

Notes of vanilla with a slight hint of smoky wood.

Taste

Rich and well-balanced palate followed by sweet agave, spicy oak and dark chocolate notes