EXTRA AÑEJO







Aged in White American Oak barrels for 36 months. Infused with discernible wooden and caramelized notes and aromas. Perceivable aromatic herbal tones and cooked agave.



AMERICAN OAK BARRELS



40% Alc. / Vol.

NET. CONT. **750ml**





VISUALS

Reddish golden color with light sparkles

AROMATIC

Deep cooked agave aromas, honey and wood



GUSTATORY

Caramelized tones with agave and honey notes



