

TROMBA ANEJO {100% AGAVE }

Tromba Anejo spends 20-24 months aging in white American whiskey barrels giving it pronounced aromas of chocolate and earthiness.

Smooth and warming on the palate, it builds with complex flavors of citrus, stone fruit, vanilla and finishes with a sweet smokiness.

TASTING NOTES

Wood, vanilla, caramelized agave, honey, chocolate, dehydrated fruits, pure cacao, red fruits

SRP: \$53.99



QUILA
TROMBA