

# INTRODUCING CENOTE<sup>™</sup> CRISTALINO

100% AGAVE AZUL CRISTALINO TEQUILA

## 30 SECOND SELL

Cenote<sup>™</sup> Cristalino is an Añejo Tequila, aged in American Oak for at least 12 months, which is then filtered. This process removes the color whilst also softening & mellowing the flavors of aging and agave, giving a lighter, softer yet still complex Añejo flavor experience.

Cristalinos are THE hot Tequila trend in Mexico which have revolutionized the category

## WHAT MAKES IT DIFFERENT

Cenote<sup>™</sup> Cristalino is an Añejo aged for 12 months in American Oak and then filtered through active charcoal.

This process removes the color (imparted by aging), softens & mellows the flavors of aging and agave, giving a lighter, softer & more subtle Añejo flavor experience.

Cenote<sup>™</sup> Cristalino is made with ultra-pure, natural volcanic spring water which delivers a fresh, pure base for the delicate flavors of our perfectly aged agave to shine through.



## TASTING NOTES

### Nose

Roasted agave, vegal herbs, married with white pepper spice and vanilla

### Flavor

Slightly sweet vanilla, fresh cut herbs, dark chocolate with cinnamon spice

### Finish

Elegant finish accentuated by warm, toasted spice

## What is Cenote<sup>™</sup> Tequila?

Deep in Mexico's Yucatan Peninsula lie Cenotes, spectacular sink holes filled with crystal-clear water slowly filtered through limestone. Inspired by these natural wonders, Cenote<sup>™</sup> Tequila is an award-winning artisan Tequila crafted from 100% Blue Weber agave, and ultra-pure natural volcanic spring water.

## Who Is This For?

Consumers looking for:

The perfect sipping tequila that is complex, yet mellow with soft flavors.

A way to make an elevated Margarita or Paloma with more flavor but no color.

The flavor complexity of an Añejo but without the intensity and strength



8 11751 02308 4



10811751023081