

INTRODUCING
CENOTE[™]
AÑEJO

100% AGAVE AZUL AÑEJO TEQUILA

30 SECOND SELL

We believe the aging process should enhance rather than dominate the natural flavors of agave, which is why Cenote[™] Añejo is aged for at least 12 months in finer-grained, lightly toasted American Oak barrels. The result is a balance of subtle yet complex ageing notes of vanilla, spice and chocolate, with perfectly aged and cooked agave.

WHAT MAKES IT DIFFERENT

Cenote[™] Añejo is made using finer-grained, lightly toasted American Oak barrels giving a more nuanced complexity of flavors, with the aging notes not overpowering those of agave. The result is a perfect balance of agave flavors with the classic signature notes imparted by the aging process.

Cenote[™] Añejo 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

Smoke accented with subtle wood notes

Flavor

Vanilla, chili pepper, dark chocolate, and cinnamon

Finish

Nuanced complexity with a long, lingering finish

What is Cenote[™] 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[™] 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:

Complexity but with balance and nuance in their Añejo

An Añejo that has more subtle and complex flavor notes of barrel aging without cloying sweetness

