

INTRODUCING CENOTE™ BLANCO

100% AGAVE AZUL BLANCO TEQUILA

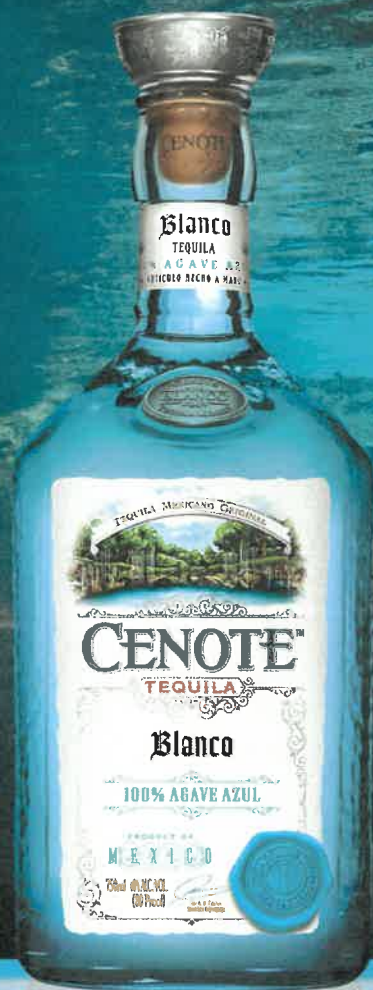
30 SECOND SELL

Cenote™ Blanco has the signature fresh, clean notes of Blanco Tequila, and is uniquely rested for 3 weeks in American oak for incredible smoothness and depth of flavor. The result is a Tequila smooth enough to sip on the rocks, and with depth of flavor to make remarkably flavorful cocktails.

WHAT MAKES IT DIFFERENT

Unlike other Blanco Tequilas, Cenote™ is uniquely rested for 3 weeks in American Oak barrels before bottling, giving incredible smoothness and adding a subtle depth of flavor.

Cenote™ Blanco is made with ultra-pure, natural volcanic spring water which delivers a fresh, pure taste and a perfect base for the delicate flavors of our perfectly aged Agave to shine through.



TASTING NOTES

Nose

Fresh with bright citrus and pepper

Flavor

Rich, cooked agave, spices, subtle wood, green vegetables, pineapple and mango with mint

Finish

Refreshing and clean

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:

A unique smoothness to their Tequila

A fresh, pure taste

A Blanco Tequila with more depth of flavor



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