

INTRODUCING CENOTE™ REPOSADO

100% AGAVE AZUL REPOSADO TEQUILA

30 SECOND SELL

We believe the aging process should enhance, rather than dominate the natural flavors of agave. Cenote™ Reposado is aged for at least 3 months in finer-grained, lighter-toasted American Oak barrels. The result is a perfect balance of refined flavors from aging of vanilla, wood & spice, with fresh cooked agave and green vegetal notes.

WHAT MAKES IT DIFFERENT

Cenote™ Reposado is made using finer-grained, lightly-toasted American Oak barrels. This gives lighter, more refined notes of the classic aging flavors of vanilla, wood, and spice allowing the notes of our hand-harvested perfectly aged agave to shine through too.

Cenote™ Reposado 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

Balanced with vanilla and wood notes

Flavor

Vanilla, wood, spices, cooked agave, and green vegetable

Finish

Harmonious and balanced

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 reposado that has more balance between flavors of aging and agave

A lighter reposado that isn't overpowered by flavors of vanilla and spice



8 11751 02200 1



10811751022008