

INTRODUCING  
**CENOTE  
AHUMADO**

A RICH & SMOKY REPOSADO TEQUILA CRAFTED IN THE MEZCAL TRADITION

Following the historic method of master tequileros, Cenote Ahumado is a small batch tequila crafted from roasting the agave piñas over wood fire. A 100% blue weber tequila aged in oak barrels, Ahumado is a unique expression that bottles the best of both tequila and mezcal.

Cenote is an ultra-premium, award-winning tequila named in honor Mexico's legendary artesian pools. Cenote is an artesian tequila crafted from 100% blue weber agave and volcanic rock-filtered pure spring water.

**CENOTE™  
TEQUILA**



**TASTING NOTES**

**Nose**

Campfire, hickory smoke, clover honey, charred peppers, ginger

**Flavor**

Dark caramel, fire-roasted peppers, blade mace, cinnamon, crème brûlée, toasted coconut

**Finish**

Medium-long candied ginger, cassia, lingering campfire, smoked agave

**Bold**

Most smoky tequilas are unaged. Cenote Ahumado is rested in oak barrels for more than 2 months to develop character, mellow flavor and golden color.

**Balanced**

Cenote Ahumado tastes unlike anything else available – with the mellow hickory smoke you'd expect from a mezcal, but beautifully balanced.

**Best-In-Class**

First the finest 100% blue weber agave is roasted under the strict supervision of mezcal distiller Eleana Nunez. Then, at the state-of-the-art Finos Distillery, Master Tequila Distiller Arturo Fuentes employs a modern fermentation and distilling process to craft tequila worthy of the Cenote name.

