

TEQUILA
TROMBA®
CEDANO
REPOSADO

THE CEDANO STORY

Marco Cedano, Tromba founder and Master Distiller took the tequila world by storm when he embarked on a journey to change the way the world sees Tequila. As a master distiller for one of the most established luxury brands in the 1980's, Marco challenged the status quo of the Tequila industry at that time and championed finely crafted, 100% Agave Tequila. This stance led the trend that has driven the popularity of Tequila that we see now. Yearning for more than a traditional role, this Master of Premium Tequila followed his passion to create Tequila Tromba, allowing his exacting standards, precision and 50 years of experience to guide him. With all of this experience, and the innovative mind of his Distiller son Rodrigo, they have developed a new to world ultra-premium Tequila, aptly named...

CEDANO

Cedano is the culmination of 50 years experience and representative of the journey of Marco Cedano's lifelong passion to craft the worlds finest tequila's. Marco began his journey in Tequila with one guiding principle: to honor the agave and the land from which it comes. From his revolutionary stand to make only 100% blue agave tequila, to the creation of Tequila Tromba, to the development of his proprietary still and distillation process, he has always stayed true to this guiding principle.

Marco, along with Rodrigo, have created a fitting testament to his 50 years and the legacy of the Cedano Family. Using an innovative Cedano Process, they have crafted a Reposado Tequila of unmatched flavor, complexity and refinement. All of this is captured in a hand crafted and hand labeled artisan bottle worthy of this exquisite spirit.

¡Salud por los 50 años!.



*“Commemorating my 50th year of making Tequila,
I present my art, craft, and family tradition”*

Marco Cedano

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THE CEDANO PROCESS



Custom Distilling

Utilizing the finest cut from the custom still designed by Marco himself, the pure essence of the agave is captured.



Agave Resting

An innovative, sustainable technique developed with Marco's son, Rodrigo. This technique accentuates the pure agave flavor with no added ingredients or flavors.



French Oak Aging

To complement the pure agave flavor, a limited number of French Limousin Oak casks were procured to provide an added level of depth and complexity.

TASTING NOTES

Nose: Aromas of vanilla and aged wood with a top note of caramelized agave. Hints of cherry, soft florals and a fresh citrus overtone.

Palate: Dense and rich on the palate with notes of soft warm wood, dried fruit, vanilla, toasted cashew, almond and peanut.

Finish: A delicate but sweet finish of slow roasted and caramelized agave and a strong wood finish from the time spent in French Limousin Casks.

Best served in a snifter or champagne glass, neat.

FLAVOR AND AROMA CHARACTERIZATION

Cedano Line 40%
 (1 = min, 5 = max)

