



Tequila Amate Añejo is aged 18 months in new American oak barrels, Aromas of elegant earthy notes open up to a combination of sweet cinnamon, vanilla, white grape and earth tones. On the mouth an intriguing, light, white chocolate is followed by a woody, slightly sweet and buttery middle followed by a clean agave-vanilla finish.



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 “One of the most reliable importers in U.S.”
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