TERROIR CONNECTIONS

TEQUILA 100% de Agave mi Tierra

Mi Tierra Añejo - *100% Agave*

Aged in French oak barrels for 18 months, gold, deep yellow hue, plenty of cooked agave with undertones of caramel, vanilla butter, and chocolate with hints of dried fruit. a Delicate aroma that completes the harmony and equilibrium of this tequila.

Tasting
Ideal for sipping or for a twist on classic boozy cocktails. Sweet, dried fruits with hints of vanilla, caramel and chocolate.

Distillation
Traditional brick oven, open fermentations vats, and cooper pot still distillation.

Origin
Jalisco, Barranca de Amatitian

Alcohol
38%

Certification
NOM 1473, Kosher.

Awards
WSWA TASTING COMPETITION Spirits 2011 - Silver

Bringing exclusive producers into the U.S. Wine and Spirits market

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