



- All Natural
 - LOWLAND
 - NOM 1438, TEQUILA, JALISCO
 - SMALL BATCH(CRAFT/ ARTISANAL)
 - NATURAL OPEN AIR FERMENTATION
 - UNAGED
 - DISTILLED TWICE IN ALAMBIQUE STILLS
 - AGAVE COOKED IN TRADITIONAL BRICK OVENS
 - RESTED UP TO 45 DAYS IN STAINLESS STEEL TANKS
- *Allowing our Silver to become mellow, smooth and easy to enjoy.

TASTING NOTES:

INCREDIBLE MOUTH WATERING AROMAS OF SWEET LEMON LIME AGAVE, WITH SLIGHTS HINTS OF WHITE PEPPER AND INTRIGUING SMOKINESS. FINISHING GENTLY ON THE PALLET WITH AN UNPARRAELLED SMOOTHNESS AND AN INDESCRIBABLE LINGERING TASTE OF BLACK LIQUORICE AND ANISE FLAVORS



Voted "Best Tequila" & "Best Silver Tequila"
at the 2013 San Fransisco World Spirits Competition

[91 Points Beverage Tasting Institute]
[93 Points The Tasting Panel Magazine]



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- LOWLAND
- NOM 1438, TEQUILA, JALISCO
- SMALL BATCH(CRAFT/ ARTISANAL)
- NATURAL OPEN AIR FERMENTATION
- DISTILLED TWICE IN ALAMBIQUE STILLS
- AGAVE COOKED IN TRADITIONAL BRICK OVENS
- AGED 6 MONTHS IN AMERICAN OAK

TASTING NOTES:

DEEP RICH AGAVE AROMAS WITH FLAVORS OF SALTED CARAMEL, VANILLA, CHOCOLATE, AND BANANAS. SLIGHT ESSENCE OF OAK, FOLLOWED BY A VERY PLEASANT LINGERING FINISH.



ABRE OJOS
TEQUILA



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