TEQUILA
JOVEN
INFUSED WITH COFFEE



Terracota infused with coffee is born at the meeting point where tequila honors its origin and opens itself to new possibilities. The natural intensity of the agave blends with the richness of carefully roasted coffee, offering aromas of freshly ground beans, bitter cocoa, and subtle spicy notes.

The result is a complex and characterful tequila that surprises without losing its original essence. It is not an impulsive fusion: it is a conscious dialogue between sweetness and roast, between roots and curiosity.

TASTING NOTES

APPEARANCE

Deep amber with subtle golden highlights and a light body, hinting at its coffee-infused character.

AROMA

Predominantly coffee, caramel, and chocolate, with delicate notes of cajeta and maple.

TASTE

Sweet on the entry, with toasted nuances and a slight bitter contrast, unfolding into a smooth and velvety sensation.

Terracota does not aim to resemble what already exists. It seeks to spark questions, start conversations, and transform the way tequila is enjoyed.

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TEQUILA OPEN TO CURIOSITY.

PRODUCT INFORMATION

AGAVE TYPE
Blue Weber Agave (Agave Tequilana Weber).

AGAVE ORIGIN
All D.O.P. Regions.

WATER SOURCE
Deep well.

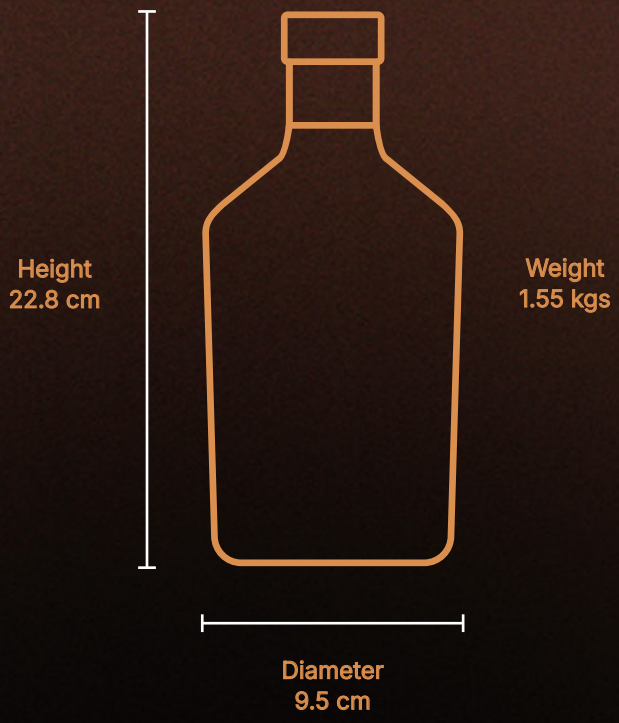
FERMENTATION
Stainless steel tanks with controlled temperature.

DISTILLATION
Fractional column with rectification on copper plates.

STABILIZATION
Over two weeks.

ALCOHOL CONTENT
40%

OTHER
100% Agave Tequila infused with Coffee /
HACCP / Kosher Certified.



PRESENTATION AND LOGISTICS

NET CONTENT
750 ml

BOTTLES PER CASE
6 pcs.

CASES PER PALLET
96 cases

PALLET WEIGHT
953.60 kg

PALLET DIMENSIONS
1 × 1.20 × 1.65 m

PALLETS PER CONTAINER
11 pallets (20') // 22 pallets (40')

SKU: TCTRCF750

BOTTLE CODE
07503052021090

BOX CODE
17503052021097

CASA
TIERRA COBRIZA

Produced and Bottled by:

TC SPIRITS COMPANY S.A. DE C.V.

Camichines #50, Condominio Tierra Cobriza, Unidad Privativa 02
Artesanal 1, El Canuto, C.P. 45460, Zapotlanejo, Jalisco.

casatierracobriza.com

KMD MÉXICO KOSHER

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