TEQUILA

BLANCO



Born from a traditional process: agave cooked in a masonry oven, classic milling, and fermentation in wood with yeasts that highlight the true character of the agave. Copper distillation refines the spirit and defines a clean, expressive, and straightforward profile.

TASTING NOTES

APPEARANCE

Crystal-clear blanco with silvery highlights and a light body.

AROMA

Notes of cooked agave, olive, minerality, pepper, raw agave, with fruity and spicy touches.

TASTE

Salty and sweet, leaving a smooth yet subtly spicy sensation.

"TEQUILA TIERRA COBRIZA,
JUST GOOD TEQUILA."

PRESENTATION & LOGISTICS

SKU: TCTCBL750

NET CONTENT
750 ml/40% A.B.V.

CASE
6 bottles.

CASES PER PALLET
110 boxes

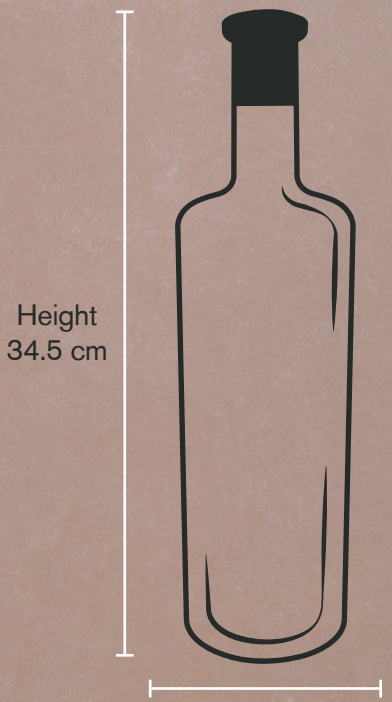
PALLET WEIGHT
1,056 kgs

PALLET DIMENSIONS
100 X 120 cm

PALLETS PER CONTAINER
20' 11 pallets 40' 22 pallets

BOTTLE CODE
07503052021137

BOX CODE
17503052021134



PRODUCT INFORMATION

AGAVE TYPE
Tequilana Weber Blue Variety.

COOKING
Masonry oven lined with volcanic stone from the Popocatépetl.

MILLING
Traditional milling train.

FERMENTATION
72 hours in pine wood vats with custom-designed yeast.

DISTILLATION
Double distillation in copper pot stills.

WATER SOURCE
Deep well.

ALCOHOL CONTENT
40% A.B.V.

ADDITIVE FREE

CASA TIERRA COBRIZA

Produced and Bottled by:
JJ SPIRIT CO S.A. DE C.V.

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

KMD MÉXICO KOSHER

NOM 1672 CRT