TEQUILA

HIGH PROOF



Slow cooking in masonry ovens, classic milling train extraction, and fermentation in wood with a yeast designed to exalt the agave. Copper distillation refines the spirit and accentuates the intensity of its character.

TASTING NOTES

APPEARANCE

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

AROMA

Notes of cooked agave, olive, minerality, damp earth, and pepper, with fruity and spicy nuances.

TASTE

Bright acidity and sweetness, leaving a smooth yet spicy sensation.

"TEQUILA TIERRA COBRIZA,
JUST GOOD TEQUILA."

PRESENTATION & LOGISTICS

SKU: TCTCHP750

NET CONTENT
750 ml/49.5% A.B.V.

CASE
6 bottles.

CASES PER PALLET
110 boxes

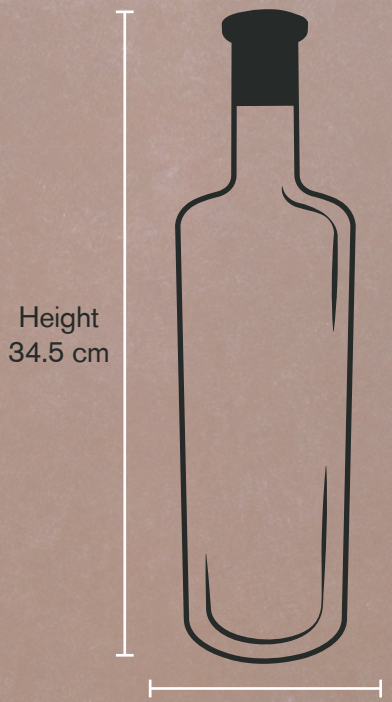
PALLET WEIGHT
1,056 kgs

PALLET DIMENSIONS
100 X 120 cm

PALLETS PER CONTAINER
20' 11 pallets 40' 22 pallets

BOTTLE CODE
07503052021151

BOX CODE
17503052021158



PRODUCT INFORMATION

AGAVE TYPE
Tequilana Weber Blue Variety.

COOKING
Masonry oven lined with volcanic stone from the Popocatépetl.

MILLING
Traditional milling train.

FERMENTATION
72 to 96 hours in pine wood vats with custom-designed yeast.

DISTILLATION
Double distillation in copper pot stills.

WATER SOURCE
Deep well.

ALCOHOL CONTENT
49.5% 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