TEQUILA

REPOSADO



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. It is then rested for 4 months in French oak barrels. Its distillation in copper stills refines the spirit and accentuates the intensity of its character.

TASTING NOTES

APPEARANCE

Amber yellow, with golden hues and a light body.

AROMA

Notes of vanilla, cooked agave, oak extract, French oak, cooked pumpkin with light fruity touches.

TASTE

Salty, leaving an astringent sensation.

"TEQUILA TIERRA COBRIZA,
JUST GOOD TEQUILA."

PRESENTATION & LOGISTICS

SKU: TCTCRP750

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

CASE
6 bottles.

CASES PER PALLET
110 boxes

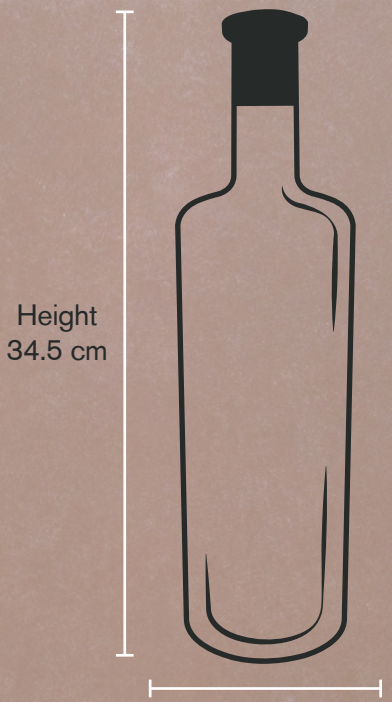
PALLET WEIGHT
1,056 kgs

PALLET DIMENSIONS
100 X 120 cm

PALLETS PER CONTAINER
20' 11 pallets 40' 22 pallets

BOTTLE CODE
07503052021168

BOX CODE
17503052021165



PRODUCT INFORMATION

AGAVE TYPE
Tequilana Weber Blue Variety.

COOKING
Masonry oven lined with volcanic stone from Popocatépetl.

MILLING
Traditional roller mill.

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

DISTILLATION
Double distillation in copper pot stills

MATURATION
4 months in French oak barrels.

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