TEQUILA

TAHONA



After slow cooking in masonry ovens, the tahona extracts rich juices that preserve its noble character. Fermentation in wood with custom-designed yeast and copper distillation keep it true to its origin.

TASTING NOTES

APPEARANCE

Blanco with silvery highlights and a light body.

AROMA

Notes of cooked agave, olive, minerality, and pepper, with subtle hints of raw agave, where the spicy character predominates.

TASTE

Salty and sweet, leaving a warming and astringent sensation.

"TEQUILA TIERRA COBRIZA,
JUST GOOD TEQUILA."

PRESENTATION & LOGISTICS

SKU: TCTCTA750

NET CONTENT
750 ml/44% A.B.V.

CASE
6 bottles.

CASES PER PALLET
110 boxes

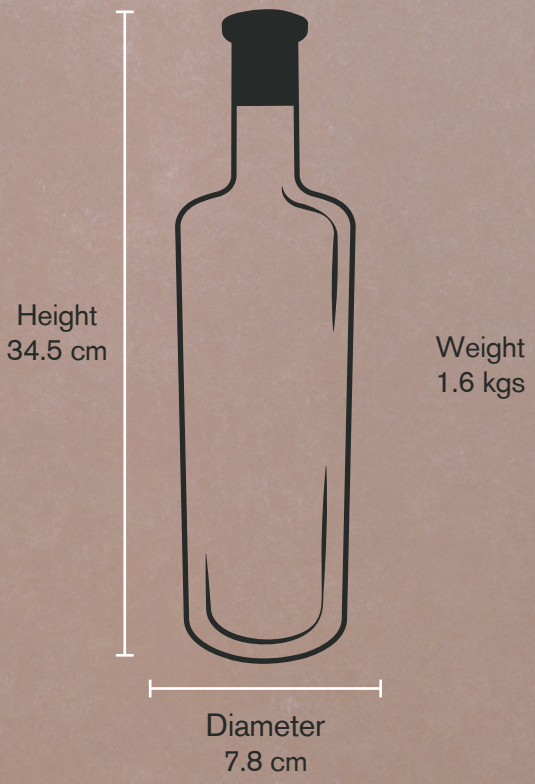
PALLET WEIGHT
1,056 kgs

PALLET DIMENSIONS
100 X 120 cm

PALLETS PER CONTAINER
20' 11 pallets 40' 22 pallets

BOTTLE CODE
07503052021144

BOX CODE
17503052021141



PRODUCT INFORMATION

AGAVE TYPE
Tequilana Weber Blue Variety.

COOKING
Masonry oven lined with volcanic stone from the Popocatépetl.

MILLING
Tahona with volcanic stone from the Popocatépetl.

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

DISTILLATION
Double distillation in copper pot stills.

WATER SOURCE
Deep well.

ALCOHOL CONTENT
44% A.B.V.

ADDITIVE FREE

CASA TIERRA COBRIZA

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

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casatierracobriza.com

KMD MÉXICO KOSHER

NOM 1672 CRT