ROMPECORAZÓN

REPOSADO 100% AGAVE

750 ML

40% ALC. VOL.

AGAVE ESPADIN		SAN LUIS DEL RIO	TLACOLULA, OAXACA
Species		Agave Origin	Produced in
PROCESS		STONE CONE	STONE WHEEL PULLED BY HORSE
		Oven Type	Milling Type
2	NATURAL	OAK WOOD	COPPER
	Fermentation	Tina Type	Still Type
Distillation		MATURATION IN OAK BARRELS (FROM 3 MONTHS TO 1 YEAR)	

Treatment

SENSORY PROFILE WOODY FLAVOR. COOKED MAGUEY

