



CAVA DE ORO BLACK EDITION

Tequila Extra Aged Añejo | Black Edition

Black Edition is Cava de Oro's extra-aged Añejo tequila, matured for 24 months in French white oak and finished for a further three months in new American oak. It is made from 100% blue Weber agave in Jalisco and bottled at 40% volume.

MATURATION: the important distinction is classification. Under CRT rules, Añejo covers tequila matured for at least one year, while Extra Añejo requires at least three years. This bottle is best described as Extra Aged Añejo, not as the five-year Cava de Oro Extra Añejo. SERVING: serve neat in a small stemmed glass at room temperature. Its caramelised agave, vanilla and toasted-oak profile suits dark chocolate, cinnamon desserts, roasted nuts or a mild cigar.

Tasting notes

Color

Dark amber with reddish highlights.

Aroma

Caramelised agave, toasted oak, vanilla and warm spice.

Taste

Round and sweetly oaked, with cooked agave, caramel, vanilla and gentle barrel spice.

Finish

Soft, long and sweet, with lingering agave, oak and caramel.

CAVA DE ORO Cava de Oro is a family tequila producer from El Arenal, Jalisco, associated with the Partida family and Tequilera Puerta de Hierro. The house works with blue Weber agave and is known for a rounded, sweetly oaked style across Reposado, Añejo, Extra Añejo and special editions. The brand sits close to Adictivo and Gran Reserva de Don Alberto in style: dessert-leaning, polished, approachable tequilas made for sipping rather than mixing.

