



# DON JULIO REAL

## Extra Añejo Tequila

Year after year, Don Julio Gonzalez has held himself to be a master distiller, choosing only the best Agave leaves to make this unique product and tirelessly searching for the newest and most revolutionary ways to produce and refine his tequilas. Don Julio Real is incredibly smooth with a sophisticated flavour. This is an exceptional extra añejo tequila, aged between 3 to 5 years in American oak barrels.

### Tasting notes

Color

Amber

#### **Aroma**

A mature aroma balanced with gentle hints of citrus and sweet, cooked agave

Extraordinarily smooth, it seems to caramelize at the back of the mouth, leaving a gentle tingling reminiscent of agave pepper.

#### Finish

Sweet with lingering vanilla notes and a hint of oak for a warm, luxurious finish The Distillery Tequilla Don Julio Premium is made from 100% blue Weber agave, which has grown for 8 to 10 years on mineral-rich clay soil. After harvesting, the tequila is toasted for 3 days in stone ovens and then put into white oak barrels for 30 months. A homage to the founder of the company Don Julio, who started producing Tequilla in 1942.