FiGee
FINE GOODS



HERRADURA AÑEJO

100% Agave Tequila

Herradura Tequila Añejo is made from 100% Agave, cooked in clay ovens, distilled in a pot still and aged for two years in oak barrels - twice as long as suggested by the category standards. This process gives it both a deep amber color and complex taste of agave and dried fruit.

Tasting notes

Color
Dark amber

Aroma
Intense cooked agave and spice, toasted oak and nutty notes

Taste
Very smooth with cooked agave and dried fruit

Finish
Smooth, creamy finish