



## 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