



INICIO TEQUILA EXTRA AÑEJO

100% Blue Agave

An Ultra-premium tequila distilled from 100% Blue Agave hearts, handpicked and distilled in two passes to ensure maximal smoothness. Inicio Extra Añejo is aged 36 months in French oak barrels. The long ageing allows the aromas of the agave to blend with the elegant woody aromas of the cask, resulting in a complex and - harmonious flavour composition.

Tasting notes

Color

Dark Amber with golden hues.

Taste

Its velvety texture carries luscious notes of toffee, oak and spices followed by nutty and buttery flavours.

About the Inicio Tequila Distillery The family distillery is located about 25 kilometres from the town of Tequila. Due to the climate and soil, the blue agave grows particularly well in this region and produces very distinctive aromas. It takes between 7 and 12 years for the blue agave to reach the required maturity level for harvesting. The hearts of the agave are treated in a double distillation process and the tequila is produced according to the highest standards of quality and under the daily supervision of the Council Regulator of Tequila (CRT). Their vision is to place Tequila in the high-end world of spirits and also to help succeed the families and companies that work with them.