



JOSE CUERVO 2023 EXTRA AÑEJO

Reserva de la Familia Tequila | 100% Agave

PRODUCTION 100% Blue Weber agave from Jalisco, aged minimum 3 years in French Limousin and American oak. This blend draws from the Cuervo family cellar, combining estate reserves with reserves up to 30 years old, assembled annually by the master distiller. Bottled at 40% ABV. The 2023 limited-edition artist box, titled 'Structuring a Landscape', features hand-blown glass, hand-signed and hand-dated by Mexican artists Gabriel Cázares Salas and Rolando Flores Tovar of the Tercerunquinto Collective. **SERVING** Serve neat at room temperature in a brandy snifter or copita. Allow 5-10 minutes for the spirit to open. Alternatively serve in a tumbler with ice slightly diluted to mellow the tannins. Best enjoyed as a contemplative sipper after a meal with dark chocolate, candied nuts, or a mild cigar. Not recommended for cocktails.

Tasting notes

Color

Deep amber with mahogany highlights.

Aroma

Fennel, dill, white pepper, toasted oak, toffee, almond, vanilla.

Taste

Rich palate with toasted oak, toffee, baked apple, white pepper, cooked agave, almond.

Finish

Long, silky finish with oak, black pepper, subtle sweetness.

JOSE CUERVO Founded 1795 in Tequila, Jalisco, Casa Cuervo is the world's oldest continuously operating tequila distillery. Led today by the Beckmann family, direct descendants of founder Jose Antonio de Cuervo. La Rojena distillery, inaugurated in the late 18th century, remains the production heart. Reserva de la Familia debuted in 1995, introducing the Extra Anejo category to the world. Each annual release is a master distiller's personal blend from the Cuervo family cellar.