



Processes

-  **AGAVE SELECTION**
Hand Harvested 100% Blue Weber Agave at 6 years old.
-  **AGAVE COOKING**
Low pressure autoclave. 22hr roast
-  **AGAVE MILLING**
We use milling roller for extraction.
-  **FERMENTATION**
52-hour spontaneous in stainless steel tanks.
-  **DISTILLATION**
2 x distilled steel still and copper coil.
-  **STABILIZATION**
3 months in special tanks taking care of the process.
-  **PACKAGING**
Hand bottled, hand packaged.

Ingredients

Agave + Yeast + Water

Tasting Notes

Aroma:

Herbal with notes of pepper, cinnamon and cooked agave.

Taste:

Cooked agave with citrus, pepper, cinnamon, and saline finish.

Certified



Our distillery.



We preserve the natural characteristics of agave.



We are 100% organic.



100% agave.