



# TEQUILA BLANCO

HECHO CON NUESTRAS MANOS Y CORAZÓN  
100% DE AGAVE

## TEQUILA VILLA LOBOS 100% AGAVE

Tequila Villa Lobos is the result of a friendship and close collaboration with two of the world's most respected and trusted authorities on Tequila: Carlos Camarena and Dale Sklar. The agave used for Villa Lobos is entirely harvested by agaveros from the Camarena Family plantations in Los Altos, the celebrated Arandas highlands, thus ensuring only the sweetest & most mature are used. Villa Lobos is a perfect example of handcrafted Tequila made with passion and care in the traditional way.

Made by Carlos in one of the last distilleries of its kind, where production is done by hand in the old fashioned way...slowly and with 'Corazon' meaning heart.

Carlos, like his father before him, Don Felipe, regularly walks through the agave fields to see how the plants are developing, the source of the 'juice' that ultimately after crushing, fermentation and double distillation become Tequila Villa Lobos.

### *Tasting Notes:*

BLANCO

AGED:

Tank rested for 6 months.

APPEARANCE:

Very light lemon and straw.

ON-THE-NOSE:

Soft citrus and floral woody notes.

TASTE PROFILE:

Caramelised pineapple, pine nuts, distinctive agave flavour.

AFTER TASTE:

Smooth due to tank resting, balanced warmth but not overly fierce for a young Tequila.

The Tequila Masters 2014 Awards

Blanco Super Premium, Silver Award: Villa Lobos Tequila Blanco 100% Agave



*Imported by:*

