



TEQUILA VILLA LOBOS 100% AGAVE

Tequila Villa Lobos is the result of a friendship and close collaboration with two of the worlds 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





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Tasting Notes:

AÑEJO

AGED:

24 months in American Oak Barrels.

APPEARANCE:

Light polished oak.

ON-THE-NOSE:

Vanilla, caramel and almond.

TASTE PROFILE:

Perfect structure, soft and clean. Sweet agave, vanilla and citrus.

AFTER TASTE:

Lingering caramel and candied fruit. Slight warmth and spice. Incredible smoothness.



The Tequila Masters 2014 Awards

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



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Tasting Notes:

REPOSADO

AGED:

11 months in American Oak Barrels.

APPEARANCE:

Honeydew and soft glow amber.

ON-THE-NOSE:

Zingy citrus with a hint of cloves.

TASTE PROFILE:

Sweet fruit and honey flavours, slightly spicy and mellow agave.

AFTER TASTE:

Long developing flavours of spice & cinnamon, fading to caramel. A balanced and elegant structure.



The San Francisco World Spirits Competition 2015 Awards

Best Reposado, Double Gold Award: Villa Lobos Tequila Reposado 100% Agave



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Tasting Notes:

EXTRA AÑEJO

AGED:

48 months in American Oak Barrels.

APPEARANCE:

Rich and golden.

ON-THE-NOSE:

Sticky toffee and intense vanilla.

TASTE PROFILE:

Elegant, rich and very soft. Buttery toast, maple and citrus.

AFTER TASTE:

Well balanced and notably rested. Vanilla oak fading to sweet warm caramel and light spiced agave.



The Tequila Masters 2014 Awards

Extra Añejo Super Premium, Gold Award: Villa Lobos Tequila Extra Añejo 100% Agave



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VILLA LOBOS
DISTILLATION STRENGTH
BLANCO TEQUILA
100% DE AGAVE

55% ABV - 110 US PROOF

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Villa Lobos Blanco 55% is soft and bursting with flavour of the famous Villa Lobos 'white pepper nose' which is amplified when added to ice or any other mixes. Bartenders have specifically asked us for this new option and we have listened and are proud to add it to the existing range.

Every bottle is hand numbered and hand signed.

AGED:

Rested minimum 6 months in steel tanks.

ON-THE-NOSE:

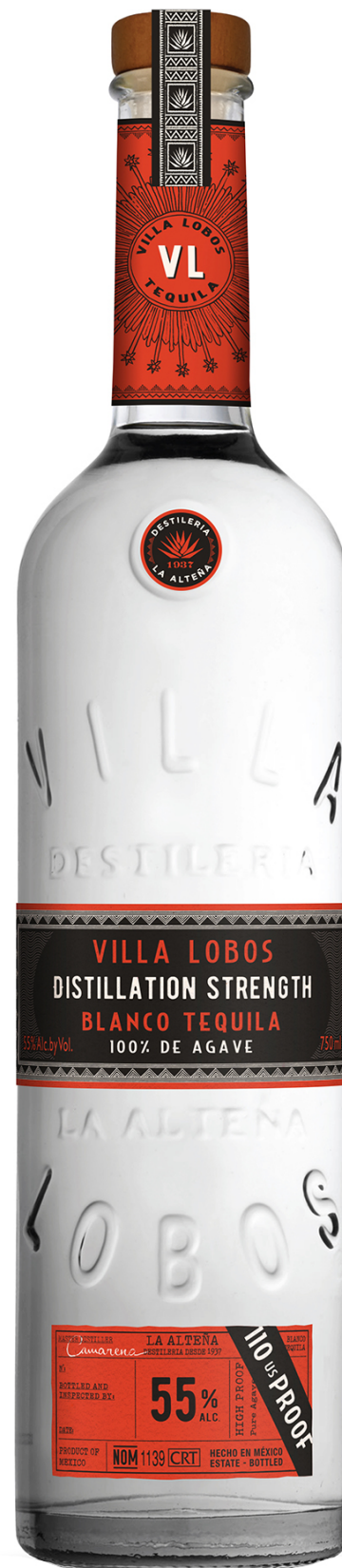
Pear and pineapple at first smell. It is very herbal, green olives, peppermint, green pepper, anise and clove.

TASTE PROFILE:

Lemon peel, sea salt, black pepper, olives and toasted almonds. It has a crispy and mineral flavor.

AFTER TASTE:

Demi sec, long finish. Mineral and black pepper. Silky smooth.



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