

VILLA  
TEQUILA  
LOBOS

# TEQUILA AÑEJO

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:*

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



*Imported by:*

