

Cava de Oro is a Tequila of exceptional quality and flavor. It was founded by the Partidas family in El Arenal, Jalisco, where it remains to this day. Whilst the brand is still an underdog, for most of the production remaining in Mexico and only few bottles being available in USA and Canada so far, it is received as one of the outstanding agave spirits by dedicated Tequila enthusiasts worldwide.

Cava de Oro is produced at Tequilera Puerta de Hierro, operated by the 3rd generation of master Tequila craftsmen. Only 100% Blue Weber agave grown onsite is used to ensure the highest quality possible. It all begins with the harvest: the jimadores hand select 7- to 10-year-old agaves from both the Los Altos and Tequila valley regions of Jalisco. Once collected, the agave-hearts are cooked in traditional brick-ovens and then crushed by using artisanal methods. This mixture of cooked fruit, fibres

and juices is put into open steel tanks and with the help of wild yeasts slowly fermented into "agave-wine". Once the yeast converted all sugars into alcohol, the wine is double distilled in traditional pot stills, paired with three generations of Tequila making knowledge.

Cava de Oro Plata Tequila

Tequila Plata is intense and fun. A luminous crystalline color with silvery tones, bold and flavorful with a light body. It offers a warm taste with spicy, earthy and herbaceous notes and a smooth basic sweetness at the palate. Plata is bottled unaged at 38% ABV, fresh after double-distillation in traditional pot stills. An excellent Tequila to enjoy alone or mixed in your favorite drink.

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Article Nº	2095
Capacity	700 ml
Alcohol strength	40 % vol.
Ageing	none
Allergens	none
Colorant	none
Country of origin	Mexico
Case content	6 Bottles
EAN code bottle	829782100599
Bottle weight	1,64 kg
EAN code case	-
Case weight	10,2 kg
Pallet configuration:	
Cases per Layer	16
Layers per Pallet	4
Cases per Pallet	64
EU-Importer	Perola GmbH Ronhofer Hauptstraße 299 90765 Fürth Germany







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