

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 Reposado Tequila

Cava de Oro Reposado is a bold and flavorful Tequila, aged for a minimum of six month in French white oak barrels. Characterized by its bright straw color, it combines the wild character and freshness of the blue agave with the smooth- and spiciness of the oak wood. Initially warming the palate, a satisfying mouthfeel based on flavors of vanilla, oak, cinnamon and orange zest builds up with a medium body and silky texture. The finish is long and pleasant. An excellent Tequila to enjoy alone or mixed for in your favorite drink.

| Article №             | 2096  |
|-----------------------|---|
| Capacity              | 700 ml  |
| Alcohol strength      | 40 % vol.   |
| Ageing                | 6 months in french white oak harrels                              |
| Allergens             | none  |
| Colorant              | none  |
| Case content          | 6 Bottles   |
| Country of origin     | Mexico  |
| EAN code bottle       | 829782100605  |
| 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  |
| Importer              | Perola GmbH<br>Ronhofer Hauptstraße 299 90765<br>Fürth<br>Germany |







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