

# Cava de Oro<sup>®</sup>

An Añejo that get's and extra 3 months finishing in new Oak Barrels after aging for minimum 2 years in French Oak Barrels.

Like the Añejo by Cava de Oro the Tequila Extra Aged is aged for a minimum of 24 months in used French Oak Barrels – this is already double the time that the Consejo de Regulador de Tequila requests for an Añejo Tequila.

These two years give the Tequila Extra Aged its mild sweetness characteristic that fans of aged Cava de Oros learned to love. The extra 3 months in Virgin American Oak Barrels make this flavour profile even more round with intense barrel notes. The Tequila Extra Aged is best suited for consumption pure or on the rocks.

## About Cava de Oro

Cava de Oro is a small family run manufacturer of high quality Tequilas. The Partidas family from El Arenal, Jalisco is distilling their very special agave spirits since three generations at the Tequilera Puerta de Hierro.

Besides the artisanal productions with the most selected Blue Weber Agaves, Cava de Oro is mainly known for their extra long ageing in French Oak Barrels that give the unique sweet and smooth character to their Tequilas. The time spent in barrels is some times double or more than what the Consejo de Regulador de Tequila requests.

## Cava de Oro Extra Aged Añejo Tequila 100% Agave

Artikel Nr.	4615
Bezeichnung des Lebensmittels	Spirituose (Tequila)
Füllmenge	700 ml
Alkoholgehalt	40% vol.
Kartoninhalt	6
EAN-Code Flasche	829782000660
Flaschengewicht	1,64 kg
EAN-Code Karton	-
Gewicht Karton	10,2 kg
Palettenkonfiguration:	
Kartons pro Lage	
Lagen pro Palette	
Kartons pro Palette	
Herkunftsland	Mexiko
Farbstoffe	Nein
Allergene	Keine
Lebensmittelunternehmer	Perola GmbH Ronhofer Hauptstraße 299 90765 Fürth Deutschland

