

*Cava*  
de  
*Oro*<sup>®</sup>

Cava de Oro tequilas are made from 100% Blue Weber agaves in El Arenal, Jalisco. The brand is backed by the Partidas family, who have been producing exceptional agave spirits for three generations. The agaves used are carefully selected, with their hearts artisanally crushed and ground, then gently cooked and fermented with wild yeasts. The distillation is done twice in traditional pot stills. 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 Rosa Tequila 100% Agave

This 100% agave tequila was aged for two months in French white oak barrels that were previously filled with red wine, giving it its light pink color. On the nose, it presents floral hints and notes of red fruits. On the palate, the taste of cooked agave comes to the forefront, accompanied by a fine acidity and hints of dried fruits. With its summery and fruity notes, this tequila is perfect for enjoying neat or on the rocks.

Article N°	7318
Capacity	700 ml
Alcohol strength	40 % vol.
Ageing	2 months in French white oak barrels
Allergens	none
Colorant	none
Country of origin	Mexico
Case content	6 Bottles
EAN code bottle	829782001087
Bottle weight	1,64 kg
EAN code case	-
Case weight	10,2 kg
<b>Pallet configuration:</b>	
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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