

Cava de Oro^{de}

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 Cristalino Tequila

Cristalino is the latest addition to the range of Cava de Oro Tequilas and has been created by Master Distiller Alberto Partida. In a complex process, Alberto filters their five-year-old Extra Añejo Tequila with charcoal until it achieves a clear, crystalline color without removing too much of the flavor. The result is an artful blend of the bright crisp notes of a plata Tequila with the complexity of an Extra Añejo. Once poured a blend of fragrant aromas welcome you gently with notes of cinnamon, caramel, and vanilla. On the palate a soft entry expands rapidly revealing a delicious range of toasted flavors, finishing with enduring notes of cinnamon and vanilla. Bottled at 38% ABV and to be enjoyed slowly, either neat or on the rocks.

Article N°	
Capacity	700 ml
Alcohol strength	40 % vol.
Ageing	5 y in french white oak barrels
Allergens	none
Colorant	none
Country of origin	Mexico
Case content	6 Bottles
EAN code bottle	
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 Ronhofer Hauptstraße 299 90765 Fürth Germany



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