

CAZCABEL ANEJO TEQUILA



DESCRIPTION:

Made with 100% blue Weber agave in Atotonilco el Alto, Jalisco, by fourth generation tequilero's the Vazquez family, Cazcabel Anejo Tequila has a rich flavour profile and super premium quality at a premium price.

FLAVOUR PROFILE:

Rich texture, cinnamon and a touch of caramel sweetness. Subtle winter spices and notes of caramelised agave.

AROMA:

Cooked agave, warm spices with hints of toffee and vanilla.

FINISH:

Warming with a smooth finish and a touch of dried fruit and orange zest

COLOUR:

Light copper

SIGNATURE SERVE: Caballo

60ml Cazcabel Anejo Tequila
30ml Pink Grapefruit Juice
10ml Agave syrup

Garnish: Grapefruit Twist

Glass: Nick & Nora

Method: Add all ingredients to cocktail shaker, fill with cubed ice and shake well. Fine Strain into chilled glass and garnish

PRODUCTION:

- Cazcabel Anejo is made using 7-year-old hand harvested blue Weber agaves
- Modern autoclave steams the Pina's over 26 hours at 95 degrees
- Pinas are crushed by roller mill designed by Alfredo Vazquez himself
- Aguamiel is fermented for 3-5 days, reaching 4-7% ABV, and then double distilled up to 60% ABV
- Rested in stainless steel copper pots for 3 months
- Aged in Ex-Tennessee whiskey barrels made of American Oak for 14 months
- Bottled at 40% ABV