

“LOS CUERNOS DEL AGAVE”






TASTING PROFILE

Type: Premiun Raicilla de la Sierra.
Style: Blanco – Unaged.
Distillation: x1.
Cooking:
 The use of fire wood in a brick oven.
Category:
 Handmade Raicilla 100% Agave
 Maximiliana Baker.

PLATA

Region:
 Sierra Alta Occidental
 Mascota, Jalisco, Mexico.
Denomination of Origin:
 Jalisco, México.
NOM 257
Bottle:
 750 ML
Alc./Vol 40%
80 Proof

ORGANOLEPTIC FEATURES

-  **Visual:**
Clear, brilliant, crystal color.
-  **Body:**
Creamy body, with a smooth texture.
-  **Aroma & Flavor:**
Robust and herbal, with intense agave and anise flavor, framed with notes of citrus flavors.

