

ZUMBADOR

AÑEJO TEQUILA

HECHO
EN MEXICO

CELEBRITY FREE

100%
AGAVE

AGED TO BUILD DEPTH AND NOT HAVE OAK BE THE DOMINATE OR OVERALL FLAVOR. THE NOSE PRESENTS HONEY, BUTTER AND ROASTED AGAVE NOTES CREATING LIGHT CARAMEL SWEETNESS ON THE PALATE. RESTED FOR 12 MONTHS IN PREVIOUSLY USED AMERICAN OAK BARRELS, THIS AÑEJO IS THE PERFECT SIPPER



AGAVE VARIETY

TEQUILANA WEBER AZUL

ORIGIN

JESUS MARÍA, ALTOS DE JALISCO

ALCOHOL CONTENT

80 PROOF

ALTITUDE

6,922 FT

MAESTRO

ROBERTO LOPEZ

DISTILLERY

EL SABINO

AGAVE AGE

6 YEARS

CASE FORMAT

12 BOTTLE (750ML)

COOKING

MASONRY OVENS

HARVEST METHOD

ARTESANAL

FERMENTATION

WOOD AND STAINLESS

DISTILLATION

COPPER AND STAINLESS

DENSITY

1,500 PLANTS PER ACRE

MOLIENDA

TAHONA

NOM

1643

RESTED

12 MONTHS IN EX-WHISKEY BARRELS

ADDITIVE FREE

THE HUMMINGBIRD CARRIES A DEEP AND SPIRITUAL SIGNIFICANCE FOR THE ANCIENT CULTURES OF MEXICO. THEY REPRESENT THE RESURRECTION OF THE SOUL. THIS IS WHY WE HAVE CHOSEN A HUMMINGBIRD AS OUR SYMBOL, AND SERVES AS OUR REMINDER OF THE ENDURING NATURE OF THE HUMAN SPIRIT

