



**TYPE**  
Tequila

**ABV**  
40%

**AVAILABLE SIZES (L)**  
0.750

## Abre Ojos Tequila Silver

MEXICO, TEQUILA

### DESCRIPTION

Aromas and flavors of earthy roasted agave, slight hints of white pepper, sweet lemon lime and an intriguing subtle smokiness. Gently finishes on the pallet with a smooth, lingering taste of black licorice and anise flavors.

### PRODUCER OVERVIEW

Abre Ojos is a small batch, craft tequila brand. Our mission is to make the craft tequila experience accessible by creating an authentic product at an approachable price. We worked hand in hand with our partner families in Jalisco for 3+ years to develop exclusive recipes. Our company was built upon the concepts of quality over quantity, sipping, slowing down, and being open to the experiences surrounding you.

Every bottle of Abre Ojos is made in small batches, twice distilled from 100% naturally grown Blue Weber Agave, fermented in open air vats, and cooked in traditional brick ovens before being hand labeled in the town of Tequila, Mexico.

### ADDITIONAL INFORMATION

**Country and Region:** Mexico, Jalisco (lowlands)

**Produced from** (raw base product): Blue Weber Agave

**Production Method:** Hand harvested, roasted in a traditional brick oven for 72 hours, mechanically shredded then fermented in open air tanks.

**Distillation Method:** Distilled two times in a copper Alembic stills

**Type of Still:** Copper Alembic stills

**Aged:** 45 days in stainless steel

**Awards:** San Francisco World Spirits Competition; Best Tequila, Best Silver Tequila Double Gold

Tasting Panel Magazine 91 points

Beverage Tasting Institute 93 points

**Tasting Notes:** *Aromas and flavors of earthy roasted agave, slight hints of white pepper, sweet lemon lime and an intriguing subtle smokiness. Gently finishes on the pallet with a smooth, lingering taste of black licorice and anise flavors*

