



Other products in the family:

Los Tres Toños 100% Agave is also available as Blanco, Reposado och Añejo.



Los Tres Toños Extra Añejo

" Unique edition of Sweden's most popular tequila 100% agave"

Colour, aromas and taste

Dark amber color into reddish. Herby, floral, with clear hints of butterscotch. Starts fairly peppery and quite sweet honey. The tequila gives a strong sensation of a well-balanced bourbon gifted with a nice smokiness. A perfect alternative for those who like slightly smoky malt.

Serve and combine

It is best enjoyed as a digestive / avec served slightly below room temperature in a Riedel tequila glass. Special for Los Tres Toño is their more or less pronounced smokiness (depending on storage time) produced by a special method.

Manufacturing and aging

The agave used in production are grown in the plains outside Amatitán just east of the town of Tequila, which often provides both citrus and herbs. Los Tres Toño made in a special way - agave baked extra long and the barrels are toasted hard, giving their tequila a more or less distinct smokiness.

About the distillery

Los Tres Toño produced by Tequila Selecto the Amatitán in Santa Rosa distillery in Amatitán, Jalisco, Mexico. Tequilas Selecto the Amatitán is a family owned and relatively new distillery. The owners have been agave growers for four generations, but after very good gains in plantations start his own distillery.

Classification

<i>Category:</i>	Tequila 100 % Agave
<i>Type:</i>	Extra Añejo
<i>Origin:</i>	Agave Tequilana Weber Blue from Amatitán, Jalisco, México.
<i>Cooking:</i>	Pressure Cooker (Autoclavé)
<i>Distillation:</i>	Steel Pot stills
<i>Cask type:</i>	Amerikansk vitek (Bourbon)
<i>Volume:</i>	700 ml
<i>Alcohol:</i>	38%
<i>Producer:</i>	Tequila Selecto de Amatitán

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