



Tequila Chamucos Añejo

Tequila Chamucos is a carefully hand crafted, ultra-premium tequila for connoisseurs. It is the true expression of tequila. It's amazing purity, aroma and flavor is the result of careful small batch production.

We farm our premium Blue Agave in Los Altos, Jalisco. Our agave is hand selected and harvested at the peak of maturity. Our agave standard is the highest in the industry. Only mature blue agave ranging from 28 bricks of sugar and above is used. We have used organic farming practices since the beginning in 1995.

Our agave is slow cooked in specially designed ovens under low temperature cooking for 30 hours and cooling the agave for 24 hour. The juice or "agua miel" is naturally fermented with our proprietary yeast before being double distilled in specially designed stainless steel Alembic stills.

Eco Friendly - We use organic farming practices. No herbicides, pesticides or chemical fertilizers are used in our agave fields. Our packaging materials, carton boxes, bottle boxes, labels and most POS is made with recycled materials. The artisanal bottle is made from recycled glass.

Chamucos are believed to be dark, shadowy, creatures who appear in dreams and only visit briefly at night. Chamucos play bothersome, frightening and mischievous acts. They have a playful but secretive nature and they thrive on frightening with clever but mostly harmless pranks.

*You may have been visited without knowing it. Some have been startled when awakened by the presence of the dark creature sitting at the edge of their bed watching as they slept. When spotted, the Chamuco will always vanish. Our slogan, "Si amanece nos vamos" means, **If dawn comes, we will leave.***



PRODUCTION AREA

Country: Mexico
Region: Los Altos

PRODUCTION TECHNIQUES

The blue agave is "our agave" and is farmed in Los Altos on virgin soil. We use our own proprietary yeast for fermentation. Our Añejo is aged in Virgin French Oak and Virgin American White Oak barrels until it has reached the ideal maturity. The average aging is 18 months. Every batch of Añejo is personally prepared and blended by our master distiller and the owner of Chamucos Tequila, Mark Howard.

DESCRIPTION

Color: Brilliant warm amber color

Aroma: Rich, sweet aromas of toasted oak and vanilla, caramel and toffee layered with a butterscotch, tropical fruits, pineapple, toasted almonds and hints of chocolate along with cinnamon and a light touch of smoke.

Taste: Elegant and silky, with smooth character that coats the palate with roasted agave and enticing vanilla flavors layered with caramel, toffee, fennel, chocolate and baked or grilled pineapple undertones followed by sun-ripened tropical fruits and spice create a refined, yet unforgettable taste sensation.

Finish: Beautiful, slightly sweetly with seductive spice, sweet toffee, vanilla essence and tropical spice and buttery undertones to create wonderfully unique tequila experience.

ANALYSIS

Alc.: 40%

BOTTLE SIZES

750ml