

100% DE AGAVE
Bribón
TEQUILA AÑEJO

TEQUILA BRIBÓN AÑEJO

COUNTRY Mexico
REGION Jalisco

NOTABLE

 Gluten Free

DESCRIPTION

Tequila Bribon is produced by one of the top three tequila families in Mexico, the Don-Roberto's. They have been making high-quality tequila since 1924. Tequila Bribon is the culmination of three generations of experience working together to create a tequila that will be enjoyed by connoisseurs and novices alike.

Tequila Bribon uses only fully matured 7-10-year-old agaves harvested by hand. Once harvested they are taken to the distillery where they are cooked for 18 hours at 100C to convert the starch to sugars. The cooked agaves are shredded and the juice (miel) is fermented in tanks at a consistent 32C utilizing a proprietary strain of yeast developed by Don Roberto. After fermentation, the product is double-distilled utilizing a process that combines pot-still distillate with column distillation. Bribon Anejo is then allowed to age in used Burbon casks for 18 months.

The end result is a tequila that that is complex and sophisticated while being extremely approachable and easy to drink.

COLOR

Dark amber liquid with bright highlights.

NOSE

Cooked agave, layers of oak and vanilla.

PALATE

Rich, with slightly sweet tone and a woody character.

ANALYSIS

Alcohol: 40%

BOTTLE SIZE

750 ml

SERVING SUGGESTIONS

Best served neat.



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