

MAESTRO
DOBEL[™]
TEQUILA

DISTILLERY	La Rojena, NOM 1122
LOCATION	Tequila, Jalisco, Mexico
ORIGIN OF AGAVE	100% Blue Agave, Lowlands – Central
PRODUCTION TECHNIQUES	Piñas are steamed in stainless steel autoclaves for 7 hours and another 6 hours without additional heat. They are then mechanical crushed for the juice. The juice is fermented in large stainless-steel vats for 72 hours. The fermented juice is double distilled in cooper alembic pot stills.
HISTORICAL	Maestro Dobel is a blend of Reposado, Añejo, and Extra Añejo that is then put through a patented proprietary filtration method. The filtration takes away the impurities, strips it of the color but not affecting the complexity.
EXPRESSIONS	<i>Diamante - Reposado is rested just under 12 months, Añejo is aged for 24 months, and Extra Añejo is aged 36 months all in European oak barrels. Peppery, mineral, vanilla and caramel.</i>