

TEQUILA FUMADO

THE EDGY CROCODILE

100% DE AGAVE | 41,5 % ALC./VOL.

Crisp fruit, subtle smokiness and a kick of chili.

How we make our Fumado Tequila is key to its delicious flavour. After cooking the agaves, we put them in a stainless steel container and place this on top of a brazier that burns mesquite and Mexican logs. The pot is perforated, infusing the agaves, so you get to experience an array of crisp fruit flavours paired with smooth, subtle smokiness.

