



CALLE 23 AÑEJO TEQUILA 100% AGAVE

SKU: LITC23A

Calle 23 is the brainchild of Sophie Decobecq, a French born biochemist and engineer. Sophie has been living in Mexico for the past 20 years and her love for agave and Tequila never stops growing. It all began in 1999 when Sophie moved to Mexico, where step by step she started to enter the world of Tequila.

It was in 2003 when she started working on her very own project, which would later become Calle 23. Calle 23 Tequila is produced in San Pancho from agaves from the Highland region of Jalisco (fields between Arandas and Tepatitlan).

The Highlands region grows plants that produce the perfect tequila tasting profile that Calle 23 wanted to achieve - fruity, round and spicy.

Tasting Note: "Sweet notes of vanilla and chocolate from the barrel aging, with a mocha coffee flavour throughout."

Awards: Ultimate Beverage Challenge 2011 - Chairman's Trophy

Difford's Guide 2010 - Best New Product

San Francisco World Spirits Competition 2009 - Double Gold

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