



CALLE 23 BLANCO TEQUILA 100% AGAVE

SKU: LITC23B

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: "Rich, ripe agave on the nose with notes of spearmint. Apples and pears on the palate with herbaceous overtones".

Awards: 2014 New York International Spirits Competition
- Bronze

2009: San Francisco World Spirits Competition - Bronze

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