



CASAMIGOS AÑEJO TEQUILA

SKU: LITCASA

The Añejo is aged for 14 months and has a beautifully pure and refined complex aroma, with soft caramel and vanilla notes. It's the perfect balance of sweetness from the blue weber agaves, layered with subtle hints of spice and barrel oak, with a lingering smooth finish.

AGED: 14 months in premium American white oak barrels

SLOW COOKING: Our agave piñas are roasted in traditional brick ovens for 72 hours, while most others steam theirs for 7 hours.

