



KOMOS TEQUILA ANEJO CRISTALINO

SKU: LITKAC

Tequila Komos represents the marriage of Mexican tradition and the Mediterranean lifestyle in a uniquely packaged line of tequilas. Created by industry veteran and master sommelier Richard Betts, Komos offers a personal vision of tequila. Komos Tequila Anejo Cristalino, is produced from a blanco base using agave from the highlands and lowlands of Tequila. They're roasted in traditional volcanic stone ovens, the juice fermented with native yeast and then double distilled in pot stills. From here, for the Añejo Cristalino expression, the blanco base is aged in ex-white wine French oak barrels for a year. Typically, most tequila is aged in American bourbon barrels, but the use of wine barrels give it a bit more subtle flavours and nuance. The now-añejo tequila is then dripped through a column of charcoal, which removes both the colour and congeners / impurities making it even smoother.

