



## KOMOS TEQUILA EXTRA AÑEJO

SKU: LITKEA

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.

They start by making their base, a blanco, using agave from the highlands and lowlands of Tequila, roast them in traditional volcanic stone oven, ferment the juice with native yeast and then double distil in pot stills. For the Extra Añejo it is aged for a minimum of three years in a combination of French oak white wine barrels and American oak whiskey barrels. The richness of American oak is masterfully blended with the refinement of French oak, creating an opulent, beautifully complex Extra Añejo. It is then left to rest and aerate, further softening and rounding the palate while imparting a slight impression of sweetness prior to bottling in their handmade iconic designed bottles. Each, vitrified porcelain, allowing for zero absorption of water or bacteria. Hand dipped into a reactive glaze that changes when fired in the oven, meaning every bottle is a one-of-a-kind creation.

