



100% AGAVE AZÚL

# AÑEJO

Each Casa Obsidiana vessel is handmade by Mexican artisans and ceramists and eloquently designed with Divine Proportion, also known as the Golden Ratio, in mind. The obsidian stone comes from the base of el Volcán de Tequila, nestled among the volcanic earth that nurtures our estate-grown Blue Weber agave. Each stone is carefully hand carved and polished by Mexican lapidary artisans. The Reposado's obsidian stone equals the Golden Ratio measurement of 1.618 inches in diameter. The Blanco and Añejo obsidian stones are in Divine Proportion to each other, bringing the three stones together in perfect harmony of the Golden Ratio.

**AGING:** Finished 15 months in French oak casks that once held Napa Valley Chardonnay

**ALCOHOL:** 40%

**LA CEPA MADRE:** Beckmann Proprietary Strain, Aged 45 Years

**MASTER DISTILLER:** Certified Maestro Tequilero, Francisco Quijano

**COLOR:** Deep Golden Hue

**AROMA:** Oak, Coffee, Clove, Candied Citrus

**PALATE:** Butterscotch, Cinnamon, Raisons, Roasted Agave

Casa Obsidiana tequila is forged from the earth's elements, bringing together the collective heritage and passion of two families, the Beckmanns and the Boissets.

An ode to Mexican cubism, our Añejo bottle's rich red color represents the iron-rich volcanic earth of our estate agave fields.

[casaobsidiana.com](http://casaobsidiana.com)

# CASA OBSIDIANA

JALISCO  MÉXICO