



ORO DE LIDIA

Jalisco, Mexico

The Rivera family has been known for their expertise of the process of cultivating and harvesting the finest agaves for four generations; they grow some of the finest Tequilana Weber Azul plants in the region. In 2006, the family expanded their skills to distilling as well, and their craft tequila was born. The Rivesca distillery is located in the heart of the finest Mexican tequila region of Amatitan, Jalisco. They are fortunate to be able to irrigate their agave fields with water from the natural springs of the Tequila volcano, which has unique characteristics that add to the fine taste of tequilas distilled from the agave in the region. All of the Oro de Lidia tequilas are produced with 100% of the finest blue agave, well trimmed of its pencas (or leaves) to avoid any bitterness. Pure spring water is used throughout the natural fermentation process. Each tequila is oxygenated, chilled to 4° C, then filtered through activated carbon filters before bottling, which makes it one of the smoothest tequilas on the market. The Reposado, Añejo, and Extra Añejo are then aged for months- or even years- in both American and French oak, which imparts deeper flavor and rich color.



Tequila Reposado NV 6/750ml

The agave is carefully trimmed of its pencas (or leaves) to avoid any bitterness. Pure spring water is used throughout the natural fermentation process. The tequila is oxygenated, chilled to 4° C, then filtered through activated carbon filters before bottling, which makes it one of the smoothest tequilas on the market. The reposado is then aged 9 mo. in 60% American Bourbon and 40% French Cognac barrels.

Technical Specifications

SKU: DB7468-NV

Product Type: Agave

Spirits Type: Tequila