

Nodeo

Tequiliana Coconut Liqueur - NV Zacatecas

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| Type: | Tequila |
| Ingredients: | Agave Tequilana (Blue weber) and spring water and freshly ground coconut and raw sugar |
| Region: | Zacatecas |
| Fermentation: | Spontaneous fermentation in stainless steel tanks with well water |
| Elevage: | Stainless and glass |
| Distiller: | Francisco Bañuelos |
| Still Type: | Hybrid stainless and copper |
| ABV: | 35% |
| Sizes: | 750ml |
| Filtration: | Gravity-fed 5_ filter |

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| Organic | Vegan | Sustainable |
| Yes (non certified) | Yes | Yes |

ABOUT THIS BOTTLE

The Nodeo Coconut Liqueur takes the base of Nodeo Blanco and infuses it with freshly ground coconut fruit from the state of Colima. After maceration for 15 days it sweetened with raw sugar and lightly filtered. The freshness of the Tequilana (Blue Weber) Agave overlaid it with fresh coconut - redolent of the tropics without being cloying.