



MAESTRO DOBEL AÑEJO

Agave plants are carefully selected and receive meticulous care during their cultivation. These agaves are harvested when the soil is still dry, which allows for greater concentration of sugars and more agave essence in the flavor. Afterwards, this mixture goes through a slow cooking process where sugars are extracted to be processed separately. The fermentation phase is 100% natural and uses yeast selected from the concentrated juices. A double-distillation process is then carried out to slowly and carefully remove any remaining parts of the agave plant and obtain the purest tequila.

For our Añejo tequilas, the aging process is done in select White Oak barrels that have been roasted, accentuating the aromas and flavors they impart. Combining vintages of the tequila from the different phases of the aging process is unique to Maestro Dobel tequilas and results in superior flavors.

MAESTRO
DOBEL
TEQUILA

TASTING CARD:

COLOR Dark amber with bright golden, coppery tones and exceptional body that comes from the high-quality agaves used.

AROMA An exceptional mix of aromas released from the wood and agave include buttery, caramel, almond and cinnamon notes, as well as fruity scents of pineapple and apple with a slight smokiness from the roasted wood.

TASTE A satisfying mixture of different sensations including the dominance of wood interspersed with sweet, nutty, vanilla flavors and slight notes of agave and fruitiness. It has an indescribably smooth, long finish.

SIP Pleasingly smooth sensation with a light, refreshing finish.

AGAVE:

Blue Agave Weber plants are grown on the best fields in the region of Tequila. Our expert jimadores select only the best agave plants once they have reached their prime to ensure they have the optimal physical characteristics and sugar content. These plants are only harvested between March and July right before the rainy season.

COOKING:

Traditional masonry direct steam-heated ovens are used to cook the agave for a period of 36 hours. A 12-hour cooking period without any steam follows, maintaining the heat in the unopened oven. Afterwards, an air-cooling process takes place.

EXTRACTION:

A traditional process is used with four mills.

FERMENTATION:

Fermentation is a slow process that can last up to 72 hours. We use a specific type of yeast that has been selected, harvested and developed in our quality control laboratory following the strictest operational and hygienic conditions with careful monitoring by our technicians.

DISTILLATION:

Distillation takes place through a traditional process using copper alembic stills. Maestro Dobel Añejo is distilled twice using a slow process to ensure purity. Our distillation process allows us to conserve all characteristics and compounds obtained during the fermentation process. The final product is very refined and has extraordinary pureness in terms of its sensory notes.

AGING:

BARREL New, American White Oak barrels have been carefully selected. The barrels undergo a roasting treatment so that, as the tequila comes into contact with them, it naturally takes on the desired characteristics.

AGED 18 months in barrels

SPECIAL PROCESS:

Our signature process strikes a balance between today's high-tech processes and time-honored traditions, putting an individual touch on each batch, so that each batch is unique and special.

Painstakingly overseen by our master tequilero during the entire process, each batch is produced using different vintages of the same tequila until the desired characteristics are achieved.

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