



MAESTRO DOBEL SILVER

All Maestro Dobel tequilas are single-estate sourced, using agave plants owned by a family with 11 generations of tequila-making experience. Plants are carefully selected and meticulously cared for during their cultivation. These agaves are harvested when the soil is dry allowing for a greater concentration of sugars and more agave essence in the flavor. Afterwards, this mixture goes through a slow cooking process where sugars are extracted and processed separately. The fermentation process is 100% natural and uses yeast selected from the concentrated juices. A double-distillation process is then carried out to remove any remaining parts of the agave plant and obtain the purest tequila.

In the case of Maestro Dobel Silver, our master tequileros have used a unique process that allows our Silver to feature complex aromas and flavors. This uniquely smooth tequila comes a result of mixing ancient traditions with modern practice in a homemade process that is unique with the industry.

MAESTRO
DOBEL
TEQUILA

TASTING CARD:

COLOR Bright, clear tequila with silver touches and exceptional body that comes from high-quality agave used to make the tequila.

AROMA Notably complex, yet perfectly balanced sensation of buttery, caramel, cooked agave, olive and dried fruit scents with fruity, floral tones.

TASTE A satisfying mixture of different essences that range from sweet, like caramel, honey, and maple, to nutty, with notes of vanilla and an indescribable smoothness that leaves you wanting more.

SIP Smooth taste with a light 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 Silver 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:

Maestro Dobel Silver is not aged.

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.

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