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CENTINELA AÑEJO TEQUILA 100% AGAVE

£76.00

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SKU: LITCENTA

Categories: Tequila, Tequila & Mezcal Gifts, Day of the Dead

Tequila Centinela was established in 1904. Remaining faithful to tradition, the production process has not changed much over time. Using agaves that take approximately 8 years to mature from their own Agave fields, the Jimadors are trained to cut the pencas extremely close to the pina to prevent any bitter flavours during cooking.

The Agaves are then slowly cooked – a crucial process in the final tasting profile. Using clay ovens that give the cooked Agaves a smoky flavour and sweet after taste. Tequila Centinela slow cooks with steam and this process takes approximately 24 hours. The cooked Agave is then allowed to settle and cool for an additional 24 hours.

For the extraction or grinding process, 2 mills with 5 presses each are used, to crush and wash the fibres in a gentle way. The extracted juice is called "Aguamiel" (honey water), and is very sweet with a high sugar content, which is what is needed to create alcohol in the fermentation process. The "Aguamiel" undergoes fermentation; using natural yeast from the environment. The process takes 3 to 5 days, as the yeast starts converting the sugars into alcohol.

Following a double distillation, the heart (Tequila) goes to the aging room, where it's category is selected according to its tasting profile. The Tequilas are aged in previously used 200 litre American white oak bourbon barrels.

