



KOMOS TEQUILA REPOSADO ROSA

£139.00

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Tequila Komos represents the marriage of Mexican tradition and the Mediterranean lifestyle in a uniquely packaged line of tequilas. Created by industry veteran and master sommelier Richard Betts, Komos offers a personal vision of tequila.

They start by making their base, a blanco, using agave from the highlands and lowlands of Tequila, roast them in traditional volcanic stone oven, ferment the juice with native yeast and then double distil in pot stills. For the Reposado Rosa expression, the special blanco base is rested for 65 days in French oak red wine barrels to age and soften as it evolves delicate flavours. The rich, unique rosé colour is naturally derived from grape skins, reminiscent of a French rosé. It is then left to rest and aerate, further softening and rounding the palate while imparting a slight impression of sweetness prior to bottling in their handmade iconic designed bottles. Each, vitrified porcelain, allowing for zero absorption of water or bacteria. Hand dipped into a reactive glaze that changes when fired in the oven, meaning every bottle is a one-of-a-kind creation.

