SINCE 1978
AMATHUS
DRINKS TO THE WORLD

KOMOS TEQUILA AÑEJO RESERVA (HALF)



£124.00

Buy 6 for £101.26 each and save 3%

Buy 12 for £99.20 each and save 4%

SKU: LITKAR375

Categories: Tequila, Fine & Rare , Miniatures, Komos, Komos

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. The Añejo Reserva is aged for a minimum of 12 months in a combination of French oak wine barrels, bourbon barrels, and sherry casks. Masterfully blended to create a luxurious, round, and unique expression that highlights the rich chocolate and fruit flavours imparted by the sherry casks while remaining true to the herbal notes of the agave. 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.

