

### Añejo





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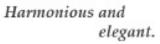


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American oak barrel. The sweet cooked agave aroma, dry fruit like peach, apricot and cherry, rose petals integrate the personality of 4 copas Λῆcjo.



In the mouth it is sweet and soft. Flavors present are burned vanilla, tobacco, nuts, maple and cooked agave. The mouthfeel is intense. The after taste is sweet.



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