



# TRES OCHOS TEQUILA

70cl. 38%Vol.

Tequila 888, white tequila, is made using traditional methods and the raw material is the hearts or piñas (harvested when they are about 5 to 8 years old) of the Blue Agave (a plant that is native to Central America, also called mezcal, maguey or pita), which are harvested by hand and cooked in stone ovens. They are heated slowly for 2 days in stone ovens before being processed with special yeasts and distilled in small copper stills. Tequila 888, white tequila, is a classic example of tequilas from the Mexican State of Jalisco. Produced at the “Hacienda La Tarea” distillery, Tequila 888 is a smooth, crystalline drink.