



The absolute non plus ultra for lovers of unaged Tequila: The Plata Tahona Cava de Oro shows what's really possible in the field of Plata Tequilas and creates an artisanal masterpiece with an unmatched taste and mouthfeel.

At first the hearts of carefully selected blue weber agaves are roasted slowly using open flame wood fire. After that the piñas are ground traditionally using a a "Tahona" – a stone mill powered by a donkey. The mash is then left in in wooden vats to ferment with wild yeasts for 120 hours. The Agave wine is then distilled twice in traditional copper pot stills resulting in a very special Tequila. The Plata Tahona is luminous and clear in color with a very light straw note. On the nose there are mild smoky touches and very pleasant citrus flavours. The taste is then dominated by roasted Agave Flavours with a very subtle salinity and an exquisite minerality. For good reasons this Tequila has been awarded Double Gold as one of the best Tequilas in the world at the San Francisco World Spirits Awards 2021.

About Cava de Oro

Cava de Oro is a small family run manufacturer of high quality Tequilas. The Partidas family from El Arenal, Jalisco is distilling their very special agave spirits since three generations at the Tequilera Puerta de Hierro.

Besides the artisanal productions with the most selected Blue Weber Agaves, Cava de Oro is mainly known for their extra long ageing in French Oak Barrels that give the unique sweetness and smooth character to their Tequilas. The time spent in barrels is sometimes double or more than what the Consejo de Regulador de Tequila requests.

Cava de Oro Plata Tahona Tequila 100% Agave

Article N°	4614
Food category	Spirit drink (Tequila)
Capacity	700 ml
Alcohol content	40% vol.
Case content	6
EAN code bottle	829782000653
Bottle weight	1,64 kg
EAN code case	-
Case weight	10,2 kg
Pallet configuration:	
Cases per layer	
Layers per pallet	
Cases per pallet	
Country of origin	Mexico
Colorant	No
Allergens	None
Food entrepreneur	Perola GmbH Ronhofer Hauptstraße 299 90765 Fürth Germany



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