Tears of Vorona

Tears of Llorona No. 3 Extra Añejo was meant to be Master Distiller German Gonzalez's private stock. He began with the fine edge of high altitude, slow growth agaves from his compadres estates in Jalisco, then layered in the rich complexities of five years in a sequence of very distinct barrels - scotch, sherry & cognac. It is an exceptional product that many consider the finest extra añejo they've ever tasted.

German Gonzales is a master tequilero and fifth generation descendant of Manuel Gonzales, president of Mexico (1880). He learned his trade helping his father select, roast, distill and blend blue agaves into what many critics believe are the finest tequilas in the world. "Tears" is German's third creation.



Tasting Notes: The initial impression is one of exceptional smoothness, blending vanilla, coffee, chocolate with the distinct but soft agave presence. This is followed by delicate citrus and smoky notes and cinnamon. A velvet gentle combination of sophistication and layered flavor notes. Aged over five years in Spanish brandy, sherry and scotch barrels, Tears delights and surprises tequila aficionados and is especially loved by single malt and craft bourbon drinkers.

1L / 6 pack / 43% ABV UPC: 0 40232 02876 2 SCC: 1 00 40232 02876 9 Bottle Weight: 5 lbs.

Bottle Dimensions (LxWxH): 3" x 3" x 13"

Case Weight: 30 lbs.

Case Dimensions (LxWxH): 11" x 7.5" x 13.5"

TI/HI: 12/5

