In a world often demanding instant gratification, we take a step back. Utilizing a method of cold fermentation to preserve the natural flavors of the agave nectar, each small batch we craft takes between one and three months to complete. Double distilled in a traditional copper alembic like a fine cognac, the sweet, yet pleasantly potent, liquid is set aside to age in Virginian oak barrels. The final result: a spirit of exceptional flavor with a light oaky finish.