

DEGREE

TEQUILA



Añejo

CARAMEL COMPLEXITY,
AROMAS OF UNSWEETENED
CHOCOLATE, STRONG OAK
NOTES AND A LONG DRY
FINISH.

- AGED 18 MONTHS IN AMERICAN
OAK BARRELS
- 100% DE AGAVE
- HAND BOTTLED TEQUILA
- HECHO EN MEXICO



88
POINTS

Marketed by Bronco Wine Co. | 855.874.2394 | broncowine.com

DEGREE

TEQUILA



Añejo

CARAMEL COMPLEXITY,
AROMAS OF UNSWEETENED
CHOCOLATE, STRONG OAK
NOTES AND A LONG DRY
FINISH.

- AGED 18 MONTHS IN AMERICAN
OAK BARRELS
- 100% DE AGAVE
- HAND BOTTLED TEQUILA
- HECHO EN MEXICO



88
POINTS

Marketed by Bronco Wine Co. | 855.874.2394 | broncowine.com

DEGREE

TEQUILA



Añejo

CARAMEL COMPLEXITY,
AROMAS OF UNSWEETENED
CHOCOLATE, STRONG OAK
NOTES AND A LONG DRY
FINISH.

- AGED 18 MONTHS IN AMERICAN
OAK BARRELS
- 100% DE AGAVE
- HAND BOTTLED TEQUILA
- HECHO EN MEXICO



88
POINTS

Marketed by Bronco Wine Co. | 855.874.2394 | broncowine.com

DEGREE

TEQUILA



Añejo

CARAMEL COMPLEXITY,
AROMAS OF UNSWEETENED
CHOCOLATE, STRONG OAK
NOTES AND A LONG DRY
FINISH.

- AGED 18 MONTHS IN AMERICAN
OAK BARRELS
- 100% DE AGAVE
- HAND BOTTLED TEQUILA
- HECHO EN MEXICO



88
POINTS

Marketed by Bronco Wine Co. | 855.874.2394 | broncowine.com

DEGREE

TEQUILA



Añejo

CARAMEL COMPLEXITY,
AROMAS OF UNSWEETENED
CHOCOLATE, STRONG OAK
NOTES AND A LONG DRY
FINISH.

- AGED 18 MONTHS IN AMERICAN
OAK BARRELS
- 100% DE AGAVE
- HAND BOTTLED TEQUILA
- HECHO EN MEXICO



88
POINTS

Marketed by Bronco Wine Co. | 855.874.2394 | broncowine.com

DEGREE

TEQUILA



Añejo

CARAMEL COMPLEXITY,
AROMAS OF UNSWEETENED
CHOCOLATE, STRONG OAK
NOTES AND A LONG DRY
FINISH.

- AGED 18 MONTHS IN AMERICAN
OAK BARRELS
- 100% DE AGAVE
- HAND BOTTLED TEQUILA
- HECHO EN MEXICO



88
POINTS

Marketed by Bronco Wine Co. | 855.874.2394 | broncowine.com

DEGREE

TEQUILA



Añejo

CARAMEL COMPLEXITY,
AROMAS OF UNSWEETENED
CHOCOLATE, STRONG OAK
NOTES AND A LONG DRY
FINISH.

- AGED 18 MONTHS IN AMERICAN
OAK BARRELS
- 100% DE AGAVE
- HAND BOTTLED TEQUILA
- HECHO EN MEXICO



88
POINTS

Marketed by Bronco Wine Co. | 855.874.2394 | broncowine.com

DEGREE

TEQUILA



Añejo

CARAMEL COMPLEXITY,
AROMAS OF UNSWEETENED
CHOCOLATE, STRONG OAK
NOTES AND A LONG DRY
FINISH.

- AGED 18 MONTHS IN AMERICAN
OAK BARRELS
- 100% DE AGAVE
- HAND BOTTLED TEQUILA
- HECHO EN MEXICO



88
POINTS

Marketed by Bronco Wine Co. | 855.874.2394 | broncowine.com

DEGREE

TEQUILA



Añejo

CARAMEL COMPLEXITY,
AROMAS OF UNSWEETENED
CHOCOLATE, STRONG OAK
NOTES AND A LONG DRY
FINISH.

- AGED 18 MONTHS IN AMERICAN
OAK BARRELS
- 100% DE AGAVE
- HAND BOTTLED TEQUILA
- HECHO EN MEXICO



88
POINTS

Marketed by Bronco Wine Co. | 855.874.2394 | broncowine.com