



**TEQUILA**  
100% AGAVE

## AÑEJO DEEP ARTESANAL

Our good practices of sustainable management are in order to contribute to the conservation of soil functions, with a simple methodology of knowledge in the field.

**NUEVEUNO TEQUILA,  
TRADITIONALLY CRAFTED WITH  
SELECT AGAVES FROM THE  
AMATITÁN VALLEY.**

**RESTED UP TO 2 YEARS  
IN AMERICAN OAK BARRELS.**



**CONT. NET.** 750 ml  
**ALC. VOL.** 40%

### VISUAL

Copper-colored, with orange and golden hues, it is bright and full-bodied.

### AROMA

Delicate vanilla, maple, hints of dried fruits such as prunes, spices such as cardamom, cinnamon, cloves, blond tobacco, preserved fruits such as cherries, floral vapors such as dried rose petals and violets.

It is harmonious between its aromatic palette and its alcohol content. It is balanced.

### TASTE

The palate is silky, sweet and slightly bitter at the end, the olfactory promise is perceived in each sip, leaving spicy, fruity and floral flashes of great permanence.



**SALES & INQUIRES**  
info@nueveunotequila.com .E



**NOM**  
1426

**DISTILLERY**  
Agavero Unidos de  
Amatitán, S.A. de C.V.

**REGION**  
Jalisco, Los Valles

**COOKING**  
Stone/Brick Ovens

**EXTRACTION**  
Roller mill

**FERMENTATION**  
Natural yeast

**STILL**  
Stainless steel pot

*Nohemi  
Partida*

### BOTTLE

3.64 lb 750 ml  
4 x 4 x 8 in

### CASE

22.60 lb 6 bottles  
12.4 x 8.3 x 8.8

### PALLET

2211 lb 96 cases  
39.4 x 47.2 x 59.1

