



**TEQUILA**  
100% AGAVE

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



Our certifications guarantee the certainty of processes and reliable crop management.

## AÑEJO ORGANIC 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 ORGANIC AGAVES FROM  
THE AMATITÁN VALLEY.**

**RESTED UP TO 18 MONTHS  
IN AMERICAN OAK BARRELS.**



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

### VISUAL

Amber color of great intensity, with golden hues, bright, clean and full-bodied.

### AROMA

Delicate notes of orange peel, vanilla, caramel, spices such as cinnamon, cloves. Ripe fruits such as banana, mango preserves, maple, cappuccino coffee. Cooked agave is delicate and delicate aromas of raw agave. It is balanced between its aromas and the perception of alcohol.

### TASTE

It is sweet, powerful, confirms in the mouth its aromas achieved in the aging process such as vanilla, caramel, cappuccino coffee and fruity vapors. Very long-lasting in the mouth.



**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

*Noemi 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



8 50030 35214 9