



TEQUILA
100% AGAVE

SALES & INQUIRES
info@nueveunotequila.com .E



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

BLANCO 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.

PRODUCERS OF HIGH-QUALITY AGAVE AND TEQUILA.



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

VISUAL

Bright, luminous, transparent with silvery hues and full-bodied.

AROMA

Delicate aromas of cooked agave, spicy sparkles such as black pepper and nutmeg, light fruit vapors such as melon, citrus notes such as lemon, light nuances of field herbs.

Harmonious between the perception of aromas and its alcohol content.

TASTE

The palate is silky, with a sweet, slightly astringent finish, fully confirming the aromas of cooked agave, spices, herbs and fruit.

Very long lasting.



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 Pareda

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

