



TEQUILA
100% AGAVE

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

REPOSADO 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 8 MONTHS IN AMERICAN OAK BARRELS.



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

VISUAL

Intense golden color, with golden hues, bright and luminous with a powerful body.

AROMA

Vapors from barrel aging, dried fruits such as walnuts, preserved cherries, apricot kernels, vanilla, caramel, the aroma of cooked agave, floral aromas such as violets, spices such as nutmeg.

TASTE

On first impression it confirms all its olfactory promise, leaving vapors of vanilla, caramel, fruits and spices. It is silky, sweet and slightly astringent. 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 Parrida

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

