

AÑEJO

DEEP
KOSHER

We craft high-quality artisanal tequilas, honoring three generations of family tradition. Our commitment to sustainability drives every step, striving for a positive impact on our land and community.

ARTISANALLY CRAFTED WITH
SELECT ORGANIC AGAVES FROM
THE AMATITÁN VALLEY.

RESTED UP TO 2 YEARS
IN AMERICAN OAK BARRELS



CONT. NET. ALC. VOL.
750 ml 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.



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

TEQUILA MASTER

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



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