

AÑEJO

ARTISANAL
ORGANIC | 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 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.



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

Noheми 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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