info@nueveunotequila.com .E

BLANCO

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.

PRODUCER OF HIGH-QUALITY AGAVE AND TEQUILA







CONT. NET. ALC. VOL.

> 750 ml 40%

BATCH NUEVEUNO® BLANCO · ARTESANAL **ORGANIC**







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

TEQUILA MASTER

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.

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

