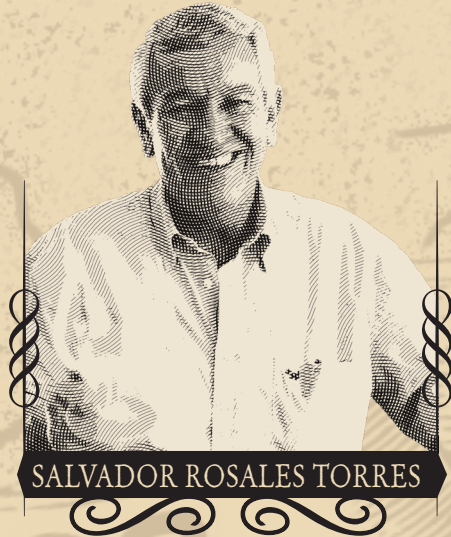


Tequila ArteNOM
Selección
de
1123[®]



SALVADOR ROSALES TORRES

Master Distiller

Provenance

The Rosales family produces **ArteNOM Blanco Histórico 1123** in **El Arenal, Jalisco** at their renowned **Destilería Cascahuín** from lower-brix valley agave that are the hallmark of the Lowland tequila style: earthy, vegetal, herbaceous, and slightly peppery. This *selección* is made from those valley plants which, once distilled into tequila, are barrel-conditioned for 21-28 days in brandy casks that previously held Oaxacan mezcal, such as high-end blanco tequilas from the Tequila Valley were sometimes prepared in the early 1900s. For this reason, this expression is referred to as a “**Blanco Histórico.**”

Tasting Notes

Color: straw, autumn meadow
Nose: roasted pineapple, warm butter, baking spices, smoked pepper, cider
Palate: viscous hot cinnamon, black pepper, sweet potato, vanilla, licorice, almond, hardwood smoke

NOM	1123
ALTITUDE	4,199' 1,280 m
PROOF	86
ABV	43%
BRIX	24°

Selección ArteNOM

Tequila ArteNOM presents regional tequila selections of distinct altitude, heritage, agave cultivation, and distillation technique. These specially-curated expressions represent the unique, personal craft of their master distillers: truly making an ART of their NOM.

