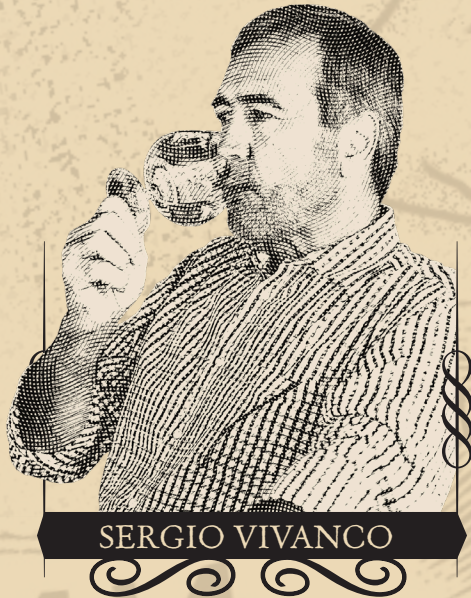


Tequila
 ArteNOM
 Selección
 de
 1414®



Master Distiller

Provenance

The Vivanco family began cultivating highland agave during Mexico's tumultuous post-revolutionary period of 1919-1929. In Don Feliciano Vivanco's hometown of **Arandas, Jalisco**, subsequent generations of Vivancos have remained devoted to expanding the family's agave plantations, and in 1994, the family dream of acquiring their own distillery was finally realized with the purchase of **Destilería El Ranchito**. With approximately 2,000 acres of estate-grown agave at their disposal, **Sergio & José Manuel Vivanco** have become renowned for producing rich, well-balanced tequilas. For ArteNOM Selección de 1414, the family brings back their unique and extraordinary tradition of fermenting the agave mash with field-extracted wild yeast for an unparalleled display of agave terroir.

Tasting Notes

Color: very pale straw

Nose: vegetal chapparal, roasted sweet potato

Palate: salted vanilla cookie, allspice, mild chile heat

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.

NOM	1414
ALTITUDE	6,709' 2,045 m
PROOF	82.4
ABV	41.2%
BRIX	27° - 28°

