



NOM 1579

Blanco Clásico, Highest elevation growing region

TECHNICAL:

DISTILLERY: Destilería El Pandillo

DISTILLER: Felipe Camarena

REGION: Jesús-María, Jalisco

ELEVATION: 6,788' / 2,069 m

BRIX: 28° - 29° from Tequilana
Weber agave grown at 6,200'
in municipio of Jesús-María,
Jalisco

NOSE: rising pastry dough, spring rain,
mint, bold roasted agave

PALATE: velvety, wine-like texture,
white pepper, spearmint candies

PROCESS:

Halved & quartered (cogollo-removed)
agave, steam-roasted in low-pressure
brick kiln ovens

30hr roast including 6hr pre-roast to
melt-off bitters and 6hr cool-down

Juice extraction with tahona-like
roller-crusher (aka “Frankenstein”)

Double-distilled in copper-pot stills to
approx. 56% ABV and reduced with
reverse-osmosis demineralized water

Water for proof adjustment is a blend of
rainwater and filtered well water

Active aeration prior to filling



NOM 1123

Blanco Histórico, Valley elevation growing region

TECHNICAL:

DISTILLERY: Tequila Cascahuín

DISTILLER: Salvador Rosales Torres

REGION: El Arenal, Jalisco

ELEVATION: 4,199' / 1,280 m

BRIX: 24° from Tequilana
Weber agave grown at 4,200'
in municipio of El Arenal,
Jalisco

NOSE: roasted pineapple, warm butter,
baking spices, smoked pepper,
cider

PALATE: viscous hot cinnamon, black
pepper, sweet potato, vanilla,
licorice, almond, hardwood
smoke

PROCESS:

- Halved & quartered (cogollo-removed)
agave steam-roasted without pressure in
brick kiln ovens

- 30hr roast including 6hr pre-roast to
melt-off bitters and 6hr cool-down

- Juice extraction with gear-spindle roller-
mill

- Double-distilled in pot stills to approx.
56% ABV and reduced with reverse-
osmosis demineralized water

- Barrel-conditioned 28 days in used
mezcal barrels from Oaxaca, bottled at
43% ABV



NOM 1414

Reposado, Highland elevation growing region

TECHNICAL:

DISTILLERY: Destilería El Ranchito

DISTILLERS: Sergio & José Manuel Vivanco

REGION: Arandas, Jalisco

ELEVATION: 6,709' / 2,045 m

BRIX: 27° - 28° from Tequilana
Weber agave grown at 5,400'
in municipio of Arandas, Jalisco

NOSE: vegetal chapparal,
roasted sweet potato

PALATE: salted vanilla cookie, allspice,
mild chile heat

PROCESS:

Halved & quartered (cogollo-removed)
agave steam-roasted in low-pressure
brick kiln ovens

26hr roast including 6hr pre-roast to
melt-off bitters and 6hr cool-down

Juice extraction with gear-spindle
crusher

Fermented in stainless steel vats, using
field yeast strains and constant
Bach classical music

Double-distilled in copper-pot stills
to approx. 56% ABV and reduced with
reverse-osmosis demineralized water

Four month aging in third-fill American
White Oak formerly used for bourbon
whiskey and then the Vivanco's own
national brand, Viva México.



NOM 1146

Añejo, Mid-Slope elevation growing region

TECHNICAL:

DISTILLERY: Tequileña

DISTILLER: Enrique Fonseca

REGION: Atotonilco El Alto, Jalisco

ELEVATION: 5,541' / 1,689 m

BRIX: 26° - 27° from Tequilana
Weber agave grown at 4,600'
in municipio of Atotonilco
el Alto, Jalisco

NOSE: butterscotch, citrus, baking
spices, vanilla

PALATE: toffee, walnut candy, custard,
orange zest, dark chocolate

PROCESS:

Halved & quartered (cogollo-removed)
agave steam-roasted in low-pressure
steel ovens

24hr roast including 4hr pre-roast to
melt-off bitters and 4hr cool-down

Juice extraction with screw press

Fermented in stainless steel vats using
Mendoza wine yeast strains

Double-distilled in copper-pot stills
to approx. 53% ABV and reduced with
reverse-osmosis demineralized water

Loire Valley French Oak for approx 1.4
years, then moved to age for an
additional 1.4 years in American
White Oak