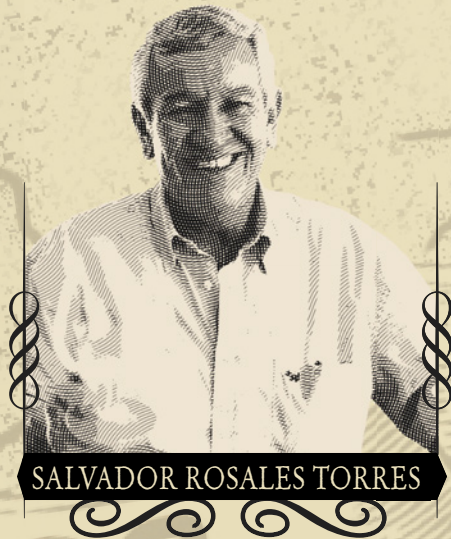


Tequila
 ArteNOM
 Selección
 de
 1123[®]



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.**”

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

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



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.