

Tequila
 ArteNOM
 Selección
 made from
 1146®



ENRIQUE FONSECA

Master Distiller

Provenance

At **Tequileña** in the eponymous town of Tequila, Jalisco, home to a range of celebrated tequilas, Master Distiller **Enrique Fonseca** distills agave predominantly grown in and around his highland hometown of Atotonilco el Alto. For this añejo expression, Enrique ages select tequilas initially in used Cabernet Franc wine barrels from the Loire Valley of France for a minimum of 14 months, well past the 1 year required to be designated as añejo. The tequila is then extracted from the French oak and laid into toasted American white oak previously used to age either Canadian whiskey or Tennessee rye whiskey, for a minimum of 14 additional months, for a truly masterful balance of oak and agave flavors.

Tasting Notes

Color: rich amber

Nose: butterscotch, citrus, baking spices, vanilla

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

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	1146
ALTITUDE	5,541' 1,689 m
PROOF	82.6
ABV	41.3%
BRIX	26° - 27°

