Tequila Arte MOM Selección

-- de ---1579

FELIPE CAMARENA $(\cap$ Master Distiller

Provenance

At 6,788 feet above sea level in the remote mountain town of Jesús María, Felipe Camarena masterfully crafts this bright, aromatic Blanco Clásico tequila from stressed hillside agave plants grown in tequila's highest-altitude agave region. Felipe's Destilería El Pandillo is arguably one of the most forwardthinking, innovative and sustainable distilleries in the business. After select harvesting, the agave plants are slowly roasted in

brick ovens and macerated intact with their fibers for a richer, fuller flavor. Following fermentation with rainwater, Felipe slowly distills this selección in small copper pot stills and aerates the spirit prior to bottling.

Tasting Notes

Color: pure and clear with rich agave viscosity Nose: rising pastry dough, spring rain, mint, bold roasted agave

Palate: velvety, wine-like texture with fresh chile tingle, white pepper, spearmint candies

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.



ALTITUDE	6,788' 2,069 m
PROOF	81.4
ABV	40.7%
BRIX	28° - 29°

1579

NOM





Selección y



Registro de Planto

Product of México



WWW.DELTEQUILA.COM