

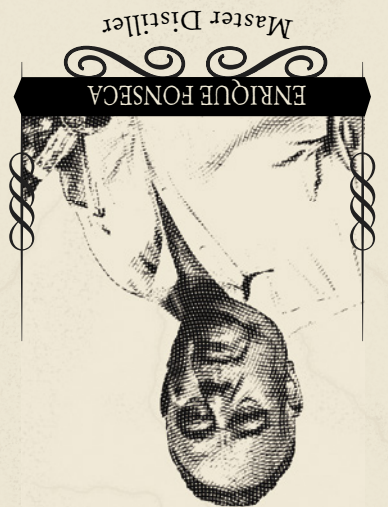
Tequilaña is owned and operated by the Arq. Enrique Fonseca, from Atotonilco El Alto, Jalisco. El Arquitecero is a fifth-generation agave cultivator and master distiller, celebrated for possessing one of the largest highland agave holdings in the industry. This selection is drawn from old French and American oak to create a unique complexity in this highland añejo *Selección*.

The Vivanco family has been cultivating highland agave in Arandas, Jalisco since Mexico's tumultuous post-revolutionary period of 1919-1929. The family's Destilería El Ranchito now holds approximately 2,000 acres of estate-grown agave for producing rich, well-balanced tequila made in traditional copper pot stills.

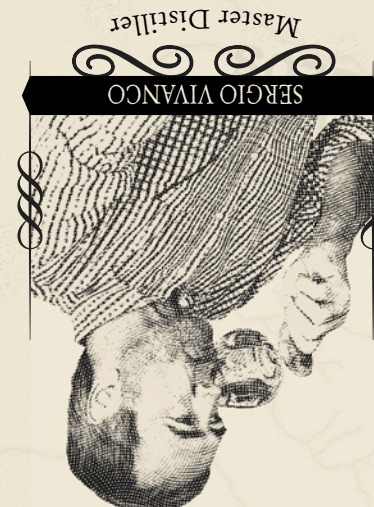
At their renowned Destilería Cascahuín in El Arenal, Jalisco, the Rosales family produces ArteNOM Blanco Histórico from lower-brix valley agave that are the hallmark of the Lowland tequila style: earthy, vegetal, and slightly peppery. This selection is barrel-conditioned for 21-28 days in brandy casks that previously held Oaxacan mezcal, such as high-end blancos from the Tequila Valley were sometimes prepared in the early 1900s.

The mountain town of Jesús-María is tequila's highest altitude agave region, and the El Pandillo Distillery is arguably one of the most forward-thinking and sustainable distilleries in the business. There, Felipe Camarena masterfully crafts this bright, aromatic tequila from stressed hillside agave plants, slowly roasted in brick ovens and macerated intact with fiber for a pronounced agave flavor.

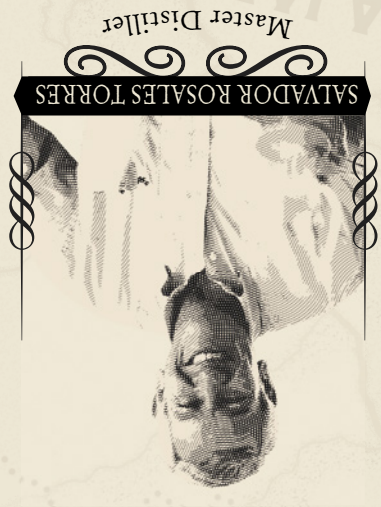
ArteNOM Selección de 1146
Atotonilco El Alto, Jalisco
(Mid-Slope Agave, 5,541' Alt.)



ArteNOM Selección de 1414
Arandas, Jalisco
(Highland Agave, 6,709' Alt.)



ArteNOM Selección de 1123
El Arenal, Jalisco
(Valley Agave, 4,199' Alt.)



ArteNOM Selección de 1579
Jesús-María, Jalisco
(Highest Agave, 6,788' Alt.)



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.



LAS JOYAS DEL AGAVE
S.A. de C.V.

www.LasJoyasDelAgave.com

NOM 1579 *Blanco Clásico, Highest elevation growing region*

DISTILLERY Destilería El Pandillo
MASTER DISTILLER Felipe Camarena
REGION Jesús-María, Jalisco
ELEVATION 6,788' / 2,069 m

AGAVE BRIX 28 Bx°
ROAST Brick oven
CRUSH Tahona-type
FINISH Active aeration

NOM 1123 *Blanco Histórico, Valley elevation growing region*

DISTILLERY Tequila Cascahuín
MASTER DISTILLER Salvador Rosales Torres
REGION El Arenal, Jalisco
ELEVATION 4,199' / 1,280 m

AGAVE BRIX 24 Bx°
ROAST Brick oven
CRUSH Roller-mill
FINISH 21-28 days in used mezcal barrels

NOM 1414 *Reposado, Highland elevation growing region*

DISTILLERY Destilería El Ranchito
DISTILLERS Sergio & José Manuel Vivanco
REGION Arandas, Jalisco
ELEVATION 6,709' / 2,045 m

AGAVE BRIX 27 Bx°
ROAST Brick oven
CRUSH Roller-mill
FINISH 3rd-fill bourbon for 4 months

NOM 1146 *Añejo, Mid-Slope elevation growing region*

DISTILLERY Tequilaña
MASTER DISTILLER Enrique Fonseca
REGION Atotonilco El Alto, Jalisco
ELEVATION 5,541' / 1,689 m

AGAVE BRIX 26 Bx°
ROAST Converted steel oven
CRUSH Screw-press
FINISH European wine cask then toasted American white oak

Tequila
ArteNOM
Selección



Highest Elevation Valley Elevation Highland Elevation Mid-Slope Elevation

Distillers' Selections
of Regional Distinction