



## **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