



TEQUILA
BLANCO
ORGANIC KOSHER
NUEVEUNO

COLOR: Clear amber, bright and warm silver tones.

AROMA: Intense cooked agave, herbal, hints of black pepper, earth, olive, citrus & a hint of mint.

TASTE: Earthy with Black pepper, cooked agave, citrus & a touch of olive with a clean finish.

TEQUILA
REPOSADO
ORGANIC KOSHER
NUEVEUNO

AGE: 8 months in American Oak Barrels

COLOR: Straw yellow, bright and clean golden tones.

AROMA: Cooked agave with vanilla, oak, cinnamon, apple cider, slight caramel & floral notes.

TASTE: Cooked agave & toasted oak with a smooth and long finish.

NOM 1426

DISTILLERY
Agavero Unidos de
Amatitán, S.A. de C.V.
Jalisco, Los Valles.

CATEGORY
100% Blue Agave

BOTTLE
6 / 750 ml

ALC./VOL.
40% (80° Proof)

BARREL
American Oak
Barrels





**TEQUILA
REPOSADO DEEP
DOUBLE BARREL
NUEVEUNO**

AGE: Age: 10 MONTHS in unique, proprietary barrels.

VISUAL: A light and warm amber hue, with hints of pink and reddish tones, evoking the colors of a fiery sunset.

AROMA: Powerful bouquet of aromas, notes of vanilla, caramel, and toasted oak mingling with the distinct aroma of cooked agave.

TASTE: On the palate, the flavors are rich and full-bodied, with a luscious chocolate undertone that perfectly complements the vanilla and caramel giving way to a subtle smokiness and spiciness.

**TEQUILA
AÑEJO
ORGANIC KOSHER
NUEVEUNO**

AGE: Age: 18 MONTHS in AMERICAN Oak barrels.

VISUAL: Amber color of great intensity, with golden hues, bright, clean and full-bodied.

AROMA: Delicate notes of orange peel, vanilla, caramel, spices such as cinnamon, cloves. Ripe fruits such as banana, mango preserves, maple, cappuccino coffee.

TASTE: It is sweet, powerful, confirms in the mouth its aromas achieved in the aging process such as vanilla, caramel, cappuccino coffee and fruity vapors. Very long-lasting in the mouth.

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American Oak
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