



NOM 1579

Blanco, 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 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



NOM 1549

Blanco Orgánico, Valley elevation growing region

TECHNICAL:

DISTILLERY: Destilería Refugio

DISTILLER: Ramón Sandoval

REGION: El Arenal, Jalisco

ELEVATION: 4,199' / 1,280 m

BRIX: 24° - 25° from Tequilana
Weber agave grown at 4,200'
in municipio of El Arenal,
Jalisco

NOSE: fresh-cut wildgrass, green
olives, warm summer fields

PALATE: mint, white pepper, cacao,
sage, thyme

PROCESS:

Halved & quartered (cogollo-removed)
organic agave steam-roasted in
low-pressure brick kiln ovens

24hr 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
commercial yeast strains

Double-distilled in copper-pot stills
to approx. 54% ABV and reduced with
reverse-osmosis demineralized water

No aging or post-proofing adjustment