



REAL TEQUILA

.MX

NO ADDITIVES; 100 % PURE DISTILLED BLUE AGAVE

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Amatiteña

Arette

ArteNOM

Atanasio

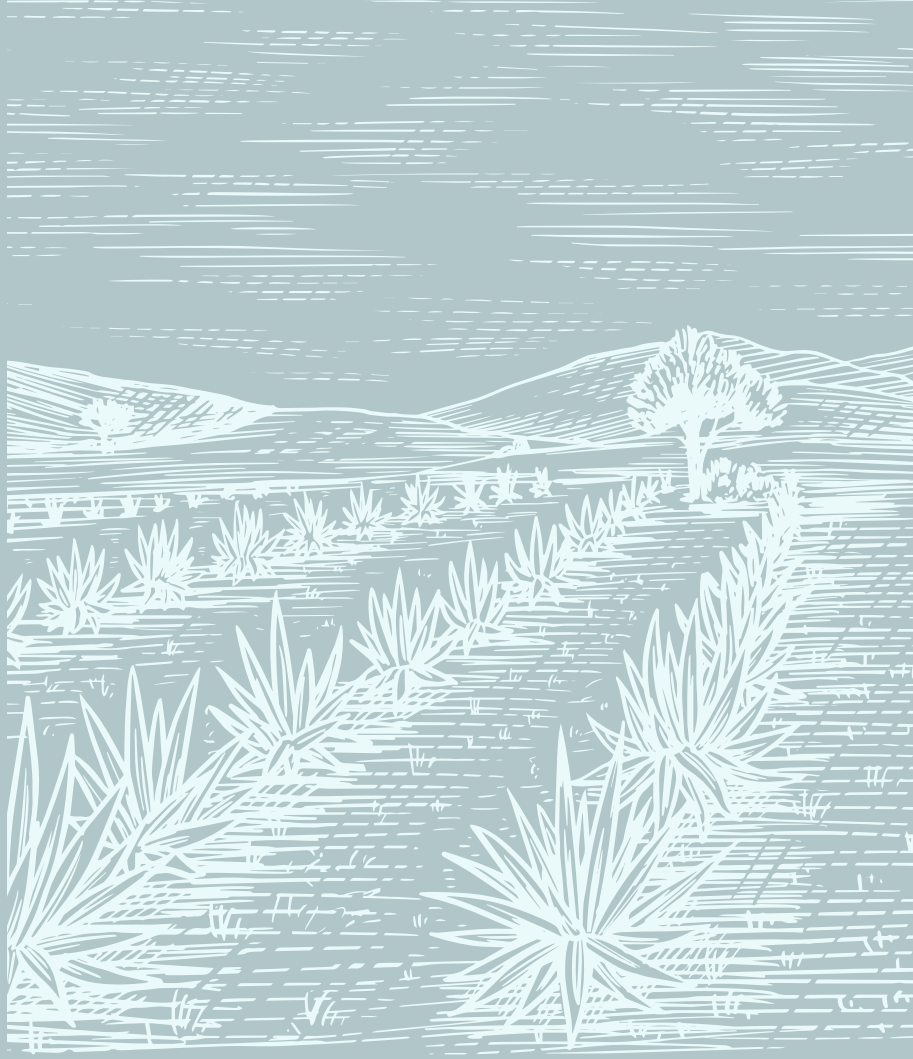
Cascahuin

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TEQUILA 100% AGAVE AZUL



AMATITEÑA





Amatiteña Blanco

PRODUCTION DETAILS

NOM: 1477,

TYPE OF AGAVE: Tequilana Weber,

AGAVE REGION: Jalisco (Tequila Valley),

REGION: Jalisco (The Valleys),

COOKING: Steel Oven (Direct Flame),

EXTRACTION: Roller Mill,

WATER SOURCE: Deep well water,

FERMENTATION: 100% agave, Wood tanks, Fermentation in the open air, Fermentation with fibers,

DISTILLATION: 2x distillate,

DISTILLING STYLE: Stainless Pot with Copper Coil,

AGING: -,

ABV: 42% vol. (80 tests)

OTHER: No Additives



Amatiteña Reposado

PRODUCTION DETAILS

NOM: 1477,

TYPE OF AGAVE: Tequilana Weber,

AGAVE REGION: Jalisco (Tequila Valley),

REGION: Jalisco (The Valleys),

COOKING: Steel Oven (Direct Flame),

EXTRACTION: Roller Mill,

WATER SOURCE: Deep well water,

FERMENTATION: 100% agave, Wood tanks, Fermentation in the open air, Fermentation with fibers,

DISTILLATION: 2x distillate,

DISTILLING STYLE: Stainless Pot with Copper Coil,

AGING: American White Oak barrels; Used Bourbon barrels,

ABV: 42% vol. (80 tests)

OTHER: No Additives



Amatiteña Añejo

PRODUCTION DETAILS

NOM: 1477,

TYPE OF AGAVE: Tequilana Weber,

AGAVE REGION: Jalisco (Tequila Valley),

REGION: Jalisco (The Valleys),

COOKING: Steel Oven (Direct FLame),

EXTRACTION: Roller Mill,

WATER SOURCE: Deep well water,

FERMENTATION: 100% agave, wood tanks, Fermentation in the open air, Fermentation with fibers,

DISTILLATION: 2x distillate,

DISTILLING STYLE: Stainless Pot with Copper Coil,

AGING: American White Oak Barrels, Used wine casks.

ABV: 42% vol. (80 tests)

OTHER: No additives



Amatiteña Blanco Origen

PRODUCTION DETAILS

NOM: 1477,

TYPE OF AGAVE: Tequilana Weber,

AGAVE REGION: Jalisco (Tequila Valley),

REGION: Jalisco (The Valleys),

COOKING: Steel Oven (Direct FLame),

EXTRACTION: Roller Mill,

WATER SOURCE: Deep well water,

FERMENTATION: Wood fermentation tanks, 100% agave,
Open-air fermentation, Natural Yeast, Fermentation with fibers.

DISTILLATION: 2x distilled,

DISTILLING STYLE: Copper Pot,

AGING: -,

ABV: 49% abv (98-proof)

OTHER: No additives





Arette Blanco

PRODUCTION DETAILS

NOM: 1109,

TYPE OF AGAVE: Tequilana Weber,

AGAVE REGION: Jalisco (Tequila Valley),

REGION: Jalisco (The Valleys),

COOKING: Autoclave (high pressure),

EXTRACTION: Roller Mill,

WATER SOURCE: Deep well water,

FERMENTATION: 100% agave, Stainless steel tanks, Fermentation in the open air, Fermentation without fibers,

DISTILLATION: 2x distillate,

DISTILLING STYLE: Stainless Pot with Copper Coil,

RIPENING: -,

ABV: 40% vol. (80 tests)

OTHER: Oxygenation



Arette Reposado

PRODUCTION DETAILS

NOM: 1109,

TYPE OF AGAVE: Tequilana Weber,

AGAVE REGION: Jalisco (Tequila Valley),

REGION: Jalisco (The Valleys),

COOKING: Autoclave (high pressure),

EXTRACTION: Roller Mill,

WATER SOURCE: Deep well water,

FERMENTATION: 100% agave, Stainless steel tanks,

Fermentation in the open air, Fermentation without fibers,

DISTILLATION: 2x distillate,

DISTILLING STYLE: Stainless Pot with Copper Coil,

MATURATION: American White Oak Barrels, Used Barrels,
Bourbon Barrels,

ABV: 40% vol. (80 tests)

OTHER: Oxygenation



Arette Añejo

PRODUCTION DETAILS

NOM: 1109,

TYPE OF AGAVE: Tequilana Weber,

AGAVE REGION: Jalisco (Tequila Valley),

REGION: Jalisco (The Valleys),

COOKING: Autoclave (high pressure),

EXTRACTION: Roller Mill,

WATER SOURCE: Deep well water,

FERMENTATION: 100% agave, Stainless steel tanks, Fermentation in the open air, Fermentation without fibers,

DISTILLATION: 2x distillate,

DISTILLING STYLE: Stainless Pot with Copper Coil,

MATURATION: American White Oak Barrels, Used Barrels, Bourbon Barrels,

ABV: 40% vol. (80 tests)

OTHER: Oxygenation



PRODUCTION DETAILS

NOM: 1109,

TYPE OF AGAVE: Tequilana Weber,

AGAVE REGION: Jalisco (Tequila Valley)

REGION: Jalisco (The Valleys),

COOKING: Stone and brick oven

EXTRACTION: Roller Mill,

WATER SOURCE: Spring water,

FERMENTATION: 100% agave, concrete tank, open-air fermentation, fiber-free fermentation

DISTILLATION: 2x

DISTILLING STYLE: Stainless steel pot with copper pot still

RIPENING: -,

ABV: 40%

OTHER: Oxygenation



Arette Artesanal Reposado Suave

PRODUCTION DETAILS

NOM: 1109,

TYPE OF AGAVE: Tequilana Weber,

AGAVE REGION: Jalisco (Tequila Valley)

REGION: Jalisco (The Valleys),

COOKING: Stone and brick oven

EXTRACTION: Roller Mill,

WATER SOURCE: Spring water,

FERMENTATION: 100% agave, concrete tanks, open-air fermentation, fiber-free fermentation

DISTILLATION: 2x

DISTILLING STYLE: Stainless steel pot with copper pot still

MATURATION: American White Oak Barrels, Bourbon Barrels, Used Barrels

ABV: 40%

OTHER: Oxygenation



Arette Reposado (Barricas de Cerveza)

PRODUCTION DETAILS

NOM: 1109,

TYPE OF AGAVE: Tequilana Weber,

AGAVE REGION: Jalisco (Tequila Valley),

REGION: Jalisco (The Valleys),

COOKING: Stone/Brick Ovens,

EXTRACTION: Roller Mill,

WATER SOURCE: Deep well water,

FERMENTATION: 100% agave, Open-air fermentation,

Fermentation without fibers, Cement Tank,

DISTILLATION: 2x distilled,

DISTILLING STYLE: Stainless Pot w/Copper Coil,

RIPENING: Beer Casks,

ABV: 44.8 (89.6-proof)

OTHER: -



Arette Artesanal Añejo Suave

PRODUCTION DETAILS

NOM: 1109,

TYPE OF AGAVE: Tequilana Weber,

AGAVE REGION: Jalisco (Tequila Valley),

REGION: Jalisco (The Valleys),

COOKING: Stone/Brick Ovens,

EXTRACTION: Roller Mill,

WATER SOURCE: Deep well water,

FERMENTATION: 100% agave, Fermentation in the open air,

Fermentation without fibers, Cement Tank,

DISTILLATION: 2x distillate,

DISTILLING STYLE: Stainless Pot with Copper Coil,

MATURATION: American White Oak Barrels, Used Barrels,

Bourbon Barrels,

ABV: 40% vol. (80 tests)

OTHER: Oxygenation



Arette Gran Clase Extra Añejo

PRODUCTION DETAILS

NOM: 1109,

TYPE OF AGAVE: Tequilana Weber,

AGAVE REGION: Jalisco (Tequila Valley),

REGION: Jalisco (The Valleys),

COOKING: Autoclave (high pressure),

EXTRACTION: Roller Mill,

WATER SOURCE: Deep well water,

FERMENTATION: 100% agave, Fermentation in the open air,

Fermentation without fibers, Cement Tank,

DISTILLATION: 2x distillate,

DISTILLING STYLE: Stainless Pot with Copper Coil,

MATURATION: American White Oak Barrels, Simple Barrels,
Used Barrels, Bourbon Barrels,

ABV: 40% vol. (80 tests)

OTHER: Oxygenation



Arette Gran Clase Extra Añejo 10 Year

PRODUCTION DETAILS

NOM: 1109,

TYPE OF AGAVE: Tequilana Weber,

AGAVE REGION: Jalisco (Tequila Valley),

REGION: Jalisco (The Valleys),

COOKING: Autoclave (high pressure),

EXTRACTION: Roller Mill,

WATER SOURCE: -,

FERMENTATION: 100% agave,

DISTILLATION: -,

DISTILLING STYLE: Stainless Pot with Copper Coil,

MATURATION: American White Oak Barrels,

ABV: 52% vol. (test 104)

OTHER:



Arette Fuerte 101 Blanco

PRODUCTION DETAILS

NOM: 1109,

TYPE OF AGAVE: Tequilana Weber,

AGAVE REGION: Jalisco (Tequila Valley)

REGION: Jalisco (The Valleys),

COOKING: High Pressure Autoclave

EXTRACTION: Roller Mill

WATER SOURCE: Deep well Water

FERMENTATION: 100% agave, Stainless Still Tanks, Open Air fermentation, fermentation without Fibers

DISTILLATION: 2x

DISTILLING STYLE: Stainless pot with Copper Coil

RIPENING: -,

ABV: 50.5%

OTHER: Oxygenation

*Tequila
Arte NAA
Selección*



Distillers' Selections of Regional Distinction



ArteNOM Selección de 1079 Blanco

PRODUCTION DETAILS

NOM: 1079,

TYPE OF AGAVE: Tequilana Weber,

AGAVE REGION: Jalisco (Los Altos),

REGION: Jalisco (Los Altos Sur),

COOKING: Stone/Brick Ovens,

EXTRACTION: Roller Mill,

WATER SOURCE: -,

FERMENTATION: 100% agave,

DISTILLATION: 2x distillate,

DISTILLING STYLE: Copper Pot,

RIPENING: -,

ABV: 40% vol. (80 tests)

OTHER: -



ArteNOM Selección de 1123 Blanco

PRODUCTION DETAILS

NOM: 1123,

TYPE OF AGAVE: Tequilana Weber,

AGAVE REGION: Jalisco (Tequila Valley),

REGION: Jalisco (The Valleys),

COOKING: Stone/Brick Ovens,

EXTRACTION: Roller Mill,

WATER SOURCE: Deep well water,

FERMENTATION: 100% agave, Fermentation without fibers,
Cement Tank,

DISTILLATION: 2x distillate,

DISTILLING STYLE: Copper Pot, Stainless Steel Pot,

MATURATION: American White Oak barrels, used barrels,

ABV: 43% vol. (86 tests)

OTHER: Without additives



ArteNOM Selección de 1549 Blanco

PRODUCTION DETAILS

NOM: 1549,

TYPE OF AGAVE: Tequilana Weber,

AGAVE REGION: Jalisco (Los Altos),

REGION: Jalisco (The Valleys),

COOKING: Stone/Brick Ovens,

EXTRACTION: Roller Mill,

WATER SOURCE: -,

FERMENTATION: 100% agave, stainless steel tanks,

DISTILLATION: 2x distillate,

DISTILLING STYLE: Copper Pot,

RIPENING: -,

ABV: 40% vol. (80 tests)

REAL TEQUILA
JMS



ArteNOM Selección de 1579 Blanco

PRODUCTION DETAILS

NOM: 1579,

TYPE OF AGAVE: Tequilana Weber,

AGAVE REGION: Jalisco (Los Altos), Single Family Farm,

REGION: Jalisco (Los Altos Sur),

COOKING: Stone/Brick Ovens,

EXTRACTION: Tahona,

WATER SOURCE: Deep well water, Rainwater,

FERMENTATION: Stainless steel tanks, 100% agave,

DISTILLATION: 2x distillate,

DISTILLING STYLE: Copper Pot,

RIPENING: -,

ABV: 40% vol. (80 tests)

OTHER: Oxygenation, No additives



ArteNOM Selección de 1580 Blanco

PRODUCTION DETAILS

NOM: 1580,

TYPE OF AGAVE: Tequilana Weber,

AGAVE REGION: Jalisco (Los Altos),

REGION: Jalisco (Los Altos Sur),

COOKING: Stone/Brick Ovens,

EXTRACTION: Roller Mill,

WATER SOURCE: -,

FERMENTATION: 100% agave, stainless steel tanks,

DISTILLATION: 2x distillate,

DISTILLING STYLE: Copper Pot,

RIPENING: -,

ABV: 40% vol. (80 tests)

OTHER

REAL TEQUILA
MEX



ArteNOM Selección de 1414 Reposado

PRODUCTION DETAILS

NOM: 1414,

TYPE OF AGAVE: Tequilana Weber,

AGAVE REGION: Jalisco (Los Altos),

REGION: Jalisco (Los Altos Sur),

COOKING: Stone/Brick Ovens,

EXTRACTION: Roller Mill,

WATER SOURCE: Deep well water,

FERMENTATION: 100% agave, Stainless steel tanks, Classical music,

Fermentation in the open air, Fermentation without fibers,

DISTILLATION: 2x distillate,

DISTILLING STYLE: Copper Pot,

MATURATION: American White Oak Barrels,

ABV: 40% vol. (80 tests)

OTHER: Without additives



ATANASIO

TEQUILA



ATANASIO

TEQUILA

Blanco

100% puro de agave

Artisanal

Batch No. 382

Batch No. 822/10

Master Distiller

Alc. Vol. 40%

HECHO EN MÉXICO
HAND CRAFTED

Net Cont.



Tequila Atanasio Blanco

PRODUCTION DETAILS

NOM: 1599,

TYPE OF AGAVE: Tequilana Weber,

AGAVE REGION: Jalisco (Tequila Valley),

REGION: Jalisco (The Valleys),

COOKING: Autoclave (low pressure),

EXTRACTION: Roller Mill,

WATER SOURCE: Deep well water,

FERMENTATION: Stainless steel tanks, 100% agave,

Fermentation without fibers,

DISTILLATION: 2x distilled,

DISTILLING STYLE: Stainless Steel Pot,

RIPENING: -,

ABV: 38% abv (76-proof), 40% abv (80-proof)

OTHER: Oxygenation, No additives



REAL TEQUILA

MEX



Tequila Atanasio Reposado

PRODUCTION DETAILS

NOM: 1599,

TYPE OF AGAVE: Tequilana Weber,

AGAVE REGION: Jalisco (Tequila Valley),

REGION: Jalisco (The Valleys),

COOKING: Autoclave (low pressure),

EXTRACTION: Roller Mill,

WATER SOURCE: Deep well water,

FERMENTATION: Stainless steel tanks, 100% agave,

Fermentation without fibers,

DISTILLATION: 2x distilled,

DISTILLING STYLE: Stainless Steel Pot,

RIPENING: American White Oak barrels,

ABV: 38% abv (76-proof), 40% abv (80-proof)

OTHER: Oxygenation, No additives



REAL TEQUILA

NOM



Tequila Atanasio Añejo

PRODUCTION DETAILS

NOM: 1599,

TYPE OF AGAVE: Tequilana Weber,

AGAVE REGION: Jalisco (Tequila Valley),

REGION: Jalisco (The Valleys),

COOKING: Autoclave (low pressure),

EXTRACTION: Roller Mill,

WATER SOURCE: Deep well water,

FERMENTATION: Stainless steel tanks, 100% agave,

Fermentation without fibers,

DISTILLATION: 2x distilled,

DISTILLING STYLE: Stainless Steel Pot,

RIPENING: American White Oak barrels, Used barrels,

ABV: 38% abv (76-proof), 40% abv (80-proof)

OTHER: Oxygenation, No additives



REAL TEQUILA

NOM



Tequila Atanasio Espiritu Fuerte

PRODUCTION DETAILS

NOM: 1599

TYPE OF AGAVE: Tequilana Weber

AGAVE REGION: Jalisco (Tequila Valley)

REGION: Jalisco (The Valleys)

COOKING: Autoclave (low pressure)

EXTRACTION: Roller mill

WATER SOURCE: Deep well water

FERMENTATION: Stainless steel tanks, 100% agave,
Fermentation in the open air, Fermentation without fibers

DISTILLATION: 2x distillate

DISTILLING STYLE: Stainless Steel Pot

RIPENING: -

ABV: 46% vol. (test 92)

OTHER: Oxygenation, No additives



REAL TEQUILA



Tequila Atanasio Beso de amor Plata

PRODUCTION DETAILS

NOM: 1599

TYPE OF AGAVE: Tequilana Weber

AGAVE REGION: Jalisco (Tequila Valley)

REGION: Jalisco (The Valleys)

COOKING: Autoclave (low pressure)

EXTRACTION: Roller mill

WATER SOURCE: deep well water

FERMENTATION: Stainless steel tanks, 100% agave

DISTILLATION: 2x distillate

DISTILLING STYLE: Stainless Steel Vessel

RIPENING: -

ABV: 35% vol. (70 tests)

OTHERS: Oxygenation, Without additives



REAL TEQUILA

MEX



TEQUILA
Cascahuín



Cascahuín Blanco

PRODUCTION DETAILS

NOM: 1123,

TYPE OF AGAVE: Tequilana Weber,

AGAVE REGION: Jalisco (FROM THE VALLEY),

REGION: Jalisco (The Valleys),

COOKING: STONE AND BRICK OVEN

EXTRACTION: ROLLER MILL

WATER SOURCE: WATER FROM DEEP WELL,

FERMENTATION: 100% agave,

STAINLESS STEEL TANKS, FERMENTATION WITHOUT FIBERS

DISTILLATION: 2x

DISTILLING STYLE: STAINLESS STEEL / COPPER STILL

RIPENING: -,

ABV: 40% 35-39%

OTHERS: WITHOUT ADDITIVES



REAL TEQUILA

TEQUILA
Cascahuín



Cascahuin Reposado

PRODUCTION DETAILS

NOM: 1123,

TYPE OF AGAVE: Tequilana Weber,

AGAVE REGION: Jalisco (FROM THE VALLEY),

REGION: Jalisco (The Valleys),

COOKING: STONE AND BRICK OVEN

EXTRACTION: ROLLER MILL

WATER SOURCE: WATER FROM DEEP WELL,

FERMENTATION: 100% agave, STAINLESS STEEL TANKS,

FERMENTATION WITHOUT FIBERS

DISTILLATION: 2x

DISTILLING STYLE: STAINLESS STEEL / COPPER STILL

MATURATION: AMERICAN WHITE OAK BARRELS

ABV: 40%

OTHERS: WITHOUT ADDITIVES



REAL TEQUILA
NOM

TEQUILA
Cascahuín



Cascahuin Añejo

PRODUCTION DETAILS

NOM: 1123,

TYPE OF AGAVE: Tequilana Weber,

AGAVE REGION: Jalisco (FROM THE VALLEY),

REGION: Jalisco (The Valleys),

COOKING: STONE AND BRICK OVEN

EXTRACTION: ROLLER MILL

WATER SOURCE: WATER FROM DEEP WELL,

FERMENTATION: 100% agave, STAINLESS STEEL TANKS,

FERMENTATION WITHOUT FIBERS

DISTILLATION: 2x

DISTILLING STYLE: STAINLESS STEEL / COPPER STILL

RIPENING: -,

ABV: 40%

OTHERS: WITHOUT ADDITIVES



REAL TEQUILA
.MX

TEQUILA
Cascahuin



Cascahuin Tahona Blanco

PRODUCTION DETAILS

NOM: 1123,

TYPE OF AGAVE: Tequilana Weber,

AGAVE REGION: Jalisco (FROM THE VALLEY),

REGION: Jalisco (The Valleys),

COOKING: STONE AND BRICK OVEN

EXTRACTION: TAHONA

WATER SOURCE: WATER FROM DEEP WELL,

FERMENTATION: 100% agave Fermentation in the open air

CEMENT TANK, FERMENTATION WITH FIBERS

DISTILLATION: 2x

DISTILLING STYLE: STAINLESS STEEL / COPPER STILL

RIPENING: -,

ABV: 42%

OTHERS: WITHOUT ADDITIVES



REAL TEQUILA
MEX

TEQUILA
Cascahuín



Cascahuin Tahona Reposado

PRODUCTION DETAILS

NOM: 1123,

TYPE OF AGAVE: Tequilana Weber,

AGAVE REGION: Jalisco (Tequila Valley),

REGION: Jalisco (The Valleys),

COOKING: Stone/Brick Ovens,

EXTRACTION: Tahona,

WATER SOURCE: Deep well water,

FERMENTATION: 100% agave, Fermentation in the open air,

Fermentation with fibers, Cement Tank,

DISTILLATION: 2x distillate,

DISTILLING STYLE: Stainless Pot with Copper Coil,

MATURATION: American White Oak Barrels,

ABV: 44% vol. (88 tests), 45% vol. (90 tests)

OTHER: -



REAL TEQUILA
MEX

TEQUILA
Cascahuín



Cascahuín Extra Añejo

PRODUCTION DETAILS

NOM: 1123,

TYPE OF AGAVE: Tequilana Weber,

AGAVE REGION: Jalisco (FROM THE VALLEY),

REGION: Jalisco (The Valleys),

COOKING: STONE AND BRICK OVEN

EXTRACTION: ROLLER MILL

WATER SOURCE: WATER FROM DEEP WELL,

FERMENTATION: 100% agave,

STAINLESS STEEL TANKS, FERMENTATION WITHOUT FIBERS

DISTILLATION: 2x

DISTILLING STYLE: STAINLESS STEEL / COPPER STILL

MATURATION: American white oak and Bourbon barrels

ABV: 43%

OTHERS: WITHOUT ADDITIVES



REAL TEQUILA
MEXICO

TEQUILA
Cascahuin



Cascahuin Extra Añejo French Oak

PRODUCTION DETAILS

NOM: 1123,

TYPE OF AGAVE: Tequilana Weber,

AGAVE REGION: Jalisco (FROM THE VALLEY),

REGION: Jalisco (The Valleys),

COOKING: STONE AND BRICK OVEN

EXTRACTION: ROLLER MILL

WATER SOURCE: WATER FROM DEEP WELL,

FERMENTATION: 100% agave, STAINLESS STEEL TANKS,

FERMENTATION WITHOUT FIBERS

DISTILLATION: 2x

DISTILLING STYLE: STAINLESS STEEL / COPPER STILL

MATURATION: French Robe barrels American white oak and
Bourbon barrels

ABV: 40%

OTHERS: WITHOUT ADDITIVES-



REAL TEQUILA
MX

TEQUILA
Cascahuín



Cascahuín Plata 48%

PRODUCTION DETAILS

NOM: 1123,

TYPE OF AGAVE: Tequilana Weber,

AGAVE REGION: Jalisco (Tequila Valley),

REGION: Jalisco (The Valleys),

COOKING: Stone/Brick Ovens,

EXTRACTION: Roller Mill,

WATER SOURCE: Deep well water,

FERMENTATION: Stainless steel tanks, 100% agave, Fermentation without fibers,

DISTILLATION: 2x distillate,

DISTILLING STYLE: Stainless Pot with Copper Coil,

RIPENING: -,

ABV: 48% vol. (test 96)

OTHER: Distilled to proof or almost, Without additives



REAL TEQUILA

• TEQUILA •

DON FULANO

TEQUILA, JALISCO MÉXICO



REAL TEQUILA

• TEQUILA •

DON FULANO

TEQUILA, JALISCO - MÉXICO



Don Fulano Blanco

PRODUCTION DETAILS

NOM: 1146,

TYPE OF AGAVE: Tequilana Weber,

AGAVE REGION: Jalisco (Los Altos),

REGION: Jalisco (The Valleys),

COOKING: Autoclave (low pressure),

EXTRACTION: Screw Mill, Roller Mill,

WATER SOURCE: Deep well water,

FERMENTATION: 100% agave, Stainless steel tanks,

Fermentation in the open air, Fermentation without fibers,

DISTILLATION: 2x distillate,

DISTILLING STYLE: Copper Pot, Column,

AGING: -,

ABV: 40% vol. (80 tests)

OTHER: Without additives, Oxygenation, Reposado in stainless steel



N° 1146

DON . FULANO .

REAL TEQUILA
MEX

• TEQUILA •
DON FULANO

TEQUILA, JALISCO - MÉXICO



Don Fulano Reposado

PRODUCTION DETAILS

NOM: 1146,

TYPE OF AGAVE: Tequilana Weber,

AGAVE REGION: Jalisco (Los Altos),

REGION: Jalisco (The Valleys),

COOKING: Autoclave (low pressure),

EXTRACTION: Screw Mill, Roller Mill,

WATER SOURCE: Deep well water,

FERMENTATION: 100% agave, stainless steel tanks,

DISTILLATION: 2x distilled,

DISTILLING STYLE: Copper Pot, Column,

AGING: French Oak barrels, Wine casks, Used barrels,

Hungarian Oak barrels,

ABV: 40% abv (80-proof)

OTHER: No additives, Oxygenation, Blended batches

N^o 1146 DON . FULANO



REAL TEQUILA
MEXICO

• TEQUILA •

DON FULANO

TEQUILA, JALISCO - MÉXICO



Don Fulano Añejo

PRODUCTION DETAILS

NOM: 1146,

TYPE OF AGAVE: Tequilana Weber,

AGAVE REGION: Jalisco (Los Altos),

REGION: Jalisco (The Valleys),

COOKING: Autoclave (low pressure),

EXTRACTION: Screw Mill, Roller Mill,

WATER SOURCE: Deep well water,

FERMENTATION: 100% agave, Stainless steel tanks,

Fermentation in the open air, Fermentation without fibers,

DISTILLATION: 2x distillate,

DISTILLING STYLE: Copper Pot, Column,

AGING: French Oak Barrels, Wine Barrels, Used Barrels,

Hungarian Oak Barrels,

ABV: 40% vol. (80 tests)

OTHER: Without additives, Oxygenation, Mixed



Nº 1146 DON . FULANO

REAL TEQUILA . MX

• TEQUILA •
DON FULANO

TEQUILA, JALISCO - MÉXICO



Don Fulano Blanco Fuerte Overproof

PRODUCTION DETAILS

NOM: 1146,

TYPE OF AGAVE: Tequilana Weber,

AGAVE REGION: Jalisco (Los Altos),

REGION: Jalisco (The Valleys),

COOKING: Autoclave (low pressure),

EXTRACTION: Screw Mill, Roller Mill,

WATER SOURCE: Deep well water,

FERMENTATION: 100% agave, Stainless steel tanks,

Fermentation in the open air, Fermentation without fibers,

Fermentation with fibers,

DISTILLATION: 2x distillate,

DISTILLING STYLE: Copper Pot, Column,

AGING: -,

ABV: 50% vol. (test 100)

OTHER: Without additives, Distilled to proof or almost,

Rested in stainless steel



N° 1146

DON . FULANO

REAL TEQUILA
MEX

• TEQUILA •
DON FULANO
TEQUILA, JALISCO - MÉXICO



Don Fulano Imperial

PRODUCTION DETAILS

NOM: 1146,

TYPE OF AGAVE: Tequilana Weber,

AGAVE REGION: Jalisco (Los Altos),

REGION: Jalisco (The Valleys),

COOKING: Autoclave (low pressure),

EXTRACTION: Screw Mill, Roller Mill,

WATER SOURCE: Deep well water,

FERMENTATION: 100% agave, Stainless steel tanks,

Fermentation in the open air, Fermentation without fibers,

DISTILLATION: 2x distillate,

DISTILLING STYLE: Copper Pot,

MATURATION: French Oak Barrels, Used Barrels, Sherry

Barrels, Wine Barrels, Hungarian Oak Barrels,

ABV: 40% vol. (80 tests)

OTHER: Without additives



REAL TEQUILA
• NOM •



TEQUILA

ELTEQUILEÑO[®]



El Tequileño Blanco

PRODUCTION DETAILS

NOM: 1108,

TYPE OF AGAVE: Tequilana Weber,

AGAVE REGION: Jalisco (Los Altos),

REGION: Jalisco (The Valleys),

COOKING: Autoclave (high pressure),

EXTRACTION: Roller Mill,

WATER SOURCE: Natural spring water,

FERMENTATION: Mixed, Fermentation without fibers,
Cement Tank,

DISTILLATION: 2x distillate,

DISTILLING STYLE: Copper Pot,

AGING: -,

ABV: 40% vol. (80 degrees), 38% vol. (76 degrees)

OTHER: Without additives





El Tequileño Platinum

PRODUCTION DETAILS

NOM: 1108,

TYPE OF AGAVE: Tequilana Weber,

AGAVE REGION: Jalisco (Los Altos),

REGION: Jalisco (The Valleys),

COOKING: Autoclave (high pressure),

EXTRACTION: Roller Mill,

WATER SOURCE: Natural spring water,

FERMENTATION: 100% agave, Cement tank, Fiber-free fermentation,

DISTILLATION: 2x distillate,

DISTILLATION STYLE: Copper Pot,

AGING: Pipones,

ABV: 40% vol. (80 tests)

OTHER: Rested in oak barrels, No additives





El Tequileño Reposado

PRODUCTION DETAILS

NOM: 1108,

TYPE OF AGAVE: Tequilana Weber,

AGAVE REGION: Jalisco (Los Altos),

REGION: Jalisco (The Valleys),

COOKING: Autoclave (high pressure),

EXTRACTION: Roller Mill,

WATER SOURCE: Natural spring water,

FERMENTATION: 100% agave, Cement tank, Fiber-free fermentation,

DISTILLATION: 2x distillate,

DISTILLING STYLE: Stainless steel pot,

AGING: American White Oak Barrels, Wood Shavings,

ABV: 40% vol. (80 degrees), 38% vol. (76 degrees)

OTHER: Without additives





El Tequileño Reposado Gran Reserva

PRODUCTION DETAILS

NOM: 1108,

TYPE OF AGAVE: Tequilana Weber,

AGAVE REGION: Jalisco (Los Altos),

REGION: Jalisco (The Valleys),

COOKING: Autoclave (high pressure),

EXTRACTION: Roller Mill,

WATER SOURCE: Natural spring water,

FERMENTATION: 100% agave, Cement tank, Fiber-free fermentation,

DISTILLATION: 2x distillate,

DISTILLING STYLE: Copper Pot,

AGING: American White Oak Barrels, Wood Shavings, Pipones,

ABV: 40% vol. (80 tests)

OTHER: Mixed lots, No additives.



El Tequileño Añejo Gran Reserva

PRODUCTION SIZES

NOM: 1108,

TYPE OF AGAVE: Tequilana Weber,

AGAVE REGION: Jalisco (Los Altos),

REGION: Jalisco (The Valleys),

COOKING: Autoclave (high pressure),

EXTRACTION: Roller Mill,

WATER SOURCE: Natural spring water,

FERMENTATION: Stainless steel tanks, 100% agave,

Fiber-free fermentation,

DISTILLATION: 2x distillate,

DISTILLING STYLE: Copper Pot,

AGING: American White Oak Barrels,

ABV: 40% vol. (80 tests)

OTHER: Without additives



REAL TEQUILA .AG

El Tequileño Cristalino

PRODUCTION DETAILS

NOM: 1108,

TYPE OF AGAVE: Tequilana Weber,

AGAVE REGION: Jalisco (Los Altos),

REGION: Jalisco (The Valleys),

COOKING: Autoclave (high pressure),

EXTRACTION: Roller Mill,

WATER SOURCE: Natural spring water,

FERMENTATION: Stainless steel tanks, 100% agave,

Fiber-free fermentation,

DISTILLATION: 2x distillate,

DISTILLING STYLE: Copper Pot,

AGING: American White Oak Barrels, ABV: 40% vol. (80 degrees), 38% vol. (76 degrees)

OTHER: Color filtration, No additives



REAL TEQUILA

MEX



El Tequileño Reposado Rare

PRODUCTION DETAILS

NOM: 1108,

TYPE OF AGAVE: Tequilana Weber,

AGAVE REGION: Jalisco (Los Altos), Single Family Farm,

REGION: Jalisco (Los Valles),

COOKING: Autoclave (high pressure),

EXTRACTION: Roller Mill,

WATER SOURCE: Natural spring water,

FERMENTATION: 100% agave, Cement Tank,

DISTILLATION: 2x distilled,

DISTILLATION STYLE: Copper Pot,

AGING: Pipones,

ABV: 40% vol. (80 tests)

OTHER: Without additives



REAL TEQUILA
MEX





Tequila Fortaleza Blanco

PRODUCTION DETAILS

NOM: 1493,

TYPE OF AGAVE: Tequilana Weber,

AGAVE REGION: Jalisco (Tequila Valley),

REGION: Jalisco (The Valleys),

COOKING: Stone/Brick Ovens,

EXTRACTION: Tahona,

WATER SOURCE: Deep well water,

FERMENTATION: Fermentation in wooden tanks, 100% agave, Fermentation in the open air, Fermentation without fibers,

DISTILLATION: 2x distillate,

DISTILLING STYLE: Copper Pot,

RIPENING: -,

ABV: 40% vol. (80 tests)

OTHER: Natural Cork, Charcoal Filtration, Mixed Batch, Proof or Near Distilled, No Additives

REAL TEQUILA

TM



Tequila Fortaleza Reposado

PRODUCTION DETAILS

NOM: 1493,

TYPE OF AGAVE: Tequilana Weber,

AGAVE REGION: Jalisco (Tequila Valley),

REGION: Jalisco (The Valleys),

COOKING: Stone/Brick Ovens,

EXTRACTION: Tahona,

WATER SOURCE: Deep well water,

FERMENTATION: Fermentation in wooden tanks, 100% agave,

Fermentation in the open air, Fermentation without fibers,

DISTILLATION: 2x distillate,

DISTILLING STYLE: Copper Pot,

MATURATION: American White Oak Barrels, Used Barrels, Bourbon Barrels,

ABV: 40% vol. (80 tests)

OTHER: natural cork, carbon filtration, proof or near-proof distillate, no additives



Tequila Fortaleza Añejo

PRODUCTION DETAILS

NOM: 1493,

TYPE OF AGAVE: Tequilana Weber,

AGAVE REGION: Jalisco (Tequila Valley),

REGION: Jalisco (The Valleys),

COOKING: Stone/Brick Ovens,

EXTRACTION: Tahona,

WATER SOURCE: Deep well water,

FERMENTATION: Fermentation in wooden tanks, 100% agave, Fermentation in the open air, Fermentation without fibers,

DISTILLATION: 2x distillate,

DISTILLING STYLE: Copper Pot,

MATURATION: American White Oak Barrels, Used Barrels, Bourbon Barrels,

ABV: 40% vol. (80 tests)

OTHER: Natural Cork, Charcoal Filtration, Proof or Near Distilled, Mixed Batch, No Additives

REAL TEQUILA
J.M.C.



Tequila Fortaleza Blanco 46% - Still Strength



PRODUCTION DETAILS

NOM: 1493,

TYPE OF AGAVE: Tequilana Weber,

AGAVE REGION: Jalisco (Tequila Valley),

REGION: Jalisco (The Valleys),

COOKING: Stone/Brick Ovens,

EXTRACTION: Tahona,

WATER SOURCE: Deep well water,

FERMENTATION: Fermentation in wooden tanks, 100% agave,
Fermentation in the open air, Fermentation without fibers,

DISTILLATION: 2x distillate,

DISTILLING STYLE: Copper Pot,

RIPENING: -,

ABV: 40% vol. (80 tests)

OTHER: Natural Cork, Charcoal Filtration, Mixed Batch, Proof or Near
Distilled, No Additives





Tequila G4 Blanco



PRODUCTION DETAILS

NOM: 1579,

TYPE OF AGAVE: Tequilana Weber,

AGAVE REGION: Jalisco (Los Altos),

REGION: Jalisco (Los Altos Sur),

COOKING: Stone/Brick Ovens,

EXTRACTION: Tahona,

WATER SOURCE: Spring water, Rainwater,

FERMENTATION: 100% agave, Stainless steel tanks,

Fermentation in the open air, Fermentation without fibers,

DISTILLATION: 2x distillate,

DISTILLING STYLE: Copper Pot,

AGING: -,

ABV: 40% vol. (80 tests)

OTHER: Without additives



Tequila G4 Reposado



PRODUCTION DETAILS

NOM: 1579,

TYPE OF AGAVE: Tequilana Weber,

AGAVE REGION: Jalisco (Los Altos),

REGION: Jalisco (Los Altos Southern),

COOKING: Stone/Brick Ovens,

EXTRACTION: Tahona,

WATER SOURCE: Natural spring water, Rain water,

FERMENTATION: 100% agave, Stainless steel tanks,

Open-air fermentation, Fermentation without fibers,

DISTILLATION: 2x distilled,

DISTILLING STYLE: Copper Pot,

AGING: French Oak barrels, Whiskey barrels, Used barrels,

ABV: 40% abv (80-proof)

OTHER: No additives.



Tequila G4 Añejo



PRODUCTION DETAILS

NOM: 1579,

TYPE OF AGAVE: Tequilana Weber,

AGAVE REGION: Jalisco (Los Altos),

REGION: Jalisco (Los Altos Southern),

COOKING: Stone/Brick Ovens,

EXTRACTION: Tahona,

WATER SOURCE: Natural spring water, Rain water,

FERMENTATION: Stainless steel tanks, 100% agave,

Open-air fermentation, Fermentation without fibers,

DISTILLATION: 2x distilled,

DISTILLING STYLE: Copper Pot,

AGING: -,

ABV: 40% abv (80-proof)

OTHER: No additives

REAL TEQUILA
MEX



Tequila G4 Extra Añejo



PRODUCTION DETAILS

NOM: 1579,

TYPE OF AGAVE: Tequilana Weber,

AGAVE REGION: Jalisco (Los Altos),

REGION: Jalisco (Los Altos Southern),

COOKING: Stone/Brick Ovens,

EXTRACTION: Tahona,

WATER SOURCE: Natural spring water, Rain water,

FERMENTATION: Stainless steel tanks, 100% agave,

Open-air fermentation, Fermentation without fibers,

DISTILLATION: 2x distilled,

DISTILLING STYLE: Copper Pot,

AGING: -,

ABV: 40% abv (80-proof)

OTHER: No additives.

REAL TEQUILA
MEX



Tequila G4 Extra Añejo 5



PRODUCTION DETAILS

NOM: 1579,

TYPE OF AGAVE: Tequilana Weber,

AGAVE REGION: Jalisco (Los Altos),

REGION: Jalisco (Los Altos Southern),

COOKING: Stone/Brick Ovens,

EXTRACTION: Tahona,

WATER SOURCE: Natural spring water, Rain water,

FERMENTATION: Stainless steel tanks, 100% agave,

Open-air fermentation, Fermentation without fibers,

DISTILLATION: 2x distilled,

DISTILLING STYLE: Copper Pot,

AGING: American White Oak barrels, Whiskey barrels,
Used barrels,

ABV: 40% abv (80-proof)

OTHER: No additives.

REAL TEQUILA
-MEX-



Tequila G4 Extra Añejo 55



PRODUCTION DETAILS

NOM: 1579,

TYPE OF AGAVE: Tequilana Weber,

AGAVE REGION: Jalisco (Los Altos),

REGION: Jalisco (Los Altos Southern),

COOKING: Stone/Brick Ovens,

EXTRACTION: Tahona,

WATER SOURCE: Natural spring water, Rain water,

FERMENTATION: Stainless steel tanks, 100% agave,

Fermentation without fibers,

DISTILLATION: 2x distilled,

DISTILLING STYLE: Copper Pot,

AGING: American White Oak barrels, Used barrels, Bourbon barrels,

ABV: 45% abv (90-proof)

OTHER: No additives

REAL TEQUILA



Tequila G4 Blanco 108

PRODUCTION DETAILS

NOM: 1579,

TYPE OF AGAVE: Tequilana Weber,

AGAVE REGION: Jalisco (Los Altos),

REGION: Jalisco (Los Altos Southern),

COOKING: Stone/Brick Ovens,

EXTRACTION: Tahona,

WATER SOURCE: Natural spring water, Rain water,

FERMENTATION: Stainless steel tanks, 100% agave, Open-air fermentation,

Fermentation without fibers,

DISTILLATION: 2x distilled,

DISTILLING STYLE: Copper Pot,

AGING: -,

ABV: 54% abv (108-proof)

OTHER: No additives



REAL TEQUILA

100%