

## **LOWLANDS**

### **EL ARENAL**

#### **NOM 1123**

SIEMBRA VALLES Blanco Fresh yet rich with a soft and velvety weight, the minerality is balanced with sweeter fruits and spearmint with a peppery spice.

SIEMBRA VALLES Reposado Fresh peppercorn and walnut rush to the nose with hay, mint, grapefruit and cardamom, with a palate of mint, almonds and honey.

SIEMBRA VALLES 92 PROOF Beginning with a silky texture it has the strong aromas of cooked agave as the Blanco with an invigorating finish.

SIEMBRA VALLES ANCESTRAL Herbaceous tones of sweet, cooked agave and undertones of pine ,bitterness and smokiness with aroma of orange blossoms.

#### **NOM 1549**

IXA Silver Unripe pineapple and a splash of hot sauce, the palate is more on the vegetable and herbal side with a clean and slightly bitter finish.

### **AMATITLAN**

#### **NOM 1480**

123 Blanco ( UNO ) Delicate floral aromas of lily and honeysuckle along with fruity components of ripe peaches, watermelon and fresh cut grass.

123 Reposado ( DOS ) Herbal and vegetable aromas of grass, mint and piquillo peppers with marzipan, orange peels, clove and mexican chocolate.

123 Anejo ( TRES ) Vanilla and oak are followed by dark bitter chocolate and sweet ripe peaches, with a sharp white pepper and bright lemon peel.

#### **NOM 1531**

ORO DE LIDIA Blanco Slightly sweet with flavors of melon, pepper and mint, with aromas of pine, light grass and a light smoky note.

ORO DE LIDIA Reposado Floral and fruity with hints of grassier herbaceousness with vanilla, white pepper, cherry oak and lavender.

ORO DE LIDIA Anejo Prominent aromas of lavender and orange blossoms, with flavor of white pepper, black cherry and vanilla.

ORO DE LIDIA Extra Anejo ( 4 yrs ) Floral and herbal tones with strong consistent body and hints of vanilla and almonds.

#### **NOM 1459**

BLUE NECTAR Blanco Subtle fruit flavors of cantaloupe, lime and grapefruit peel, with vanilla, peppery spices, nutmeg and cinnamon.

BLUE NECTAR Reposado Qutie peppery and smoky with honeyed fruits, cinnamon, nutmeg and a bittersweet dark chocolate finish.

## **MAZAMITLA**

### **NOM 1558**

DOS ARMADILLOS Blanco Lime and tangerine mix with sweet bell peppers, golden apple and pear, with undertones of vanilla and cashew as finish.

DOS ARMADILLOS Reposado Deep caramel and cinnamon play off vanilla and ripe orchard fruits and some banana bread with roasted nuts.

DOS ARMADILLOS Anejo Rich flavors of dulce de leche, toffee and milk chocolate mixed with cinnamon, toasted oak flavors for a weighty finish.

### **TEQUILA**

### **NOM 1493**

FORTALEZA Blanco Earthy, vegetable and sweet agave notes, raw pineapple, lime and green olives, with a slightly bitter and dry finish.

FORTALEZA Reposado A palate of clotted cream, sage, pineapple and black pepper with aromas of roasted pears, toast and citrus zest.

FORTALEZA Anejo Aroma of caramel, vanilla, butterscotch with nutmeg and raisin, with toffee, citrus and hazelnut as strong flavors.

### **NOM 1109**

TRES AGAVES Blanco Sweet agave aromas with notes of citrus pear and hints of wild mint with a silky texture.

TRES AGAVES Reposado Balance taste of baked tropical fruits, with hints of citrus, spices and complimentary barrel notes.

TRES AGAVES Anejo Layered flavors of smoky sweet caramel and butterscotch with floral tones and hints of rosemary and spices.

## **GONZALEZ TAMAULIPAS**

### **NOM 1127**

CHINACO Blanco Aromas of sea salt, crushed rock, dill weed and candied citrus peel, with an impression of cooked tropical fruit, aloe and dried chiles.

CHINACO Reposado Gentle baking spices and bitter lime pith with aromas of vanilla, chocolate and wood spices.

CHINACO Anejo Rich, dense and oily with herbal peppery agave flavors and wood derived vanilla and toffee with notes of bacon and candied fruit.

## **PENJAMO GUANAJUATO**

### **NOM 1368**

CORRALEJO Blanco Very minerally, light and salty, with a fresh and citrus zing and light spices with a hint of cocoa.

CORRALEJO Reposado At the fore cinnamon, clove, nutmeg and black pepper, with flavors of mushrooms, dark chocolate and vanilla.

CORRALEJO Anejo Orange spice and red pepper filter in with milk chocolate and vanilla.