



DISTILLERY	La Cofradia, NOM 1137
LOCATION	Tequila, Jalisco, Mexico
ORIGIN OF AGAVE	100% Blue Agave, Lowlands - Central, USDA Organic Certified
PRODUCTION TECHNIQUES	Piñas are slowly cooked in stone ovens. After cooking the juice extraction happens with a mechanical crusher. Natural yeast fermentation is used in wooden tanks, and then is triple distilled.
HISTORICAL	Casa Noble is USDA, Certified Organic and use a sustainable agave program. They are a favorite among tequila fans because of their meticulous blending with new French oak barrels making them unique in the industry. Founders of Casa Noble are Jose “Pepe” Hermosillo and Vice President David Yan, and later music icon and Rock & Roll Hall of Fame member Carlos Santana joined as one of the owners.
EXPRESSIONS	
Crystal	<i>Herbal, pepper, honey</i>
Joven	Mellowed 6 weeks in French oak single barrel 102 proof. <i>Mellow agave, herbal, vanilla</i>