



CASA NOBLE®

TEQUILA

Every drop of our thoughtfully crafted tequila brings Casa Noble to you. From field to barrel, every flavor and aroma is a unique experience of Mexican tradition to be savored to its fullest. Our founder José “Pepe” Hermosillo’s exceptional skill, dedication, and passion shines through in a fine tequila that stands above the rest—never rushed, always remarkable. It starts with organic 100% Blue Weber agave from our high-altitude fields, carefully tended until it reaches full maturity. We ensure the agave is slow cooked in stone ovens and gently spun, not crushed, using our proprietary process. Step by step, we take our time and do it right in our never-ending quest for sipping perfection.

AÑEJO

BLENDING of up to 14 lots to capture our Master Distiller’s unique vision, followed by extensive aging in new French oak from the renowned cooperages of Taransaud and Nadalié, creates a warm, complex character—the ultimate in sipping pleasure.

Dried fruit and spice aromas complement toasted oak, butterscotch, and vanilla. An undertone of sweet, cooked agave recalls this tequila’s fresh Blanco roots.

- ◆ 100% Blue Weber Agave
- ◆ Certified Organic Agave
- ◆ Estate Grown
- ◆ Hand Harvested
- ◆ Aged 2 Years in French Oak Barrels

Pepe Hermosillo



Be Noble. Drink Responsibly. © 2022 Casa Noble Imports, Canandaigua, NY. Tequila. 40% alc. by vol. | Product of Mexico | Produced and bottled by La Cofradia S.A. de C.V., Calle La Cofradia 1297, Col La Cofradia, Tequila, Jalisco, Mexico C.P. 46400 | Certified organic by CCOF Certification Services, LLC.