



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. Then, our tequila is triple distilled for the ultimate smoothness. Step by step, we take our time and do it right in our never-ending quest for sipping perfection.

BLANCO

VIBRANT and unaged, our Blanco is the origin for each of our expressions. It embodies our commitment to continuous evolution on our way to tequila perfection.

Elegance in its purest form, this tequila is exquisitely balanced, offering beautiful fruit and citrus with sweet agave and soft herbal notes.

- ◆ 100% Blue Weber Agave
- ◆ Certified Organic Agave
- ◆ Estate Grown
- ◆ Hand Harvested
- ◆ Triple Distilled

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.