

# T E Q U I L A

# Confianza®

100% DE AGAVE

**Confianza is produced and bottled at Feliciano Vivanco in Arandas, Jalisco, Mexico the Southern part of Los Altos (Highlands).  
100% Family Owned. NOM 1414**

The Tequila is carefully handcrafted from 100% Blue Agave grown under Organic Farming practices. Agave are harvested, chopped and cooked in Brick Ovens (Hornos) for 24 hours and then rested for 24 hours. The cooked agave is put through a roller mill to squeeze the agave and extract the juice from the pulp. The juice is then stored in stainless steel vats and goes through a long fermentation of 5-9 days. During the fermentation, something very special is done, Classical Music is played to stimulate the yeast. The fermentation is then double distilled in copper stills. The heads and tails are discarded and only the precious hearts are kept. This precious heart is bottled up as Confianza Blanco. The Tequila that is not bottled as Blanco is then filled into used Bourbon barrels to rest for a period of time. Confianza Reposado is aged for 6 months before selecting and blending the best barrels to bottle and enjoy.

The brand showcases Agave and Trust. The Agave is a beautiful plant that offers us a great gift. Trust is intertwined throughout the entire process from earth to glass, between the Agave and the people.

**Confianza**

