



# TEQUILA LOS VALORES BLANCO

IXTLAHUACAN DE LOS MEMBRILLOS, JALISCO, MEXICO

Tequila Los Valores Blanco is the benchmark of this distillery. Made 100% without diffusors or additives, this blanco is packed with all the floral peppery notes of agave tequiliana. Los Valores is neither a highland nor a lowland tequila. Instead, the town where the distillery resides is in between the two regions, close to the lake town of Chapala. It shares some of the bolder flavors of both regions, with the vegetal, green flavors of the lowlands, and the sweet, mineral focus of the highlands. Los Valores Blanco is the perfect introduction to this new distillery.

BOTTLE SIZE  
**750 ML**

ALCOHOL  
**40% ABV**

NOM#  
**1608**

AGAVE  
**TEQUILIANA WEBER BETWEEN 5-8 Y/O**

MILLING  
**ROLLER MILL**

WATER SOURCE  
**UNDERGROUND SPRING WATER**

FERMENTATION  
**NATURAL FERMENTATION  
IN STAINLESS TANKS**

OVEN  
**70% IN STONE OVEN AND 30%  
IN LOW PRESSURE AUTOCLAVE**

DISTILLATION  
**TWICE IN STAINLESS POT STILLS**

SPECIAL NOTE  
**100% ADDITIVE FREE**



## COMPAÑÍA TEQUILERA LOS VALORES

Compañía Tequilera Los Valores is a relatively new operation that began production in 2019. The distillery is run by Ricardo Aguilar and his family in Ixtlahuacán De Los Membrillos, a small town located between Guadalajara and the lake town of Chapala in Jalisco. Instead of belonging to the highlands or lowlands, Los Valores is located between the two regions and as such, has its own unique terroir to the tequila. Coupled with the fact that they are produced without any additives or adjustments, Los Valores is a tequila that like its namesake, remains true to the virtues of quality and elegance.

