

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 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.

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. Long 5-9 day fermentation. Classical music is played to stimulate the yeast during the ferment. Double distilled in copper stills. Only the precious hearts are kept to bottle.

