

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 fill into fresh first fill bourbon barrels to age for 6 months.

