



VIVA
MÉXICO





Honestly 100% agave

Our tequilas are produced with only carefully-selected, mature agave, using the strictest controls for distillation processes and traditional production, resulting in products that are now rooted in the taste of connoisseurs of good tequilas, due to their quality and flavor.



Our History

Since 1992, Casa Tequilera Viva México has developed the art of making tequila continuing a long tradition.

The blue Agave plant grown in Arandas starts the process to obtain a 100% handmade product.

The experience, values and traditions rooted in the Vivanco Family have allowed five generations to continue the business.

Casa Tequilera Viva Mexico shares, in each drink, not only its flavors, but also the pleasure, joy, effort and dedication we place in each bottle.



1° Harvesting and Jima

The experience of five generations make possible to select the matured agaves to cut their stalks with a tool called COA, doing the JIMA method to leave the agave's core or "pinapple" ready to cook in masonry ovens.



2° Cooking

A slowly cooking in masonry ovens between 48 and 50 hours initiates the conversion of carbohydrates into sugar for the fermentation and then are removed to the extraction area.



3° Extraction

In the extraction tandem, the cooked agaves are pressed and the bagasse is separated from the agave honey (fresh must). The bagasse is used for composting and the honey is poured into a stainless steel cistern where it will wait its turn for fermentation.



4° Fermentation

The must's sugars are transformed into alcohols using a small amount of yeast and nutrients in the process. These microorganisms work capturing the surface oxygen and the must's sugars to the rhythm of Baroque music. This process can take up to 200 hours.



5° Destillation

Once the fermentation, a double distillation process is carried out. First, removing all residues in copper stills producing the "ordinario" and the resulting alcohols are then "rectified" to finally obtain its purest expression.



6° Aging

The nascent White tequila is invited to rest in oak barrels under controlled conditions of humidity, temperature and light, so that, enhanced by the wood, its own essence may unlock a formidable number of aromas and tasting notes.

7° Bottling

All categories of tequila are then filtered, tasted, supervised for quality consistency and bottled according to different packaging options. Finally, they are ready to brighten the heart and delight the palate.



Blanco

- Category: 100% Blue Agave Tequilana Weber
- Alcohol content: 38% and 40%
- Net Content: 700 ml. and 750 ml.



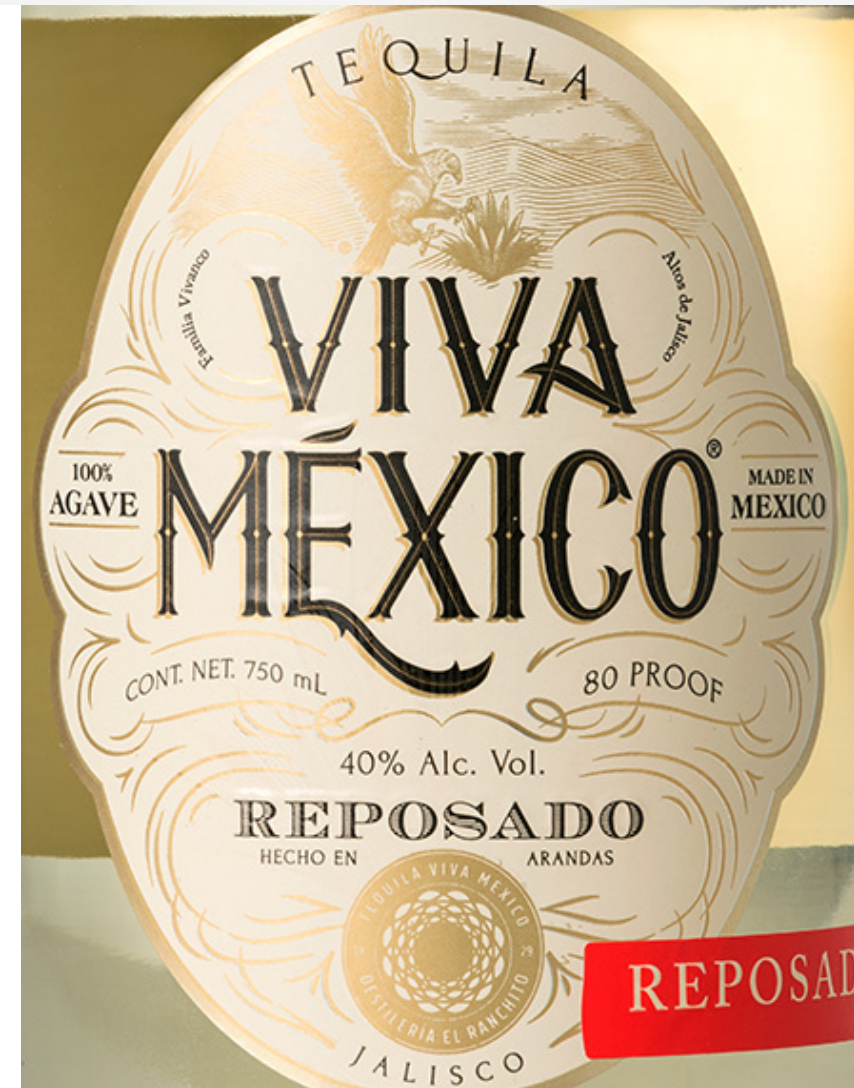


Blanco

- Appearance: Excellent transparency and clarity, evidently full-bodied in the glass.
- Aroma: notes such as peach and green guava, citrus notes of lime and grapefruit, and herbal notes as mint, olive trees and olives, with a light hints of spices as cinnamon and pepper.
- Flavor: The beginning is silky smooth, confirming its aromas and transporting us to the flavors of the raw agave, offering elements such as mint, spearmint, olives; with the citric characteristics of grapefruit and lime. A sweet finish of cooked agave and a light spicy pepper that confirms a balanced tequila.

Reposado

- Category: 100% Blue Agave Tequilana Weber
- Alcohol content: 38% and 40%
- Net Content: 700 ml. and 750 ml.



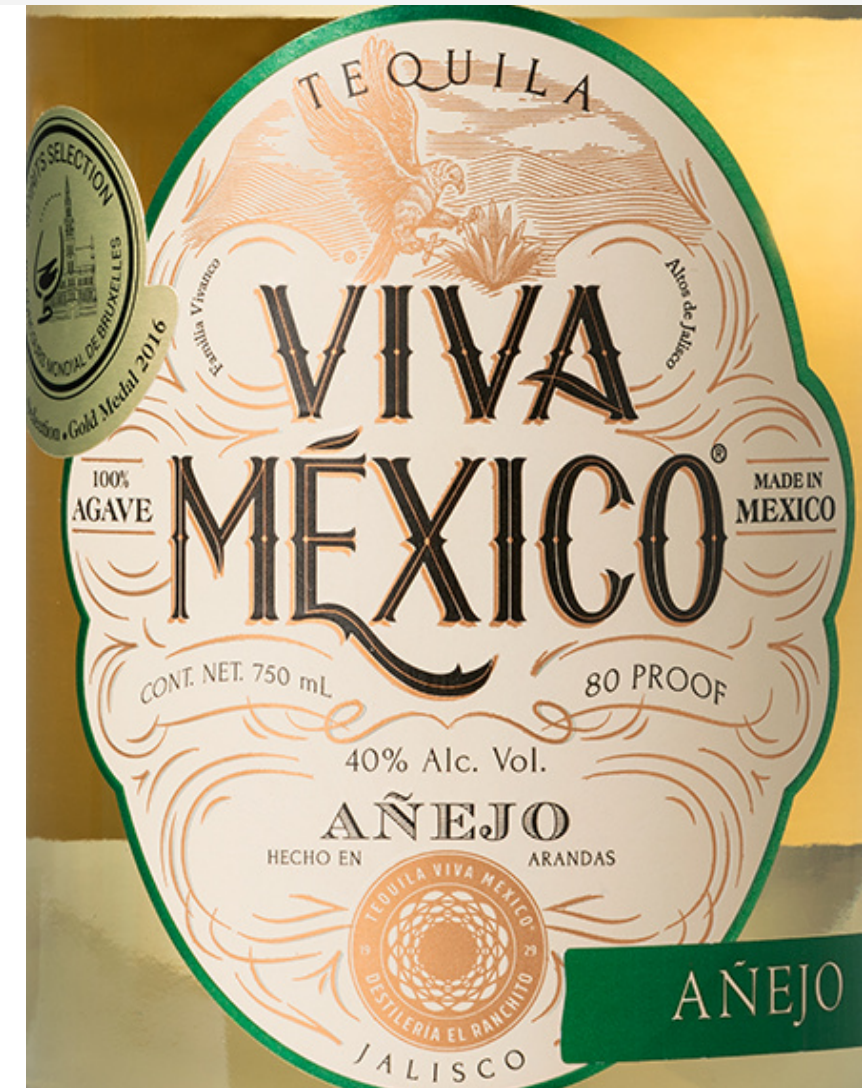


Reposado

- Appearance: In the glass, it is a full bodied tequila with a yellow wheat color.
- Aroma: A wide range of aromatic notes, from fruit notes such as pineapple, cherry and peach, with a touch of rosemary and olives, while preserving the citrus hints of grapefruit and lime. to vanilla, caramel, cinnamon and walnut, contributed by the barrel.
- Flavor: ts flavor affirms the prescence of fruit such as pineapple and cherry, with notes contributed by the barrel such a caramel, walnut, vanilla and white chocolate. A soft tequila with a balance of sweetness, a touch of anise and a long finish.

Añejo

- Category: 100% Blue Agave Tequilana Weber
- Alcohol content: 38% and 40%
- Net Content: 700 ml. and 750 ml.





Añejo

- Appearance: Amber-colored and full-bodied in the glass.
- Aroma: We sense the full influence of the barrel, with predominantly sweet aromas from the wood such as caramel, maple, cocoa, chocolate and dried fruits such as prunes; shades of tobacco and grapefruit confirms its origin, with light notes of rosemary, thyme and banana.
- Flavor: Great smoothness with a sweet strike of maple, white chocolate, vanilla and coffee. It retains its sense of dried fruits, such as raisins and plums. Its taste in the mouth invites us to take another sip so we can appreciate the sweet and bitter combination that makes it so captivating.



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