

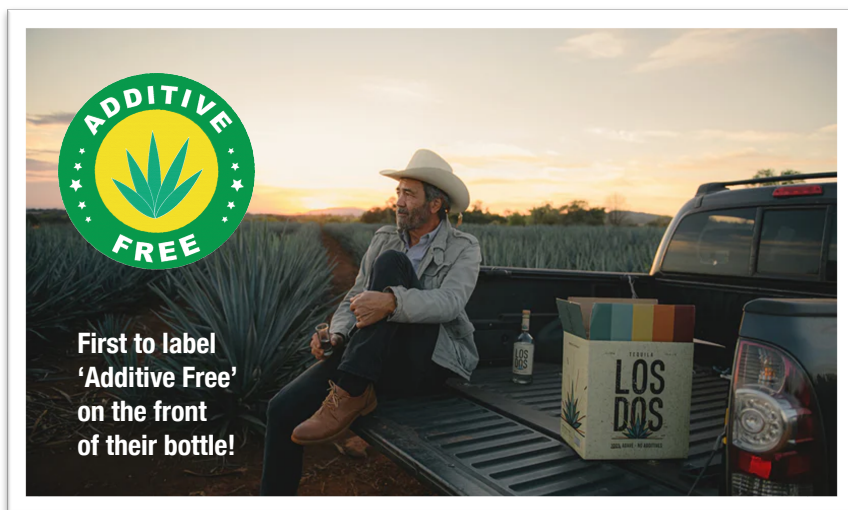
LOS DOS TEQUILA

NOM 1414 · ARANDAS

‘Top 50 Tequilas’

-Vinepair 2022

Los Dos and Master Distiller Sergio Cruz partnered together over two years ago, but Los Dos is a century in the making. In the small town of Arandas, in the highlands of Jalisco, Sergio Vivanco and his brothers have been growing agaves and distilling at El Ranchito (NOM 1414) for five generations. The experience, values and traditions rooted in the Vivanco Family have earned them national and international distinctions through their own brands and through contract manufacturing of other brands, complying with the highest quality standards for production, while never forgetting the beauty, art and complexity involved in being able to offer a product worthy of the land of tequila. With a dedication to quality ingredients and traditional process at heart, Los Dos is a family affair.



First to label
‘Additive Free’
on the front
of their bottle!



Ranch:	La Poblada, Arandas
Lead Jimador:	Ramon Quiroz
Cooking:	Brick Oven, 18 tons
Cooking time:	36 Hours
Resting time:	24 Hours
Water source:	Deep Well, 120 Meters
Extraction:	Molino
Fermentation:	Stainless Steel Tanks, Champagne Yeast
Distillation:	2 x distilled
Stills:	Copper Alembic

Tequila can have slight differences from batch to batch, because plants, seasonality, and the environment are involved in the production process. Still, within the rules of nature and without using additives to affect the profile, Los Dos is made with intention - to be complex in flavor, but not complicated to drink. 100% agave tequila, no additives, unaged, naturally sweet, and full of character.

“Zesty from the get-go, this expressive Blanco also enjoys a remarkably pure cooked agave core. Notes of wet rock and a subtle kiss of white flowers add nuance, while black pepper and anise also enter the conversation on the palate. This Blanco can be sipped, stirred, or shaken, and delivers great value.” -Vinepair

