***Selection and Jima***

Our agave fields are locatedin the state of Jalisco, birthplace of the best Tequilas

in the world.

The fields are located in a volcanic region, where mineral-rich soils, pristine rain water and abundant sunshine nourish our plants.

Knowledgeable *Jimadores* carefully cultivate and hand-pick only the best plants,

harvested at their optimum age and sugar content to produce the best tequila.

***Fermentation and Distillation***

Our process starts the old fashion way, by slow cooking the agave plants

to maintain their intense aromas, rich smoky flavor and natural sweetness.

Our legendary fermentation and distillation process is done in small batches

under constant supervision of our *Maestro Tequilero,* with stringent quality control,

utilizing artisan methods and new technology in order to attain optimum results.

Ending with a perfect balance between smoothness, rich flavor and alluring aromas.

***Aging and Bottling***

Idianos Tequila is aged in french white oak barrels to tame its wild spirit.

Our *Maestro Tequilero* inspects and verifies that each batch meets our stringent quality

standards that will satisfy the most discerning of palates.

Each bottle is then carefully handcrafted and inspected for your enjoyment!

***Slogan***

For Those Who Have Accomplished Greatness, And Are Leaving An Indelible Mark In History!