

NO•SO•TROS

(pronoun) /noh-soh-trohs/

“us” “we” in English.

Tequila and mezcal crafted to be shared.

drink with us



Our Toucan symbolizes Costa Rican sustainability and Mexican craftsmanship with a nod to our Californian beginnings.

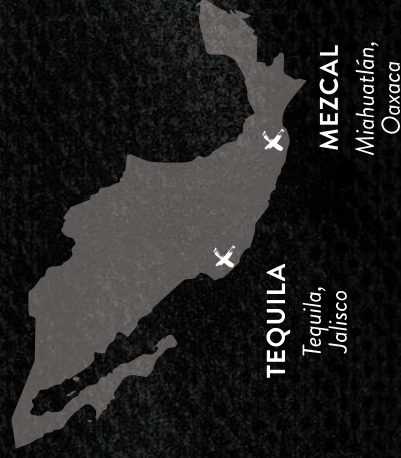
HOW IT STARTED

Latino-founded as a college project by Costa Rican native Carlos Soto and his longtime friend and classmate Michael Arbanas to create a more sustainable option.

Our unique blend of 50% highland and 50% lowland sourced agaves put us on the map with a win for 'Best Tequila of the Show' at the San Francisco Wine and Spirits competition.

WHERE NOSOTROS IS MADE

México



TRADITIONAL AND SUSTAINABLE PRACTICES



Additive-Free Alliance

100% recycled glass bottles

Agave fiber labels

Sugarcane-based corks

Cooked in Traditional Brick ovens

NOSOTROS

TEQUILA & MEZCAL

100% BLUE WEBER AGAVE
50/50 HIGHLAND & LOWLAND AGAVES

BLANCO

sweet and citrus introduction, herbal finish



AGAVE MATURITY:

6-8 years

OVEN STYLE:

Brick oven

MILLING METHOD:

Roller-mill

FERMENTATION + TIME:

Open, German yeast, 3 days

DISTILLATION + COUNT:

Stainless steel still, double distilled

BARREL TYPE:

N/A, Unaged

100% BLUE WEBER AGAVE
50/50 HIGHLAND & LOWLAND AGAVES

REPOSADO

butterscotch aroma finished by a balanced
honey-cinnamon twist



AGAVE MATURITY:

6-8 years

OVEN STYLE:

Brick oven

MILLING METHOD:

Roller-mill

FERMENTATION + TIME:

Open, German yeast, 3 days

DISTILLATION + COUNT:

Stainless steel still, double distilled

BARREL TYPE:

White oak, 5 months, level 1 char



AGAVE MATURITY:

6-8 years

OVEN STYLE:

Brick oven

MILLING METHOD:

Roller-mill

FERMENTATION + TIME:

Open, German yeast, 3 days

DISTILLATION + COUNT:

Stainless steel still, double distilled

BARREL TYPE:

White oak, 14 months, level 1 char

100% BLUE WEBER AGAVE
50/50 HIGHLAND & LOWLAND AGAVES

ÑEJO, MADERA

tropical fruit, agave and light butterscotch nose,
balanced cinnamon-toffee and cacao finish



AGAVE MATURITY:

6-8 years

OVEN STYLE:

Brick oven

MILLING METHOD:

Roller-mill

FERMENTATION + TIME:

Open, German yeast, 3 days

DISTILLATION + COUNT:

Stainless steel still, double distilled

BARREL TYPE:

White oak, 14 months, level 1 char

100% DE Maguey
ESPADÍN & TOBALÁ

MEZCAL ENSAMBLE

citrus and spice notes with an elegant fruit finish



AGAVE MATURITY:

Espadín: 8 years, Tobaía: 13 years

OVEN STYLE:

Concave pit oven

MILLING METHOD:

Tahona

FERMENTATION + TIME:

Natural pine wood tubs, 9 days

DISTILLATION + COUNT:

Alambic distillation (copper), double distilled

BARREL TYPE:

N/A, Unaged

100% DE Maguey
MEXICANO

MEZCAL MEXICANO

herbal with mineral notes, tamarind and
a subtle honey finish.



AGAVE MATURITY:

10 years

OVEN STYLE:

Concave pit oven

MILLING METHOD:

Tahona

FERMENTATION + TIME:

Natural pine wood tubs, 9 days

DISTILLATION + COUNT:

Alambic distillation (copper), double distilled

BARREL TYPE:

N/A, Unaged