



Casa Noble Crystal

All superior tequila starts with only the best "Silver" or "Blanco" and ours is Casa Noble Crystal. We call it Crystal because we believe it is superior to all silver tequilas. It is simply in a class by itself. It is the perfect Blanco.

New York Times #1 TASTING TEQUILA
San Francisco World Spirit Competition DOUBLE GOLD MEDAL
Beverage Tasting Institute GOLD MEDAL



Casa Noble Reposado

Exquisite tequila is matured in French white oak barrels for 364 days. Smooth, sensuous, and full bodied, this tequila rivals the best spirits in the world. Perfect marriage of agave and the oak.

San Francisco World Spirit Competition GOLD MEDAL • Beverage Tasting Institute GOLD MEDAL • New York Times



Casa Noble Añejo

A tequila that has taken over 14 years to produce. That is Casa Noble Añejo. Our most perfect tequila, exquisitely matured in French white oak barrels, aged to perfection and produced in limited production. Deep golden tone, exceptional bouquet, and body that ranks among the finest distilled spirits in the world.

San Francisco World Spirit Competition DOUBLE GOLD MEDAL
Beverage Tasting Institute GOLD MEDAL
Asia World Spirit Competition BEST OF SHOW



Casa Noble Single Barrel Program Añejo

Sweet notes of cooked agave, vanilla and other tannins from the French white oak. Chocolate, dried fruits and hazelnut, with hints of spice and honey. A slight touch of citrus (orange peel). Dense and creamy. Strong vanilla from the toasted barrels blends with the agave sweetness. Vanilla accents and oak elements damp the alcohol presence to a discreet, yet noticeable presence. Long and full of flavor; dark chocolate, dried fruit, honey, cherries & hazelnut.

San Francisco World Spirits Competition Double Gold Medal 2009
Beverage Testing Institute Silver Medal 2001