

OUR *sustainability* INITIATIVES



ENVIRONMENTAL PROJECTS

- Casa Noble's distillery treats and reuses process water from the tequila production process.
- Solid waste from the tequila making process is composted in three fields on the production site property. The compost area is lined with concrete to prevent any leakage. After treatment, the compost is used in the agave fields to provide the plants with nutrient rich soil. This is essential because it takes on average 10 years for an agave plant to mature.
- Liquid waste is treated in an open-air pool where it is separated from any sediment and the resulting water is pH balanced. Both components are used in the compost fields.
- The distillery was built on a hill to utilize gravity and save energy. Gravity transports the tequila through the production process and carries liquid waste to the open-air pond.
- Publicly report greenhouse gas footprint as part of Constellation Brands' submission to the Carbon Disclosure Project.

SOCIAL RESPONSIBILITY + COMMUNITY

- Sustainability is a part of Casa Noble's core values and it speaks to the brands accountability.
- Carols Santana, who has a partnership with Casa Noble, frequently donates his profits to charity.

CERTIFICATIONS + AWARDS

- Certified Kosher
- California Certified Organic Farmers; USDA Organic
- Certificate of Clean Industry by the Mexican government



Be Noble. Drink Responsibly. © 2018 Casa Noble Imports, Canandaigua, NY. Tequila. 51% alc. by vol.