

The Top 10 NOM Tequila Distilleries

Agave, water, and yeast. Unbelievably, those three ingredients are all you need to make tequilas with an enormous variety of aromas and flavors. That's because while the ingredients are simple, the process is anything but. If you've ever wondered why tequilas smell and taste different from brand to brand, the first thing to consider is where, and how, it was made.

Tequila distilleries can differ from each other in many ways: Geographic location; type of equipment used; time of year they produce; quality of ingredients; and the experience level of the staff, among other factors. All of these variables have an influence on the final product.

The best way to use this list would be to choose a NOM while sitting at a bar then enter that into <https://www.tequilamatchmaker.com/> (or click the links) to see all the brands that NOM produces. Then order the brand you want to taste!

- 1) **NOM 1493** ([Tequila Los Abuelos](#))
- 2) **NOM 1579** ([El Pandillo](#))
- 3) **NOM 1123** ([Tequila Cascahuín, S.A.](#))
- 4) **NOM 1120** ([Tequila Siete Leguas](#))
- 5) **NOM 1474** ([Cía. Tequilera Los Alambiques, S.A. de C.V.](#))
- 6) **NOM 1468** ([Grupo Tequilero Mexico, S.A. de C.V.](#))
- 7) **NOM 1588** ([Tequilas El Mexicano](#))
- 8) **NOM 1518** ([Tequila Casa de Los Gonzalez](#))
- 9) **NOM 1139** ([Tequila Tapatío \(La Alteña\)](#))
- 10) **NOM 1146** ([Tequileña, S.A. de C.V.](#))