



# TEQUILA AND MEZCAL







## TEQUILA

Is a distilled beverage made from the blue webber agave plant, primarily in the area surrounding the city of Tequila, 40 miles northwest of Guadalajara, and in the highlands (Los Altos) of the western Mexican state of Jalisco.

The red volcanic soil in the surrounding region is particularly well suited to the growing of the blue agave, and more than 300 million of the plants are harvested there each year. Agave tequila grows differently depending on the region. Blue agaves grown in the highlands region are larger in size and sweeter in aroma and taste. Agaves harvested in the lowlands, on the other hand, have a more herbaceous fragrance and flavor.

Mexico is granted international right to the word “tequila”. The United States officially recognizes that spirits called “tequila” can only be produced in Mexico, although by agreement bulk amounts can be shipped to be bottled in the U.S





## CLASSIFICATION OF TEQUILA

There are two basic categories of tequila: mixtos and 100% agave.

**Mixtos:** use no less than 51% agave, with other sugars making up the remainder. Mixtos use both glucose and fructose sugars.

Tequila is usually bottled in one of five categories:

**Blanco/White/Plata:** white spirit, un-aged and bottled or stored immediately after distillation, or aged less than two months in stainless steel or neutral oak barrels.

**Joven or Oro:** a mixture of blanco tequila and reposado tequila.

**Reposado:** aged a minimum of two months, but less than a year in oak barrels of any size.

**Añejo:** aged a minimum of one year, but less than three years in small oak barrels.

**Extra Añejo (“extra aged” or “ultra aged”):** aged a minimum of three years in oak barrels. This category was established in March 2006.





## 1800

Good taste doesn't come overnight. To this day, 1800® Tequila is crafted and distilled from our original recipe. Hand-harvested from many of the original Weber blue agave fields, 1800® Tequila history honors the place it comes from and the dedicated jimadores who harvest it. After years of hard work and dedication, we're proud to be the world's most awarded tequila family.

- **1800 Blanco** - The most popular super-premium tequila, 1800® Blanco follows the original formula created in the year 1800. Made from 100% Weber blue agave and handpicked at its peak maturity, 1800® Blanco is a special selection of white tequilas blended for added complexity and character. The smooth, balanced taste with hints of sweet fruit and pepper is perfect sipped neat, on the rocks, as a shot or in a cocktail.
- **1800 Reposado** - Crafted using matured 100% Weber blue agave grown in volcanic soil and handpicked at peak maturity, a special selection of white tequilas are rested in new American and French oak barrels. The result is a rich liquid with notes of buttery caramel, mild spices and a touch of smokiness. Perfect mixed in a cocktail, sipped neat or on the rocks.



Only through hard work, passion, and honesty did we earn our title as the best taste in tequila.

### Available Labels:

Blanco 750ml	US\$45.00
Reposado 750ml	US\$43.00







# Celebrity Brand

# 818

## 818

Hand-picked by jimadores; cooked in traditional brick ovens; aged in oak barrels; and brought to you and your family straight from ours. We value every step of our process and respect those who make it possible, all while fulfilling our commitment to the earth. Ultimately, we are left with our award-winning 818, some of the smoothest and most enjoyable tequila in the world.

- **818 BLANCO** - This blanco Tequila is made from 100% agave that's allowed to grow for at least seven years. The agave hearts are treated to a long fermentation, and pot distilled before being rested briefly in oak barrels for some creamy vanilla notes.
- **818 Reposado** - 818 Reposado Tequila is aged in French and American oak barrels to bring wonderful roundness, warm spices, and vanilla to the 100% agave Tequila at its core. 818 Tequila is the brainchild of Kendall Jenner, and all the brand's expressions are made with agave that's harvested at at least seven years maturity, slow fermented, and pot distilled.
- **818 Añejo** - Añejo Tequila from 818 which has been matured in oak barrels for over a year, imparting plenty of rich spice and oak character. Made from 100% agave which is harvested after growing for at least seven years. After cooking it is slow fermented, and then pot distilled.



39 tasting awards at 13 international spirits competitions including gold medal and best reposado at the world tequila awards.

### Available Labels:

Blanco 750ml	US\$95.00
Reposado 750ml	US\$101.00
Añejo 750ml	US\$110.00







# Celebrity Brand



Longtime friends George Clooney, Rande Gerber and Mike Meldman love Casamigos on the rocks, by the shot and at times straight from the bottle. Our idea was to create the best tasting, smoothest Tequila and Mezcal, that didn't have to be covered up with salt or lime. So we did.

*George Clooney + Rande Gerber + Mike Meldman*

## CASAMIGOS

Our small batch, ultra-premium tequilas are made from the finest hand-selected 100% Blue Weber agaves, grown in the rich red clay soil and cool climate of the Highlands of Jalisco, Mexico. Made in Santiago Matatlán, Oaxaca, Mexico, Casamigos Mezcal is artisanal and crafted from 100% Espadín agaves.

- **Casamigos Blanco** - is a light, refreshing tequila, made with 100% agave, which ripples with notes of freshly chopped herbs (think mint leaves), vanilla and subtle agave. The Casamigos brand is the brainchild of businessman Rande Gerber and bat-shaped superhero casino thief spaceman international film-star George Clooney.
- **Casamigos Reposado** - after spending 7 months in American white oak casks, this tequila has taken on notes of home-made caramel, roasted agave and buttery vanilla, with a twinkle of oak-y spice and smoke on the finish.
- **Casamigos Añejo** - which has spent 14 months ageing in American white oak casks. This maturation has resulted in a tequila brimming with toffee penny, roasted agave, dark chocolate and sweetly spiced oak notes.

Available Labels:	
Blanco 700ml	US\$86.00
Reposado 700ml	US\$102.00
Añejo 700ml	US\$102.00







# Celebrity Brand



## CINCORO

One night, five NBA owners — Emilia Fazzalari and Wyc Grousbeck of the Celtics, Jeanie Buss of the Lakers, Michael Jordan of the Hornets, and Wes Edens of the Bucks met for dinner. That evening they bonded over their shared love for tequila. From there Cincoro was born. Ultra smooth, naturally rich, and simply delicious, it's the perfect tequila to sip, savor and share.

- **Cincoro Blanco** - is smooth on the palate, with great complexity and finish. Reflective of the terroir, fresh and cooked agave permeate, with light vanilla and citrus undertones, derived from a meticulous small-batch production process.
- **Cincoro Reposado** - is aged at our distillery 8-10 months in our underground cellar, allowing more interaction between the tequila and wood. Cooked agave, with hints of vanilla on the nose, are complimented by spices and dried fruits. On the palate, cooked agave, light vanilla and baking spices complement toasted oak in perfect proportion.
- **Cincoro Añejo** - Our aging and blending process creates the rich and complex Cincoro taste profile, balancing the uniqueness of our agave profile, with time aging in specially selected barrels. Cincoro Añejo has layers of complexity, similar to fine bourbon or single malt scotch.



Create a naturally rich and delicious tequila that was ultra smooth with a long, luxurious finish.

### Available Labels:

Blanco 750ml	US\$105.00
Reposado 750ml	US\$130.00
Añejo 750ml	US\$150.00





# CLASE AZUL

Our agaves grow in Los Altos de Jalisco, a region of red-colored earth where the elevation, minerals and climatic conditions create unique properties in the plant. To become tequila, agave goes through a long transformation: During the jima (harvest) the leaves of the plant are removed to expose its core, known as the piña. These piñas are slow-cooked in masonry ovens and then milled to extract the sugars that result from the cooking process. Fermentation with our patented yeast imparts our distinctive profile to the elixir. Its notes are then molded through a double distillation in copper stills. This dedicated effort results in an exquisite tequila.

- **Clase Azul Plata** - Bright, crisp, and fresh. Its artisanal elaboration results in smooth, irresistible notes with a touch of sweetness.
- **Clase Azul Reposado** - is masterfully aged for eight months in American whiskey casks imparting its unique hazelnut and vanilla flavors as well as its exceptionally smooth finish.
- **Clase Azul Añejo** - is proof that the best things in life take time. Its intense amber color and complex aromas result from a magnificent 25-month journey in American whiskey casks.



Clase Azul México is born from Mexican culture, tradition and artisanship; landscapes and authentic expressions that inspire our country's artisans to imagine unique creations.

Available Labels:	
Blanco 700ml	US\$213.00
Reposado 700ml	US\$415.00
Añejo 700ml	US\$1,075.00



## CORRALEJO

Founded in 1775, Hacienda Corralejo was the first estate in Mexico to produce tequila commercially, and for nearly 250 years their methods have remained the same. 100% Agave, copper-pot stills, aged in French Limousin oak. Layers of complex flavors satisfy even the most discerning tequila connoisseur.

- **Corralejo Blanco** - 100% agave tequila that is the essence of products produced by the Corralejo family, as it is the beginning of the history of each of our products, since all tequilas begin white and become rested or aged depending on their maturity time.
- **Corralejo Reposado** - 100% agave tequila, obtained from the double distillation of fermented musts from weber's blue agave. It has a wide range of tones derived from the American oak wood in which it is rested.
- **Corralejo Añejo** - This 100% agave tequila aged for 12 months in American oak barrels has a sensory profile that is unique in its class.



For nearly 250 years, the distillation methods of Hacienda Corralejo have been refined into a tradition of tequila.

### Available Labels:

Blanco 1L	US\$42.00
Reposado 700ml	US\$31.50
Añejo 700ml	US\$43.50





## DON JULIO

The legend begins in 1942, when a young Don Julio González sees a once in a lifetime opportunity in tequila production. He didn't own much, but what he did possess was a dream and the singular devotion needed to bring it to life.

- **Don Julio Blanco** - Using the finest blue agave plant and a time honored distillation process, Don Julio® Blanco Tequila is tequila in its truest form.
- **Don Julio Reposado** - Aged for eight months in American white-oak barrels, Don Julio® Reposado Tequila is golden amber in color, and offers a rich, smooth finish—the very essence of the perfect barrel-aged tequila.
- **Don Julio Añejo** - Barrel aged in smaller batches for eighteen months in American white-oak barrels, Don Julio® Añejo Tequila is a testament to the craft of making a superior tasting, aged tequila.
- **Don Julio 1942** - Produced in small batches and aged for a minimum of two and a half years, Don Julio 1942® Tequila is handcrafted in tribute to the year that Don Julio González began his tequila-making journey.

### Available Labels:

Blanco 750ml	US\$66.00
Reposado 750ml	US\$67.50
Añejo 700ml	US\$68.00
1942 750ml	US\$390.00

Don Julio didn't think of his agave as a crop, he considered them his children. And through his extraordinary devotion to making exceptional tequila, his legend lives on today.



## EL JIMADOR

El Jimador is a tequila brand that has been produced by Herradura since 1994. The name comes from Aurelio Lopez Rosales, a worker at Hacienda San Jose Del Refugio. Rosales noticed a sparkling object while inspecting the agave fields and named the tequila after the “Jimadores”, the artisans who harvest the blue agave plant.



- **El Jimador Blanco** - El Jimador Blanco is a beautifully crisp Tequila that buzzes with citrus flavour. Made with 100% hand-harvested blue Weber agave and double distilled for sparkling clarity El Jimador Blanco is perfect straight or mixed in with your favourite cocktail.
- **El Jimador Reposado** - el Jimador Reposado begins with 100% hand-harvested blue Weber agave, naturally fermented and double distilled. Then it enjoys a two-month siesta in our own handmade American oak barrels until the perfect moment. The results are worth the wait: an exquisite golden tone, warm seasoned flavors and a smooth, confident agave flavor that really shines through.

### Available Labels:

Blanco 700ml	US\$27.00
Reposado 700ml	US\$27.00

100% ESTATE BOTTLED. 100% BLUE AGAVE. 100%  
NATURAL

It takes years to make it as a Jimador. We're the master harvesters that give our all in the pursuit of the art of gathering the Weber blue agave that goes into our tequila. Heart and soul, that's what it takes to get the name—and it wasn't earned easily.





## HERRADURA



- **Herradura Blanco** - owes its distinctly sweet taste of agave and subtle oak notes to resting for an impressive 45 days beyond the industry standard in American White Oak barrels. The prolonged aging process creates a light straw color with a unique, robust aroma of cooked agave, vanilla and wood that leaves your mouth feeling smooth and refreshed.
- **Herradura Reposado** - The Original Reposado. Tequila Herradura introduced the world to Reposado in 1974 and has been setting the standard ever since. Aged longer than industry standard for 11 months, Reposado has a rich amber color with notes of cooked agave, vanilla and butter. This additional time spent resting in charred American White Oak barrels creates a smooth, sweet finish with a slight taste of spice.
- **Herradura Añejo** - Aged to perfection. Blending modern and traditional distilling techniques, añejo was first introduced to the world by Casa Herradura in 1962. Since then Herradura Añejo has aged in American White Oak barrels for 25 months – an incredible 13 months beyond industry standards.

HERRADURA INVENTED TEQUILA REPOSADO IN 1974

### Available Labels:

Blanco 750ml	US\$48.20
Reposado 700ml	US\$50.00
Añejo 700ml	US\$67.50





## JOSE CUERVO

JOSE CUERVO® is the number one selling tequila in the world. The history of JOSE CUERVO began in 1758, the year in which Jose Antonio de Cuervo obtained a parcel of land in Jalisco, Tequila in order to cultivate and harvest the blue agave plant. This singular event marked the birth of the tequila category. The company has remained family owned for over 250 years, and today is run by the 11th generation of the Cuervo family.



- **Jose Cuervo Silver** - A true silver tequila, Cuervo® Silver is the epitome of smooth. The master distillers at La Rojeña crafted this unique and balanced blend to bring out tones of agave, caramel, and fresh herbs in its flavor profile.
- **Jose Cuervo Gold** - Cuervo® Reposado is golden-style tequila. Ever the story-maker, Cuervo® Reposado's own story includes the leading role in the invention of The Margarita, and it is still the perfect tequila for that beloved cocktail.
- **Jose Cuervo Extra-Añejo** - World's first Extra-Añejo tequila, evokes notes of rich oak, toasted almonds, vanilla and cinnamon with a complex & smooth finish; commemorating the Cuervo family's 200-year tequila legacy.

Many things make Jose Cuervo unique. From centuries-old processes passed down through generations, to the rich, volcanic soil from which our blue agave grows. We've spent 250 years crafting the world's finest tequila, Jose Cuervo.

### Available Labels:

Silver 1L	US\$24.00
Gold 1L	US\$21.25
Extra-Añejo Reserva 'De La Familia' 750mL	US\$150.00





## KAH

“KAH” translates to “life” in the ancient Mayan language, and Day of the Dead, Día de los Muertos, in fact, is a celebration of lives lived. The multi-day festival brings together family and friends to pray for and remember those they have lost. The customs are based on the belief that mourning and sadness are an insult to the deceased, and therefore, the lives they lived should be celebrated with the food, drink and activities they enjoyed while still alive.



- **Kah Blanco** - is a double distilled, un-aged Tequila made from 100% Blue Agave and bottled at 40% ABV (80 proof). Initially sweet but quickly followed by peppery spice. Silky and delicate, a sachet of spices fans out on the palate.
- **Kah Reposado** - is made from 100% Blue Agave and aged for more than 2 months in American Oak casks, bottled at 40% ABV (80 proof). Full bodied and viscous with intense flavor of agave and hints of vanilla and caramel.
- **Kah Añejo** - is made from 100% Blue Agave and is aged in American Oak casks for at least 12 months, bottled at 40% ABV (80 proof). Powerful agave flavor accompanied by chocolate, tobacco and coffee notes.

KAH’s distillers transform hand-harvested 100% blue Weber agave into lively Blanco, Reposado, and Añejo expressions.

### Available Labels:

Blanco 750ml	US\$51.00
Reposado 750ml	US\$57.00
Añejo 750ml	US\$64.00



## OLMECA ALTOS

Olmeca Altos was created in 2009 by acclaimed UK bartenders Dre Masso and Henrey Besant and their partner Jesús Hernandez, who has been a Masestro Tequiliero for over 17 years and is a native to Jalisco. It was the goal of the trio to fill a noticeable gap in the tequila market, by crafting a high- quality tequila that captures the authenticity of agave distillation, but also is accessible and mixable. Jesús Hernandez oversees every aspect of production, from the harvesting of the agave to the again process.

- **Olmeca Plata** - Olmeca Altos Plata is the most traditional expression of Altos. Recognized for its natural smoothness when sipped, but also for being the Margarita champion, it was voted the #1 Tequila for Margaritas according to the 2023 Drinks International poll of top bartenders around the globe.



Olmeca Altos is produced in protected areas under the Certificate of Origin, ensuring its high quality. We craft our tequila using 100% blue agave, cultivating the artisanal tradition of over 400 years.

### Available Labels:

Plata 700ml

US\$46.00





# PATRÓN

Our entire tequila-making process takes place at Hacienda Patrón, where we only make Patrón. And we take pride in everything about it. From our eco-friendly reverse osmosis irrigation system to the agave byproduct we recycle. And most importantly, in the people involved in making our tequila – 60 hands from beginning to end.



- **Patrón Blanco** - The perfect white spirit made from the finest Weber Blue Agave. From the finest 100% Weber Blue Agave Handcrafted in small batches Presented in hand-numbered glass bottles.
- **Patrón Reposado** - Aged at least two months for smooth taste with a hint of oak flavor. From the finest 100% Weber Blue Agave Carefully distilled in small batches Aged in oak barrels for over two months.
- **Patrón Añejo** - Oak aged for over 12 months to produce a tequila perfect for sipping. Patrón Añejo is handcrafted from the finest 100% Weber Blue Agave and is carefully distilled in small batches at Hacienda Patrón distillery in Jalisco, Mexico. It's then aged in a combination of French oak, Hungarian oak and used American whiskey barrels.

0% ADDITIVES. 100% PATRÓN TEQUILA.

The best flavor develops slowly and naturally. That's why from the start we've made tequila the hard way – never taking shortcuts and using only high-quality raw ingredients to develop deep, complex flavors.

Available Labels:	
Blanco 1L	US\$98.65
Reposado 1L	US\$102.85
Añejo 750ml	US\$62.00



# PATRON



- **Patron Roca Añejo** - This delicious spirit is aged 14 months to be enjoyed any day of the year, anytime of the day.
- **Patron Gran Platinum** - Triple distilled and oak rested for a smooth and full-bodied flavor. From the finest 100% Weber Blue Agave Tripled distilled then rested in oak tanks Presented in a hand-numbered crystal bottle and elegant case
- **Patron ‘Gran Patron Piedra’ Extra Añejo** - Aged for four years resulting in a rich and balanced taste. From the finest 100% Weber Blue Agave Crafted using the centuries-old tahona process Presented in a distinctive crystal bottle and elegant box.

0% ADDITIVES. 100% PATRÓN TEQUILA.

The best flavor develops slowly and naturally. That’s why from the start we’ve made tequila the hard way – never taking shortcuts and using only high-quality raw ingredients to develop deep, complex flavors.

Available Labels:	
Roca Anejo 700ml	US\$124.00
Gran Platinum 700ml	US\$325.00
‘Gran Patron Piedra’ Extra Anejo 700ml	US\$720.00





## SAUZA

Tequila as we know it would not exist without blue weber agave. This carefully cultivated plant produces the sugar that gives tequila its unique taste. Only the freshest blue weber agave is used in Sauza® Tequila, which is what makes our spirits ideal for margaritas and cocktails.

- **Sauza Silver** - The soul of any tequila can be found in its agave flavor. Sauza® Hacienda Silver Tequila brings the sparkle to any fiesta.
- **Sauza Gold** - provides surprising depth and delightful mixability

### Available Labels:

Silver 1L	N/A
Gold 1L	N/A

The history of tequila is a long and storied one, but ultimately, it all comes back to one region – Jalisco. This is where you’ll find the finest blue weber agave, perfect for crafting smooth tequila. It is also the home of Casa Sauza®, where we’ve crafted the region’s finest tequila for over 140 years.





## SIERRA

The Destilería Sierra, located on a historical Hacienda in Guadalajara, the capital of Tequila, is home of the award winning Sierra Tequila. The art and passion of production has been passed down three generations to the current Master Distiller who guarantees the exceptional taste of Sierra Tequila.

- **Sierra Blanco** - A mature, clear tequila. Its full, fruity, fresh aroma dominated by a subtle chili note reflects the Tequilana Weber Azul Agave and also contains slight hints of green apple and young pineapple. Nuances of pepper give Sierra Tequila Silver that certain something, making it a feisty tequila..
- **Sierra Reposado** - Traditionally distilled twice in copper pot stills. It matures for nine months in toasted oak barrels, which gives it its shimmering golden color. Reposado is the favorite variety of tequila among Mexicans. The fresh, irresistible fruitiness of Sierra Tequila Reposado carries delicate notes of vanilla, caramel, and herbs.

### Available Labels:

Silver 1L	US\$17.25
Reposado 1L	US\$20.50

LIFE ISN'T ALWAYS TACOS AND TEQUILA... BUT IT SHOULD BE.





## GREAT VALUE OPTIONS

- **Don Angel Blanco** - Blanco tequila from the Don Angel range, well suited to use in cocktails. Lively and vibrant with agave character, it's a simple, classically-styled unaged tequila.
- **San Luis Gold** - Tequila San Luis Gold is very nice Tequila from Mexico with an alcohol content of 35 % Volume 1 Liter
- **Jose Sarmiento** - Distilled from blue agave it mixes the best drinks: margaritas, sunrise sours, and bloody marias. Medium-bodied. Compact texture. A bit rough, with solvent notes prevailing over light fruit flavors. Builds up well into a slightly heated finish.

### Available Labels:

Don Angel Blanco 1L	US\$14.55
San Luis Gold 1L	US\$15.00
Jose Sarmiento 1L	US\$12.20







## MEZCAL

Mezcal is the oldest known spirit in the Americas. The word “Mezcal” comes from the pre-Columbian language Nahuatl and means “oven cooked agave”. Mezcal is known for its spiritual qualities and its heritage goes back centuries, embedded in Mexican traditions, folklore and culture. The 3 fundamental parts to Mezcal are Agave, Terroir and Production, all parts linking together to create a unique liquid full of history and tradition.



MEZCAL  
BENEVA

## BENEVA (WITH AGAVE WORM)

- Style : Joven
- Alcohol % : 38.00
- Pack size : 700ml
- Price : \$31.50
- Magical, mystical and aphrodisiac beverage that awakens sensuality in both men and women of the world. Amber color, fine wood aroma and maguey worm; rested in white oak barrels and dressed with a maguey worm.







## CASAMIGOS

- Style : Joven
- Alcohol % : 38.00
- Pack size : 700ml
- Price : \$117.50
- MEZCAL Casamigos Joven is a mezcal made with 100% of the PADI agave from Santiago Matatlán (Oaxaca), the birthplace of mezcal par excellence. The traditional recipe is followed for its elaboration. In Wells of six tons of land covered by volcanic rocks, later heated by a fire of firewood, the pineapples of agave are divided and placed where they go from four to six days, leaving them to rest and to cool a minimum of 24 hours. The agave is crushed with a tahona wheel (volcanic stone) and, once crushed, all sugars are extracted. Mezcal is fermented between two AND ocho days before distillation and then add Mountain spring water, something that makes this liquor extremely smooth, with perfect smoking and is easy to drink. The bottles, in black matte remembering the traditional charcoal with which it is made, are all made by hand.







## DEL MAGUEY VIDA DE SAN LUIS DEL RIO

**DEL MAGUEY**  
SINGLE VILLAGE  
M E Z C A L

- Style : Joven Organic
- Alcohol % : 42.00
- Pack size : 700ml
- Price : \$66.00
- VIDA de San Luis Del Rio® was first introduced to the world in 2010. It is traditionally hand crafted from 100% mature agave Espadín by the family of Paciano Cruz Nolasco. It is an amazing base for cocktails and even better sipped and savored. Vida has an aromatic nose of tropical fruit with hint of honey, and tastes of ginger, cinnamon and a bit of tangerine, with a long, smooth finish.





## DON RAMON JOVEN

- Style : Joven
- Alcohol % : 40.00
- Pack size : 700ml
- Price : \$69.00
- Mezcal Espadín comes to life from the privileged land where the legendary espadín agave grows and is harvested. This gives it a rich and distinguished smoky earthy and woody flavour as well as a robust and complex character. Likewise, its smoky, herbal and meaty aroma tells of the pride we feel for this land and the life that is born from it. Each presentation is kept in a spectacular Oaxaca-style bottle, with a sooty finish and beautiful silkscreen reliefs that increase its spectacularity .

CASA  
*Don Ramón*<sup>®</sup>







mezcal

DERRUMBES

## DERRUMBES NO.3 SAN LUIS JOVEN

- Style : Joven
- Alcohol % : 43.00
- Pack size : 700ml
- Price : \$54.25
- Derrumbes third expression is a mezcal from the dessert produced exclusively from the extensive wild agave Salmiana Crassispina that grows naturally in the High Plateau of San Luis Potosi. With not enough trees to support mezcal production, Maestro mezcalero Manuel Perez forages for dry Salmiana leaves and quiotes to use as fuel. The result is an incredibly unique mezcal that reflects the flavors of its surroundings like no other. This floral and herbaceous mezcal from the village of Charcas has just the right touch of sweetness to balance its delicate intensity.







## LA HERENCIA DE SANCHEZ ESPADIN

- Style : Joven
- Alcohol % : 42.00
- Pack size : 700ml
- Price : \$37.00
- Herencia de Sanchez Espadin mezcal is produced, like Rey Campero, by the Sanchez family. Romulo Sanchez took over his father's distillery in 2003 and works with a dozen species of agave, cultivated or wild, to produce mezcal in an artisanal way. Herencia de Sanchez has the same characteristics as Rey Campero Espadin, the same manufacturing process but with lower alcohol content, more suitable for use in cocktails. It is an easily accessible mezcal, sweet and with typical smoky and very aromatic flavors.







## NUCANO

Mezcal Nucano a 100% artisanal mezcal from the San Dionisio Ocotepec region of the state of Oaxaca. Mezcal Nucano provides the customer with an AUTHENTIC ARTISANAL MEZCAL, product of working the land in its purest and most TRADITIONAL form and available thanks to the efforts of MEN OF THE FIELD.



- **Espadin Joven** - is made with 100% agave Espadin in San Dionisio Ocotepec. It is double distilled in a copper still, and adjusted to bring this to 40% ABV. This mezcal was the winner of the Silver Medal in the National Contest of Mezcals in 2016. It is highly fragrant with aromas of sweet agave, vanilla, and almond. It has tasting notes of fresh earth and recently fired wood.
- **Espadin Añejo** - Nucano Añejo is a grand reserve mezcal that is aged from 3 to 5 years in white oak barrels. This long time in the barrel allows for the mezcal to become exceptionally smooth and sweet, bringing out many of the notes from the wood. Its rich, dark color shows off its vibrant notes of cherry, vanilla, cranberry, coffee, and dark chocolate. It is full-bodied and velvety in the mouth.
- **Tobala Joven** - Produced with 12-year-old wild Tobalá agave , found on the mountainsides, distilled twice and with fruity and floral notes of the agave, with a smooth and round finish, and a slight smokiness from the agave roasting process.

100% ARTISANAL. AUTHENTIC MEZCAL.

Ancestral drink that possesses culture, tradition and history of the communities of Oaxaca.

### Available Labels:

Espadin Joven 700ml	US\$59.50
Espadin Añejo 700ml	US\$89.00
Tobala Joven 700ml	US\$102.00







**THANK YOU**