

# What is Tequila?

Tequila is a unique Mexican spirit distilled from the Blue Weber Agave plant. This plant can be found in and around the city of Tequila, northwest of Guadalajara and in the highlands of the North Western State of Jalisco. Similar to the Champagne region of France, only spirits distilled from the Blue Weber Agave in these regions can rightly bear the name Tequila.

There are two types of tequila available on the market: 100% Blue Agave and Mixtos.

The latter uses no less than 51% agave in its production, with the rest of the alcohol content coming from sugars like glucose and fructose. This type of distillation produces a tequila-flavoured alcohol instead of the real deal. Lucky for you, we don't sell Mixtos here!

Now 100% Blue Agave is the good stuff. Smooth and unique, this is not what you did shots of in college with salt and lemons but you can if that is your jam. The production of quality tequila is comparable to wine or whiskey production. The agave plant takes on characteristics of the soil and region it is grown in.

Highland Tequilas (Patron, Don Julio, Milagro) are known to be sweeter and fruitier tasting while their lowland counter parts (Asombroso, Herradura, Casa Nobles, Gran Centenario) are known to have more earthy or herbal palates.

Blue Agave



We didn't forget about Tequila's country cousin Mezcal. Contrary to popular belief, Mezcal does not contain mescaline; so there will be no mind bending trips as in "Fear and Loathing in Las Vegas". Produced primarily in the Oaxaca region it is made from the heart of the maguey plant, which is a form of agave.

Scents and flavors come from the wood used to heat the stones in underground pits or kibas. Smoke flavors come from molecules released during combustion and are often expressed in the mezcal as notes of chili pepper, chocolate, ash, wood and fire. The higher the alcohol content is in a particular mezcal, the less intense the notes will be perceived. Variations occur in the smoke notes according to the type of wood, amount used and size of the ovens. Mezcals using steam as a cooking method do not enjoy the contribution of these notes.

Sometimes you will hear people say that a mezcal tastes like a campfire. It might be a novice mezcal drinker who is simply unaccustomed to the smoke, or it might just be a not-so-balanced mezcal that is really smoky. But next time you sip a mezcal, think about the smoke. Are you just tasting smoke? Or is more ash? Wood? Or what? There are nuances and differences. I have tasted some mezcals where the smoke tastes more like an after-the-fact infusion than something acquired during the earthen pit roasting. So the next time you taste chili pepper, chocolate, ash, wood or fire, know that those tastes are largely derived from the roasting pit. Not all smoky taste is created equally. Appreciate the differences.

Take a journey with us and explore the wonderful nuances of tequila and remember if you have a favorite tell us about it, how it tastes, smells, makes you feel, and you just may make it into the book!!!





# Just Arrived...

|        |                         |    |
|--------|-------------------------|----|
| 100816 | MASCOTA Blanco          | 41 |
| 100817 | MASCOTA Reposado        | 41 |
| 100818 | MASCOTA Añejo           | 55 |
| 100819 | MASCOTA Rosa Blanco     | 47 |
| 100820 | MI CAMPO Blanco         | 10 |
| 100821 | SCENARIO Blanco         | 11 |
| 100822 | SCENARIO Reposado       | 12 |
| 100823 | SCENARIO Añejo          | 13 |
| 100824 | Patron El Alto Reposado | 29 |
| 100825 | Ilegal Mezcal Joven     | 13 |

# The Whole Story

Tequila is a complex and characterful spirit steeped in history and tradition. The unique combination of flavors and aromas sets Tequila apart from other spirits. We'll take a deep dive into the world of Tequila and explore the different Tequila flavors and aromas that make it so unique.

Whether you're a Tequila enthusiast or just someone who enjoys a good margarita now and then, this guide will give you a greater appreciation for the complexity and diversity of Tequila. So sit back, pour yourself a glass of your favorite **Tequila** (/tə 'ki:lə/; **Spanish:** [te'kila]), and let's explore the flavors and aromas of Tequila together!

Authentic Tequila can only come from one place — the Jalisco region of Mexico. While all of the different types of Tequilas are made from the blue agave plant, the differences in flavors and aromas can be attributed to the various parts of the Tequila-making process. There are over 200 agave plant varieties, but only Blue Agave — Agave tequilana — is used to make Tequila. Different varieties within the blue agave family can give Tequila a range of flavors, from earthy to floral.

Tequila is a complex spirit with a wide range of flavors. Here's a guide to some of the most popular flavors in Tequila, segmented into the different Tequila flavor profiles: Agave, Earthy, Floral, Fruity, Herbal, Nutty, Savory, Spicy, Sweet.

Remember that every Tequila is unique, so you may find some aromas not listed here — there's a whole world of Tequila aromas, such as citrus and herbal aromatics. Tasting different types of Tequila and comparing their scents is the best way to appreciate and enjoy this beloved spirit's complexities fully.

Salud amigos !!!



**DRINK RESPONSIBLY**



# Silver/Plata

|        |                                |    |
|--------|--------------------------------|----|
| 7810   | 123 Organic Blanco "1"         | 16 |
| 100710 | ArteNom Seleccion 1123         | 16 |
| 7785   | Amatiteña Blanco               | 14 |
| 100713 | Amor Mio Silver                | 16 |
| 7701   | Avion Silver                   | 10 |
| 100702 | Calle 23 Blanco                | 13 |
| 7715   | Casamigos Blanco               | 11 |
| 7855   | Casa Noble Blanco              | 12 |
| 7780   | Casa Dragones Joven            | 48 |
| 7976   | Chamucos Blanco                | 11 |
| 7802   | Chinaco Silver                 | 12 |
| 7851   | Clase Azul Plata               | 23 |
| 7734   | Cobalto Blanco                 | 11 |
| 7929   | Corazon Expresiones            | 15 |
| 100748 | Don Fulano Silver              | 14 |
| 7730   | Don Julio Blanco               | 10 |
| 100520 | Dos Armadillos Plata           | 17 |
| 100525 | El Tequileño Silver Platinum   | 14 |
| 7825   | Fortaleza Blanco               | 12 |
| 8015   | Fortaleza Still Strength       | 15 |
| 7786   | Fuenteseca Cosecha Blanco      | 30 |
| 7745   | Herradura Silver               | 10 |
| 7982   | Herradura Directo de Alambique | 18 |
| 7768   | Tapatio Blanco                 | 12 |
| 7767   | Tapatio Blanco 110 Proof       | 16 |
| 7787   | G4 Blanco                      | 15 |

# *Silver/Plata continued...*

|        |                                |    |
|--------|--------------------------------|----|
| 100708 | Casa Noble Single Barrel       | 20 |
| 100524 | Jose Cuervo La Familia Platino | 18 |
| 7732   | Maracame Plata                 | 13 |
| 100775 | Mijenta Blanco                 | 12 |
| 100774 | Padrecito Silver               | 13 |
| 7760   | Patron Silver                  | 11 |
| 7958   | San Matias Blanco "Tahona"     | 14 |
| 7763   | Santanera Blanco "PA "         | 20 |
| 7761   | Santanera Blanco "Inicial"     | 25 |
| 7789   | Santanera Blanco "Kosher"      | 18 |
| 7793   | Santanera Blanco "Piedra"      | 28 |
| 7790   | Santanera Blanco "Siembra"     | 29 |
| 7791   | Santanera Blanco "Titan"       | 29 |
| 7792   | Santanera Blanco "Tahona"      | 22 |
| 100733 | Teremana Silver                | 12 |
| 7719   | Siete Leguas Silver            | 11 |
| 7716   | Ocho "La Ladera"               | 20 |
| 100723 | Ocho "Las Aguilas"             | 20 |
| 100521 | Ocho "El Nacimiento"           | 18 |
| 100763 | Siete Leguas "Siete Decades"   | 37 |
| 100810 | Flecha Azul Blanco             | 14 |
| 8037   | Amatiteña Blanco Origen        | 20 |
| 100816 | Mascota Blanco                 | 41 |
| 100819 | Mascota Rosa Blanco            | 47 |
| 100820 | Mi Campo Blanco                | 10 |
| 100821 | Scenario Blanco                | 11 |

# Reposado

|        |                              |    |
|--------|------------------------------|----|
| 7805   | 123 Organic Reposado “2”     | 18 |
| 7972   | ArteNom Seleccion 1414       | 22 |
| 7703   | Avion Reposado               | 13 |
| 7795   | Barebone Reposado            | 22 |
| 100701 | Calle 23 Reposado            | 14 |
| 7860   | Casa Noble Reposado          | 11 |
| 7720   | Casamigos Reposado           | 12 |
| 7759   | Chinaco Reposado             | 15 |
| 7671   | Clase Azul MINI Bottle 200ml | 90 |
| 8026   | Don Julio Primavera          | 43 |
| 7758   | Chamucos Reposado            | 14 |
| 7850   | Clase Azul Reposado          | 27 |
| 7735   | Don Julio Reposado           | 15 |
| 100529 | Don Julio “Rosado” Reposado  | 25 |
| 100715 | Don Fulano Reposado          | 14 |
| 7893   | Don Ramon Reposado           | 13 |
| 7796   | Don Ramon Platinum Reposado  | 19 |
| 100526 | El Tequileño Grand Reserva   | 14 |
| 100752 | El Tequileño “The Sassenach” | 34 |
| 100720 | El Tequileño Reposado “RARE” | 41 |
| 100703 | Esperanto Seleccion Reposado | 21 |
| 100817 | Mascota Reposado             | 41 |
| 7746   | G4 Reposado                  | 14 |
| 100824 | Patron EL ALTO Reposado      | 29 |

# Reposado continued...

|        |                                 |    |
|--------|---------------------------------|----|
| 100714 | Amor Mio Reposado               | 17 |
| 7930   | Corazon B Trace Reposado        | 20 |
| 7881   | Fortaleza Reposado              | 16 |
| 100796 | Gran Centenario Reposado        | 15 |
| 100759 | Gran Coramino Cristalino        | 23 |
| 100519 | Grand Love Reposado             | 23 |
| 100530 | Grand Mayan Reposado            | 21 |
| 7750   | Herradura Reposado              | 10 |
| 7729   | Herradura Oporto Reposado       | 20 |
| 7973   | Jose Cuervo La Familia Reposado | 16 |
| 8024   | La Gritona Reposado             | 14 |
| 100779 | Mijenta Reposado                | 16 |
| 100711 | El Tesoro Reposado              | 13 |
| 100762 | Partida RobleFino Reposado      | 43 |
| 7903   | Porfidio Reposado               | 16 |
| 7765   | Patron Reposado                 | 14 |
| 100727 | Ocho Reposado "Los Corrales"    | 18 |
| 100813 | Ocho Reposado "San Jeronimo"    | 18 |
| 100814 | Ocho Reposado "Potrero Grande"  | 18 |
| 100734 | Teremana Reposado               | 10 |
| 100811 | Flecha Azul Reposado            | 16 |
| 100812 | Tierra-Noble Reposado           | 14 |
| 8035   | Amatiteña Reposado              | 18 |
| 100718 | San Matias Tahona Reposado      | 18 |
| 7877   | Siete Leguas Reposado           | 16 |
| 100822 | Scenario Reposado               | 12 |



# Añejo

|        |                               |    |
|--------|-------------------------------|----|
| 7753   | 123 Organic Añejo “3”         | 21 |
| 7725   | Casamigos Añejo               | 13 |
| 7977   | Chamucos Añejo                | 13 |
| 7852   | Clase Azul Añejo              | 75 |
| 100745 | Clase Azul Gold Ultra Premium | 74 |
| 7932   | Corazon Thomas Añejo          | 25 |
| 100528 | Don Fulano Añejo              | 18 |
| 7740   | Don Julio Añejo               | 14 |
| 7840   | Don Julio 1942                | 42 |
| 7781   | Don Julio 70                  | 17 |
| 100802 | Don Ramon Añejo               | 20 |
| 7782   | Don Ramon Platinum Añejo      | 20 |
| 100749 | Dos Armadillos Añejo          | 31 |
| 100758 | Gran Coramino Añejo           | 31 |
| 7706   | Gran Patron Burdeos           | 38 |
| 7755   | Herradura Añejo               | 15 |
| 7981   | Herradura Legend Barril       | 40 |
| 7911   | Herradura Ultra Añejo         | 20 |
| 100818 | Mascota Añejo                 | 55 |
| 100823 | Scenario Añejo                | 13 |

# *Añejo Continued...*

|        |                              |    |
|--------|------------------------------|----|
| 100523 | Amor Mio Grand Reserva Añejo | 46 |
| 7865   | Casa Noble Añejo             | 13 |
| 100527 | Casa Dragones Añejo          | 36 |
| 8018   | Tromba Añejo                 | 19 |
| 100801 | El Tesoro Añejo              | 21 |
| 100707 | Partida RobleFino Añejo      | 31 |
| 100797 | Gran Centenario Añejo        | 20 |
| 100803 | Partida Añejo                | 20 |
| 100794 | San Matias Añejo Cristal     | 19 |
| 100798 | Ocho Añejo “La Laja”         | 40 |
| 100815 | Ocho Añejo “La Cañada”       | 21 |
| 7902   | Porfidio Añejo               | 18 |
| 7783   | Sangre de Vida Corazon       | 23 |
| 7784   | Santanera Añejo “Kosher”     | 26 |
| 7909   | Fortaleza Añejo              | 19 |
| 100773 | Teremana Añejo               | 16 |
| 100731 | El Tequileño Añejo           | 23 |
| 100808 | Arette Añejo                 | 18 |
| 8036   | Amatiteña Añejo              | 19 |
| 7899   | Siete Leguas Añejo           | 19 |
| 100809 | ArteNom Seleccion 1146       | 26 |
| 7794   | Avion Reserva Cristalino     | 27 |

# Extra Añejo

|        |                                    |     |
|--------|------------------------------------|-----|
| 100744 | Asombroso Extra Añejo              | 39  |
| 7835   | Avion 44 Extra Añejo               | 25  |
| 7996   | Casa Noble Fundador                | 250 |
| 7994   | Clase Azul Extra Añejo             | 250 |
| 7978   | Chamucos Extra Añejo               | 28  |
| 9031   | Don Fulano Imperial Extra Añejo    | 31  |
| 100755 | El Tesoro Extra Añejo              | 31  |
| 100754 | El Tesoro Paradiso Extra Añejo     | 49  |
| 100800 | Esperanto Seleccion Extra Añejo    | 44  |
| 7728   | Esperanto Seleccion Supremo        | 67  |
| 7801   | Diablito Extra Añejo               | 60  |
| 8034   | Diablito ROJO Extra Añejo          | 103 |
| 7744   | Jose Cuervo La Familia Extra Añejo | 18  |
| 7757   | Fuentesca Reserva Extra Añejo      | 85  |
| 7995   | G4 55 Extra Añejo                  | 55  |
| 100760 | Grand Love Extra Añejo             | 29  |
| 100531 | Grand Mayan Extra Añejo            | 24  |
| 7823   | Herradura Seleccion Suprema        | 44  |
| 7901   | San Matias Gran Reserva            | 20  |
| 7878   | Siete Leguas D'Antano              | 59  |
| 7864   | Siete Leguas Single Barrel         | 94  |
| 7803   | Tears of Llorona                   | 68  |
| 100799 | Ocho Extra Añejo "El Bajío"        | 47  |
| 7908   | Tres Quatro Cinco                  | 105 |
| 8028   | Zee Extra Añejo "Black Label"      | 19  |
| 8029   | Patron x Guillermo del Toro        | 65  |
| 100806 | El Tequileño Limited Edition       | 138 |
| 8027   | Maestro Dobel 50 Extra Añejo       | 33  |

# Mezcal

## Espadin

|        |                                |    |
|--------|--------------------------------|----|
| 7771   | Alipus San Baltazar            | 15 |
| 7826   | Alipus San Juan                | 14 |
| 8011   | Bruxo No.1 Espadin             | 11 |
| 7961   | Del Maguey Chichicapa          | 14 |
| 100724 | Del Maguey Chichicapa 20 years | 41 |
| 100746 | Del Maguey Ibérico             | 51 |
| 100747 | Del Maguey San Luis de Rio     | 26 |
| 7809   | Del Maguey VIDA Espadin        | 12 |
| 100788 | Del Maguey Minero Espadin      | 28 |
| 100790 | Del Maguey “Vida de Muertos”   | 20 |
| 7993   | Dos Hobres Espadin             | 21 |
| 7797   | Don Ramon Joven                | 20 |
| 7845   | El Silencio Espadin            | 11 |
| 7773   | Los Nahuales Joven             | 18 |
| 7769   | Los Nahuales Reposado          | 22 |
| 7829   | Los Nuhuales Añejo             | 28 |
| 7997   | Montelobos Espadin             | 16 |
| 7777   | Pierde Almas Botanical         | 26 |
| 100791 | Siete Misterios Espadin        | 25 |
| 7811   | Sombra Reposado Mezcal         | 12 |
| 100767 | Vago Mezcal Espadin            | 18 |
| 100782 | Real Minero Espadin            | 28 |
| 100825 | Ilegal Joven                   | 13 |

# Mezcal Continued...

## Pechuga

|        |                                 |    |
|--------|---------------------------------|----|
| 7988   | Del Maguey Pechuga              | 43 |
| 7970   | Montelobos Pechuga              | 24 |
| 7799   | Real Miñero Pechuga             | 45 |
| 100704 | Siete Misterios Pechuga         | 43 |
| 100771 | Vago Pechuga by Joel Barriga    | 57 |
| 100772 | Vago Pechuga by Emigdio Jarquin | 57 |

## Tobala

|        |                         |    |
|--------|-------------------------|----|
| 100721 | Siete Misterios Doba-la | 39 |
| 7774   | Marca Negra Tobala      | 26 |
| 7998   | Montelobos Tobala       | 24 |
| 100750 | Dos Hombres Tobala LE   | 92 |
| 100768 | Vago Mezcal Tobala      | 37 |
| 8006   | Bruxo No.5 Tobala       | 22 |
| 7987   | Del Maguey Tobala       | 24 |
| 100783 | Fidencio Tobala         | 30 |

## Barril

|      |                   |    |
|------|-------------------|----|
| 8008 | Bruxo No.3 Barril | 15 |
|------|-------------------|----|

## Durango

|        |                          |    |
|--------|--------------------------|----|
| 100766 | Clase Azul Durango Joven | 45 |
|--------|--------------------------|----|

# Mezcal Continued...

## *Papalome/ Agave Cupreata*

7832 Leyenda Don Anastacio 40

## *Salmiana*

7833 Leyenda San Luiz Potosi 18

## *Americano*

7834 Leyenda Cementerio 45

## *Arroqueno*

100793 Siete Misterios Arroqueno 40

100780 Macurichos Arroqueno 40

## *Ensamblés*

8007 Bruxo No.4 Barril/Cuishe/Espadin 17

7986 Del Maguey Madrecuixe 22

7798 Real Minero Private Blend 38

100792 Siete Misterios Ensamble 26

100769 Vago Ensamble 60% Cuishe Brown 34

100770 Vago Ensamble 51% Tobaía Blue 34

100805 Vago Ensamble by Tio Rey 24

100785 Montelobos Joven Ensamble 22

100787 Marca Negra Ensamble 23

100781 Macurichos Madrecuixe 35

## *Guerrero*

7839 Leyenda Guerrero 18

100743 Clase Azul Guerrero 55

## *Tepeztate*

7837 Leyenda Reserva La Biosfera 52

100786 Marca Negra Tepeztate 28

# Raicilla

7947

La Venenosa Costa de Jalisco 18

7980

La Venenosa Sierra Volcanes 22

# Sotol

7816

Clande Sotol Blue Label 29

7817

Clande Sotol Red Label 28

7813

La Higuera Sotol Leiophyllum 15

7886

La Higuera Sotol Cedrosanum 15

8031

1709 Sotol Chihuahua Desierto 21

# Bacanora

8032

Rancho Tepua Bacanora Blanco 19

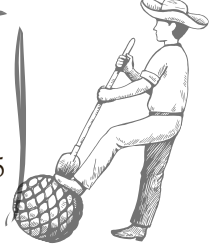
8033

Santo Cuviso Bacanora Blanco 25

# Take a Journey...



|   |             |
|---|-------------|
|  | \$10 - \$15 |
|  | \$16 - \$22 |
|  | \$23 - \$45 |
|  | \$46 - \$65 |
|  | > \$65      |



Silver/Blanco/Plata



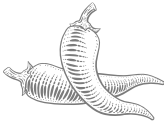
Reposado



Añejo



Extra Añejo



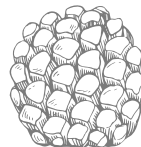
Mezcal



Sotol



Raicilla



Bacanora



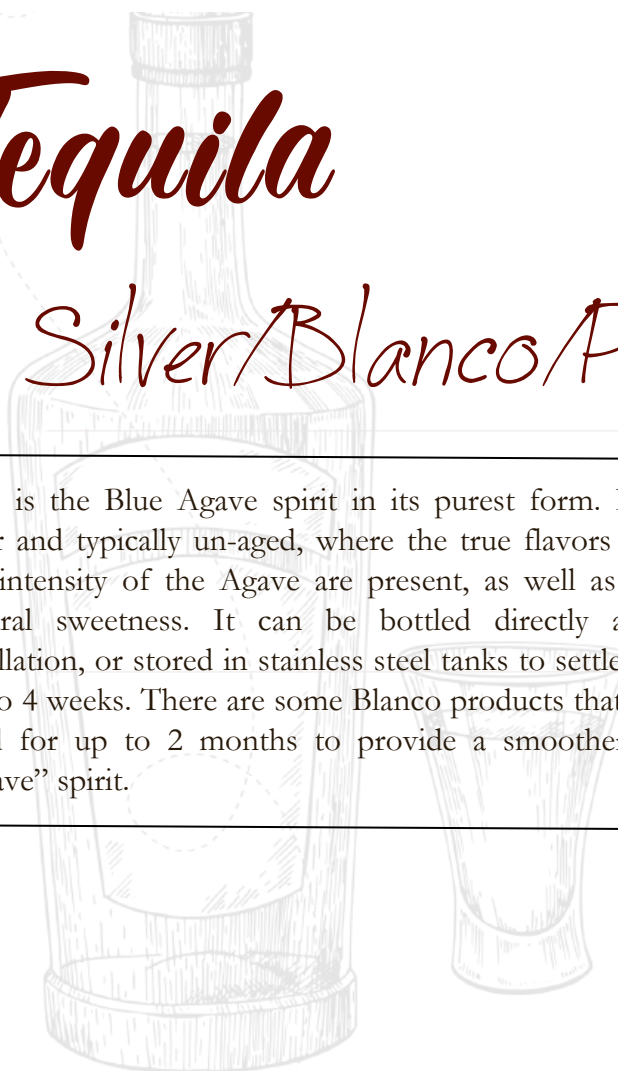
# Tequila

## Silver/Blanco/Plata

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This is the Blue Agave spirit in its purest form. It is clear and typically un-aged, where the true flavors and the intensity of the Agave are present, as well as the natural sweetness. It can be bottled directly after distillation, or stored in stainless steel tanks to settle for up to 4 weeks. There are some Blanco products that are aged for up to 2 months to provide a smoother or “Suave” spirit.

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Crisp & Clear  
Subtle Vanilla

## Casamigos Blanco

Casamigos Blanco is crisp and clear, subtle hints of vanilla and a smooth finish. Friends George Clooney, Rande Gerber, and Mike Meldman love tequila. On the rocks, by the shot, at times straight from the bottle. Tequila-filled nights with friends is how Casamigos was born.



Pineapple &  
Grapefruit

## Avion Silver



Fresh nose of citrus, grapefruit and vanilla, which leads to gentle notes of pineapple, brown sugar and crème brulee on the palate. The finish is slightly spicy and smooth, with lasting notes of black pepper and agave nectar. This tequila is mildly flavourful and described as almost vodka like.

Candied Papaya  
& Mango

## Clase Azul Plata



Delicate aroma with sweet candied notes of papaya, mango and lemon zest. Quite a sweet sipper with lots of caramelized brown sugar and soft notes of black pepper. The finish is almost like an American cream soda.





*Citrus, Vanilla  
& Basil*

## **Fortaleza Silver**



Aromas of citrus, and rich cooked agave fill your nose in this unique and very special blanco tequila. Also present: butter, olive, earth, black pepper, and a deep inviting vegetal complexity. Flavors include citrus, cooked agave, vanilla, basil, olive, and lime. The finish is long and deep, complex yet easy to drink.

*Citrus, Lemon, Lime & Grapefruit*

## **Don Julio Blanco**



Don Julio Blanco is the base from which all of our other variants are derived. Crisp agave aromas blended with hints of citrus notes - lemon, lime and grapefruit. Light, sweet, agave flavor.



*Herbal & Woody Notes*

## **Herradura Silver**



Aroma of green and cooked agave with herbal and slightly woody notes. Agave, woody notes and slightly citric flavor. Smooth, clean and warming finish. Wood notes throughout with hints of almond and butter; balanced. Herradura Silver tequila is made with 100% agave and is aged for 45 days.

*Citrus & Cinnamon*

## **Amatiteña Blanco**



Lemon/lime citrus aromas, cinnamon and a fresh minty note. Bold fruit notes. Buttery, briny, oily mouthfeel. Smokey, honey sweet agave, warming pepper heat, assertive spices and anise - all make for a vibrant and clean tasting experience.





*Citrus & Herbs*  
**Herradura Silver**  
**Directo de Alambique**



The fourth release from the Herradura Coleccion de la Casa range is the Directo de Alambique expression. This tequila has been made with 100% blue agave and fermented using natural yeast, which is pretty darn uncommon in the tequila world. Robust aroma of smoke and herby agave. A rich and full-bodied spirit with notes of green pepper, citrus, herbs and spice. A long clean and fresh finish with a lot of vegetal character.

**G4 Blanco**

*Spicy & Peppery*



Distilled with 50% harvested rainwater and 50% natural spring water, G4 has an aroma and taste that brings forward pure agave and a harmony with nature that isn't found in any other tequila. Palate: True agave, spicy, peppery, smooth and delicious with nice buttery notes and smoky elements. Finish: Complex, but pleasant sipping.



*Sweet & Soft*  
*Agave Kiss*

**Patron Silver**



An earthy "sunshine" feeling touches the nose with a sweet and soft agave kiss that is tantalizing. The palate is ultra smooth and sultry, transforming into a warm caramel with soft butter and a light spice. It nishes with a stronger spice and a long, warm sweetness. Great as a sipping drink or in fruit cocktails.

REFERENCE N<sup>1</sup>/<sub>4</sub>

456.789



*Citrus & Vanilla*  
**123 Organic Silver "1"**



A superb unaged Tequila from 123, which is also organic, no less! It's produced with agaves that are harvested at around 10 years old and naturally fermented. With a focus on sustainability, the bottles are made from recycled glass and labelled with recycled paper, which is pretty neat. Earthy and citrus flavors found on the palate with wet clay, petrol, lemon peel, and sharp black pepper making impressions.

**Casa Noble Blanco**

*Honey & Hint of Citrus*



Most tequila is distilled twice. But craving a higher-quality, superior tequila, we became one of the first to distill tequila three times. Enticing aromas set the palate for flavors of honey, buttery-sweet cooked agave and a hint of citrus. Triple distilled for a well-balanced and smoother-than-glass finish, this Blanco is in a class by itself.

if you finish the bottle  
you can keep it!

- Kyle

*Sweet & Smooth*

**Amor Mio Silver**



Not just a beautiful bottle. With notes of mandarin, mint and sweet agave. This tequila is very smooth and a little sweet for a blanco. Goes down easy as a sipper or in a margarita.

REFERENCE N°4

456.789

Hot Cinnamon & Black Pepper

## ArteNom Seleccion 1123 Silver



Earthy, vegetal, and herbaceous notes stand present with the use of lower-brix agave from local Valley agaves Barrel conditioned for 21-28 days in brandy casks that previously held Oaxacan mezcal. Verified Additive Free



Delicates Notes of Pear

## Casa Dragones Joven



Casa Dragones Joven is a small batch, master blend of 100% Blue Agave Silver and extra aged tequila, rested in new American oak barrels for five years, for a complex, smooth taste that is perfect for sipping and pairing with food. Soft and smooth with hints of vanilla and spiced undertones, balanced with delicate notes of pear. Clean, warm finish with hints of hazelnut and a bright, open aftertaste.

## Calle 23 Blanco



Apples & Pears

An unaged 100% agave tequila, which reflects the purest expression of the pure agave flavor. This blanco is crystalline clear with notes of cooked agave and hints of citrus. Soft and gentle with hints of fruit especially apples and pears in the long, lingering aftertaste.



Delightful Aroma

## Siete Leguas "Siete Decadas"



For their 70th anniversary, Siete Leguas distillery has perfected every ingredient and every stage of the tequila-making process to create this spectacular Agave celebration that is Siete Decadas Blanco Tequila. On the hillsides, where the slopes are steep, the agaves criollos grow wild "in nature's hands". Here, the plant depends on rainwater and ripens more slowly, producing a smaller but richer piña.

*Delicate Nuances of  
Anise and Black Pepper*

## **El Tequileño Platinum Blanco**



El Tequileño Platinum begins with 100% estate grown mature Blue Agave from the Los Altos region of Jalisco. These are combined with the mineral rich water from El Volcan de Tequila and distilled in copper pot stills. El Tequileño Platinum is aged for 14 days in large American oak barrels which gives it a more rounded and balanced complexity of flavors that include cooked agave, light honey and spice. Slight spiciness, savory with a delicate finish



*Honey & Sweet Orange*

## **Mi Campo Blanco**



Double distilled, then fermented in open-air tanks, amid fragrant citrus trees, before resting for up to one month in the same French oak barrels used for aging Napa Valley Chardonnay, imparting an incredibly smooth taste. A nose of cooked agave, banana, fresh coconut, almonds, sweet orange and green apple is layered over hints of elegant vanilla. On the palate, orange blossom tea underscores threads of honey and sweet orange, balanced by subtle white pepper notes.

## **Corazon Expresiones Blanco**



Sweet notes comprised of vanilla, white peach and spearmint. The drier notes are vegetal, with rosemary, thyme and grassiness. The finish is long, lingering and smooth, making it easy to sip neat. As part of the second release of Expresiones del Corazón, this limited Artisanal Edition Blanco uses 100% blue weber agave with its sugar content measured before harvest, instead of traditionally done after the harvest.

*Spearmint  
& Rosemary*



Mark  
Wahlberg

Sweet Aromas and  
Citrus Notes

## Flecha Azul Blanco



An ultra-premium tequila filled with 150 years of history and heritage. Flecha Azul Blanco Tequila is rested in stainless steel for two months to mellow it while keeping its bright, crisp character in place. Delivers an authentic, balanced flavor profile where expressive spice and cooked agave give way to ripe fruit and honey-sweet floral notes. Finish is smooth, sweet and spicy.



Delightful  
Aroma

## Amatiteña Blanco Origen



The agave for Amatiteña begins its process with slow cooking in a stone oven over low and direct heat from local woods, thus preserving the soft and sweet flavors of the agave, yet giving it a unique delicate aroma and first impression. Fermentation is done in natural stages, where wild yeasts are in charge of transforming the agave honeys into alcohol. Distillation is done in original copper stills and geometry pots, slowly and directly over low heat, achieving an exquisite distillation.

## San Matias Tahona Blanco



This blanco tequila is San Matias's first tequila made entirely with the tahona process. They use a tahona (large stone wheel) to "gently" crush the cooked piñas which were slow-cooked for 48 hours in brick ovens. An intense aroma of ripe agave, along with agave leaves, lime zest, and rainwater greet you from the moment you open the bottle. These flavors continuing throughout your tasting with the tequila showing a bittersweet profile which remains on the finish.

Ripe Agave  
& Lime Zest







Citrus & Black Pepper

## Ocho Blanco "La Ladera"

Is smooth and balanced, with notes of citrus, black pepper, and oak. The finish is long and smooth, with a hint of sweetness. Finish: Quite rich and lovely smooth texture.

Cinnamon & Nutmeg

## Ocho Blanco "Las Aguilas"

The nose is on pepper, nutmeg, cinnamon, blackcurrant and Macadamia nuts. The palate presents aromas of crème fraîche, menthol, black pepper, white chocolate and berry tart. The finish is buttery, marked by violet and hazelnut.



Citrus & Black Pepper

## Ocho Blanco "El Nacimiento"

Full and complex cooked agave, black pepper, mint, tropical fruit, very fresh with hints of earth. Finish: Crisp and smooth with a subtle sweetness.



Peppery & Citrus



## Scenario Blanco

This tequila is distilled in small batches and bottled unaged for a smooth and crisp taste. The bright, clear liquid has a light, peppery aroma and notes of citrus, herbal, and sweet agave on the palate. This tequila is perfect for sipping neat, or as the base for a variety of cocktails. This is extremely rich and very balanced in flavour.



## Pepper & Sweetness

### Siete Leguas Silver

A phenomenal smooth, spicy blanco. Siete Leguas means 'seven leagues' and was the name of Pancho Villa's favourite horse. Aroma is intensely full of sweet agave and earthy notes, maybe even smoky. The palate is rich, but not oily and the rustic, earthy tones continue on the palate. There's a bit of pepper and some sweetness, but not overtly so. A blanco tequila with substance.



## Herbal Notes

### Mascota Blanco



Is twice distilled and then given a unique micro-oxygenation process that injects tiny air bubbles into the agave distillate, which further purifies its clean, rich flavor. The liquid is unaged and bottled immediately after distillation to capture the natural essence of the agave and the land in which it was grown. A crystal clear, light premium spirit. Clean, balanced taste, offers a warm and spicy flavor with herbal notes. An excellent tequila to be enjoyed neat or mixed in cocktails.

## Honey & Light Oak

### Mascota Rosa Blanco



Is twice distilled blanco tequila, and then aged in repurposed white oak cabernet wine barrels for 30 days, imparting a natural pink-hue to the blanco tequila, which creates our unique and exquisite rosa tequila blend. Delicate aromas of fruit, honey and light oak. On the palate, agave-forward taste, floral, with soft notes of cabernet. A fine sipping tequila that is perfectly balanced





# Tequila

## Reposado

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A Reposado Tequila is the first stage of “rested and aged”. The Tequila is aged in wood barrels or storage tanks between 2 months and 11 months.

The spirit takes on a golden hue and the taste becomes a good balance between the Agave and wood flavors. Many different types of wood barrels are used for aging, with the most common being American or French oak. Some Tequilas are aged in used bourbon / whiskey, cognac, or wine barrels, and will inherit unique flavors from the previous spirit.

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Vanilla & Cinnamon

The most FAMOUS tequila in Mexico



## Herradura Reposado



Very smooth and sweet taste, with notes of cooked agave, slight vanilla and cinnamon. Copper color. Aromas of wood, vanilla and cinnamon notes. Finish is smooth and sweet, with a hint of spice. It is aged in American oak barrels for 11 months. The soft flavor of the wood is combined with the agave to give life to the most famous Tequila in Mexico.

Caramel & Cocoa

## Casamigos Reposado



A tequila that is smooth with no burn. Longtime friends George Clooney, Rande Gerber, and Mike Meldman love tequila. Casamigos Reposado Tequila, aged for 7 months in premium American white oak barrels, is soft, slightly oaky with hints of caramel and cocoa and has a silky texture with a medium to long finish.



Sweet Fruits & Oak



## Avion Reposado



On the palate, oak becomes evident along with sweet fruits such as nectarines, cherries and pears. The finish is marked by citrus, honey and more floral notes. Avion Reposado Tequila has a light amber color along with an aroma of fire-roasted agaves and rosemary.

This is a customer favourite!!! - Kyle

Toffee Caramel & Vanilla

## Clase Azul Reposado



Silky and rich bodied. Woody, fruity, vanilla and toffee caramel aroma. Color is an intense amber. The taste is a combination of cooked agave, woody, fruity, vanilla and toffee caramel, smooth but never overwhelming.





## Caramel & Butter Fortaleza Reposado



Aromas of citrus, caramel, butter, cooked agave, and sage are the beginning of a pleasingly balanced and very unique tasting experience. Fortaleza Reposado has its own distinct character, and is not like any other tequila. Flavors include cooked agave, citrus, vanilla, apple, earth, and cinnamon. The finish is long and rich, delicately spicy, and it has an oily texture that make this a joy to drink.

I LOVE this for my margaritas! - Lloyd

Dark Chocolate & Vanilla



## Don Julio Reposado

Incredibly soft and elegant hints of dark chocolate, vanilla and light cinnamon. Aged for eight months in American white-oak barrels, golden amber in color, and offers a rich, smooth finish—the very essence of the perfect barrel-aged tequila. With a mellow, elegant flavor and inviting aroma, best savored as part of a refreshing drink or chilled on the rocks.



Rich Spice & Oak



## Don Ramon Reposado



An aged tequila in small oak barrels giving it a rich taste of spice, caramel and oak. Tequila Don Ramon Reposado is 100% puro de Agave, and is aged at least 2 months in oak barrels. Tequila Don Ramon hand selects the sweetest Agave pina's for the production of their products.



*Praline & Vanilla*

## Flecha Azul Reposado



Flecha Azul Reposado is aged for six months in ex-bourbon American oak barrels, maintains the bright, crisp character of our traditional Blanco, layering citrus and a gentle grassiness against praline, vanilla, sandalwood, and subtle baking spice. Palate: Clean and well-balanced with flavors of sweet fruit and baking spice. Finish is smooth and sweet.

*Prunes & Toasted Almonds*

## Tierra-Noble Reposado



Tierra-Noble Reposado is a fine sipping tequila that takes a great base blanco with delicious agave flavors and lets it rest on oak until it reaches the next level. Taste notes of prunes, toasted almonds, vanilla and a hint of dulce de leche, all added from a little time in the barrel. Fruity, medium oak, with light notes of cooked agave.

*Rich Spice & Oak*



## Amatiteña Reposado



This tequila is aged for at least three months in American oak barrels, lending a woody, butterscotch flavor to the spirit. The oak gives the drink a smooth and refined taste that goes down easy. The palate is an explosion of flavors and the finish is nice. Finish: perfect, long lasting finish.

*Caramel & Pepper*

## Scenario Reposado



Is double distilled in copper stills. The taste is smooth, yet full-bodied, with notes of citrus, caramel, and pepper. The finish is both sweet and spicy, with a hint of oak. Enjoy it neat or in your favorite margarita. Tequila Respado is the perfect choice for a sophisticated tequila experience.



*Vanilla & Caramel*



## El Tequileño Gran Reserva



A blend of 8 month Reposado and 18 month Reserve Añejos give this tequila great depth and complexity. A perfectly balanced tequila with real character. There are notes of banana, caramelized pear, nutmeg, vanilla and caramel. Light oak, vanilla, spicy, toffee and macadamia nuts notes are present. A long sweet ultra-smooth finish.

*Sweet Agave & Oak*

## El Tequileño Reposado "RARE"



Reposado Rare is a limited edition tequila aged for 6 years in a large American Oak barrel called a Pipon. Despite being aged longer than most Extra Añejos, this must be labeled Reposado due to the size of the barrel exceeding the 600L maximum. Therefore, El Tequileño presents the world's first Reposado Rare! 6 years of undisturbed rest has resulted in a tequila of amazing complexity, rich flavors and exceptional depth. Notes of marzipan, light spiciness with notes of sweet agave and oak. Finish: Long, medium oak and vanilla.



*Cooked Agave & Sweet Spices*

## El Tequileño The Sassenach



The Sassenach Select is a limited edition Tequila, a collaboration between El Tequileño's master distiller, António Salles, and founder of Sassenach Spirits, Sam Heughan. Distilled in traditional copper pot stills, aged for two years in American Oak barrels, and finished for four months in French Oak barrels. Rich cooked agave, vanilla, light caramel and citrus. Caramel popcorn, light toasty oak, sweet spices, cooked agave and herbal notes on the palate.

*Vanilla & White Oak*

## Casa Noble Reposado



An alluring amber hue with aromas of soft vanilla, delicate white oak, and hints of lemongrass and citrus. It finishes long and full with the flavor of sweet agave and a touch of toasted oak. All Casa Noble tequilas are Triple Distilled and Single Estate Grown. Casa Noble Reposado is a smooth and sensuous tequila that is aged in French white oak barrels for 364 days.

*Mint of Sweetness*

## Barebone Reposado



This unique, barrel-aged tequila is the result of a meticulous process, which includes the agave being roasted in a wood-fired oven for two days. This ensures that the sugars in the agave are caramelized and the natural sugars are removed. The result is a mellow, clean flavor with a hint of sweetness. Finish: long, delicate and complex.

*White Pepper & Cinnamon*

## Patron Reposado



Clean, vanilla, with white pepper and cinnamon spices. Aged in oak barrels for an average of six months, Patrón Reposado is blended to combine the fresh clean taste of Patrón Silver with a hint of the oak flavor found in Patrón Añejo. A very well balanced tequila.

*Baked Agave & Vanilla*

## Mascota Reposado



Is twice distilled and aged for 9 months in American Oak Barrels, which adds a sophisticated nuance to the flavor of the drink. Golden, straw color. Subtle nose of light wood and agave. Rich flavorful taste of baked agave, vanilla and light barrel notes that don't overpower. A very elegant reposado with a long finish.



Baking Spice  
& Smokiness



## Grand Agave "Ghost Edition" 🐾 🐾

Gran Agave Ghost Edition Reposado Tequila has the perfect combination of agave and barrel. Matured in American Oak for 6 months, its well-managed age gives the wood flavor that prevails in the mouth. It is distilled slowly to highlight its notes of cooked agave, cinnamon and sweet honey. It has notes of cooked agave, wood and spices.



Black Pepper  
& Clove



## Ocho Reposado "San Jeronimo" 🐾 🐾

Sweet, honey, fruit-forward, peaches in syrup, cooked agave, molasses. Spices like black pepper, clove and cinnamon. Slightly citric. Palate: Cooked agave, honey, ripe figs, with earthy notes in the back palate.

Red Berries  
& Fresh Mint

## Ocho Reposado "Los Corrales" 🐾 🐾

Complex palate consisting of bright red berries at the entry, pepper, fresh mint, dark bitter chocolate, and vanilla. Followed by a slight coconut, butterscotch, a finish of dark brown sugar. Big, bold and complex while remaining harmonious.



Vanilla &  
Butterscotch



## Ocho Reposado "Potrero Grande" 🐾 🐾

Strong, broad floral presence on the nose along with sweet agave. Oak accents. Initial flavors of soft, ripe agave followed by balanced fruit and acidity for smooth taste with a subtle oak presence. Oak continues into finish with soft tannin notes and lingering agave sweetness.

## Chamucos Reposado

Pepper, Spice  
& Toasted Oak



A smooth, fruity spirit made from 100% blue agave. Spicy with balanced earthy notes, a hint of oak and a smooth and lingering flavor. Preserved in white oak barrels for six months



Cooked Vegetal.  
Earthy Flavours

## Cincoro Reposado



Aged 8-10 months, Caramel-banana melts across the tongue, with a subtle hint of sandalwood, jasmine, and ginger. Pekoe tea perks up mid-palate, enhanced by soft cocoa powder, and garnished by a dot of white pepper. Splendor in the glass

## Cobalto Reposado

Vanilla &  
Spice



Twice Distilled, Cobalto is the carefully filtered. Completely chemical and addictive free from the field to the glass, the result is an exceptionally smooth tequila that maintains the natural essence of the agave and the land in which it was grown.

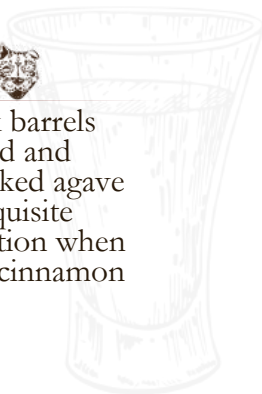


Pepper & Cinnamon

## Don Fulano Reposado



The Reposado rests in small French Oak barrels from eight to eleven months. Rich bodied and deeply aromatic, it balances notes of cooked agave with the delicate influence of oak. Its exquisite smoothness evokes an exceptional sensation when sipped on its own. Notes of pepper and cinnamon





*Agave & Toffee*

## 123 Organic Reposado "2"

123 (to be pronounced "Uno, Dos, Tres"). It is certified organic by both the USDA and the EU. The bottles are made from 100% recycled glass, with the labels printed on 100% recycled paper. Soy ink is used for the printing. Aromas of grass, mint, and piquillo peppers. Notes of salted caramel, toffee and oak.

*Oak Spice & Vanilla*

## Arette Unique Reposado

Tequila 100% Agave Super Premium by the selection of the Agave hearts, its care and process time, it is rested for 11 months in barrels of American White Oak. This gives it a great body and aroma. ARETTE Unique is presented in a distinguished bottle. 100% BLUE AGAVE



*Vanilla & Caramel*



## Amor Mio Reposado

The mixture of American oak barrels and French oak make the Amor Mío reposado tequila unique aromas and flavors. On the sweeter sides for a reposado and very smooth. This one of best selling reposados

## Amatiteña Reposado

*Orange & Cinnamon*

This tequila is aged for at least three months in American oak barrels, lending a woody, butterscotch flavor to the spirit. The oak gives the drink a smooth and refined taste that goes down easy. The palate is an explosion of flavors and the finish is nice.





## *Black Pepper & Vanilla* Calle 23 Reposado



The Reposado expression from the Calle 23 range. A 100% agave tequila which spends up to 8 months maturing in ex-bourbon casks to take on a touch of those warming, vanilla-y, subtly oak-y notes that we look for in a good Reposado. This one took home a Gold Medal at the San Francisco World Spirits Competition 2009.

*Brown Spice  
& Ripe Fruit*



## Dos Armadillos Reposado

Ultra Premium tequila is made from the finest 100% blue weber agave from Amatitan in the heart of Jalisco, Mexico. Our blue weber agave is matured for at least 8 years to ensure an optimum sugar content resulting in better flavor, quality and consistency. Handcrafted crystal bottle with an orange tint, featuring a unique artisanal medallion in the center of the bottle and an artisanal braided rope around the neck. Each bottle is truly exceptional.



*Mellow  
& Rich*



## El Tesoro Reposado



El Tesoro Reposado is exceptionally well rested. It's aged for eight to 11 months in oak barrels. Try sipping it straight up.

*Honey &  
Vanilla*

## Mijenta Reposado



Aged up to 6 months in a blend of American white oak, French oak, and French acacia casks presenting a more mature and fuller expression with a long finish on the palate. Rich flavors of cooked agave, honey, vanilla with a mid-palate of cacao nibs.



*Vanilla Bean &  
Dark Berries*

Kevin Hart



## Gran Coramino Cristalino Reposado



Crystal clear reposado tequila, double-filtered for smoothness with notes of vanilla, caramel, and honey. Aged in eastern European oak barrels, this tequila is then finished in California cabernet wine casks. Notes of cooked agave, vanilla bean, dark berries and light spice. Oak-laced, long and balanced finish.

## La Gritona Reposado

*Herbal Notes*



Made from mature agave cultivated at the height of its sugar production, it is baked within 24 hours of being cut, spends 24 hours in earthen ovens, and is rested for 24 hours before crushing. It is naturally fermented, twice distilled, and rested in reused American whiskey barrels for 8 months. Bottles are hand blown with recycled glass in Guadalajara. Is not too sweet, no vanilla, chocolate, or pepper, just refreshing and vegetal agave. Finish: The finish is extremely round with no burn.



## ArteNOM 1414 Reposado

*Allspice &  
Mild Chile*



ArteNOM Selección de 1414, the family brings back their unique and extraordinary tradition of fermenting the agave mash with field-extracted wild yeast for an unparalleled display of agave terroir. Notes of salted vanilla cookie, allspice, mild chile heat

## Grand Mayan Reposado

*Toasted Oak &  
Black Pepper*



Grand Mayan Reposado is smooth tasting with hints of vanilla and oak. An amazing tequila to share among friends and family. For anyone who appreciates a nice tequila, this is a must try. Notes of toasted oak, black pepper, chocolate and sugared almond. A layered and delicious long finish.





*Vanilla & Caramel*

## Milagro Reposado



Milagro Reposado is an estate-grown, 100% blue agave tequila which is rested in American oak barrels for a minimum of 3 months and a maximum of 6 months. Clean, agave-forward, with notes of caramel and toast, slight spice. Finish: Spicy finish.

*Candied Orange Peels*

## Don Julio Primavera Reposado



Tequila Don Julio Primavera honors our late founder's legacy as he believed reposado tequila was tequila at its finest. This deliciously smooth expression takes Tequila Don Julio's traditional Reposado and finishes it in a highly coveted European cask, which previously held wine infused with macerated orange peel, for a silky, sophisticated, light citrus taste. "Primavera" is best enjoyed on the rocks with an orange wheel. A light citrus finish



*Dried Red Fruit & Caramel*



## Don Julio Rosado Reposado



Don Julio Rosado is our new signature tequila finished in Ruby Port wine casks from the enchanting Douro wine region of Northern Portugal. The result is a deliciously unique reposado tequila with a delicate pink hue and sweet notes of dried red fruit & caramel. Smooth unlike any other. Light, sweet and smooth finish.

## Siete Leguas Reposado



*Vanilla & Lemon Peel*

Siete Leguas, named after the horse belonging to Pancho Villa is age for 8 months in white oak barrels. Hay-colored with intense yellow hues and greenish highlights; it bears the scent of aromatic wood and shows character in its powerful flavor of intense agave wooden notes.



# Tequila

## Añejo

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After aging for at least one year, Tequila can then be classified as an “Añejo”. The distillers are required to age Añejo Tequila in barrels that do not exceed 600 liters. This aging process darkens the Tequila to an Amber color, and the flavor can become smoother, richer, and more complex. Añejo Tequilas are also referred to as “aged” and “extra-aged”.

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TEQUILA





Pineapple & Pear

## Dos Armadillos Añejo



Pale straw, with brilliant tones and gold highlights. On the nose, a fresh mixture of fruits and cooked agave; fruit aromas such as pineapple, pear and banana stand out. It aging in barrels is delicate, adding subtle vanilla and caramel notes. Premium agave aged for 8 years, and tequila aged for 18 months to achieve its unique color and flavor. A truly exceptional tequila.



Caramel & Barrelled Oakiness

## Casamigos Añejo

Distilled notes of soft caramel, vanilla, barrelled oakiness, hints of spice. A beautifully pure and refined complex aroma with soft caramel and vanilla notes. A balanced palate of sweetness from the blue weber agave, layered with barrel oak and subtle hints of spice. A lingering smooth finish.



Toasted Oak & Buttersotch

## Casa Noble Añejo



Aged for a full two years in new French oak barrels, the complex aromas of dried fruits and spice complement flavors of toasted oak, butterscotch, vanilla, and sweet cooked agave. Finishes with balanced notes of oaky tannins and citrusy spices.



## Avion Añejo

Pineapple &  
Clove Spice



Distilled notes of aromatic, pineapple, hint of smoke, and clove-like spice. Avion Añejo Tequila aged 2 years, is a favorite. It's a bit more aromatic than the others: it smells like pineapple with a hint of smoke. The tequila is mellow and soft in the mouth, rich but with a hint of charred flavor on the finish, and a little clove-like spice.



Our customer and friend  
Ahero LOVES these bottles!

Cinnamon Nuts &  
Prune

## Amor Mio Añejo



Aroma comes across and vanilla, cinnamon and prune and the tastes follow the nose with some nuts and dried fruits. Great to pair with desserts. Mio Añejo Tequila is crafted with 100% Blue Agave. 24 months in American oak and French oak make this Añejo Tequila special. Aromas and flavors highlight the palate with spice blends and dry seeds.

## Fortaleza Añejo

Butterscotch  
& Caramel



Caramel, vanilla, butterscotch and cooked agave aromas practically jump from the glass in this highly-praised and perfectly-aged añejo. This tequila is so rich and complex that some people are even able to detect pineapple, peach, orange blossom, nutmeg, and raisin in the nose. Once in your mouth, the full cooked agave experience continues with a thick and oily texture that coats your mouth in a very soothing way. Butterscotch, caramel, toffee, citrus, and hazelnuts are common flavors that people identify.

## Don Julio Añejo

Caramel & Spice



On the nose, vanilla and caramel are enlivened by a hint of spice and underpinned by cooked agave. The palate is extremely pretty (in only the best way), with honey and agave nectar added to the mix, along with lashings of pepper. The finish is consistent, though oddly less persistent than the blanco—perhaps due to its suavity.

Butterscotch & Dried Fruits

## 30-30 Añejo



30-30 was crafted using 100% agave, harvested when they were seven to nine years old to ensure peak sweetness and flavour. It was double distilled and then rested in new American Oak barrels for 20 months before it was bottled. The name of this Tequila derives from legendary lever action rifle used at the battle of Puebla to defeat the French during their 2nd invasion of Mexico. It is known as Cinco de Mayo. This is extremely rich and very balanced in flavour. The finish is surprisingly long and warming.

Toffee Caramel & Vanilla

## Herradura Añejo



A rich copper color, this 80-proof tequila is aged for two years, offering mellow flavors. It has an oak base, a hint of vanilla and a long finish. Peppery at the end. A very nicely put-together drink. The only 100% hacienda-made tequila in the world, Herradura combines over 135 years of experience with the essence of a magnificent hacienda, the town of Amatitán, in the state of Jalisco

Coffee, Chocolate  
& Vanilla

## Siete Leguas Añejo

Siete Leguas is produced at their two distilleries El Centenario and La Vencedora. At one they use a tahona, a large millstone pulled by two mules which was the first method used to crush agave. At the other a molino, an old-fashioned roller mill, is used. The juices are combined and distilled twice in copper stills and filtered to remove all impurities. Their añejo is then aged for 24 months in white oak barrels. Scents of red fruits steeped in woody tones from the barrels without losing the aroma of cooked agave.



Smooth & Sweet

## Flecha Azul Añejo



Flecha Azul Añejo is aged for 18 months in ex-Bourbon barrels - 6 months longer than the industry standard for añejo. Is expressive of rich maple and caramel but never cloying, as dried herbs and pineapple cream soda keep things vibrant, all tied together with a lingering note of black pepper. Finish: Smooth and sweet.

Toasted Oak & Dried Fruit

## Scenario Añejo



This full-bodied spirit has a smooth, complex flavor, with notes of toasted oak, dried fruit, and sweet agave. It's perfect for sipping neat, or pairing with top-shelf mixers to create truly unique cocktails. Aroma is very pleasant. The palate is an explosion of flavors and the finish is nice.



## Dried Fruits & Roasted Coffee



### Don Fulano Añejo



Don Fulano añejo is unlike others. The agave notes are present and intense. It is full of spice and character from its terroir. A subtle chocolate fudginess comes from the depth, baked banana and a fine mixture of dried fruits, almonds and roasted coffee beans along with a subtle floral note frame its intense personality. Again, It is a blend of different aged tequilas of a minimum of 30 months in French Limousine Oak. Its finish is slightly dry and prolonged.

## Toasted Wood. Fig & Olive

### Clase Azul Gold



Clase Azul Tequila Gold is an incomparable tequila joven, a blend that combines Clase Azul Tequila Plata with a special reposado tequila matured in French oak casks and an Extra Añejo aged in American whiskey casks and finished in sherry casks.



### G4 Añejo

## Rich Spice & Oak



Distilled with 50% harvested rainwater and 50% natural spring water, G4 has an aroma and taste that brings forward pure agave and a harmony with nature that isn't found in any other tequila. Notes of slight pepper, soft floral tones as well as smoky highlights. Finish: Smooth character.



Vanilla & Honey

### Don Ramon Añejo



Don Ramón Añejo is double-distilled and aged in American oak barrels for 12 months, resulting in a smooth, richer taste and robust profile. This amber spirit can be described as buttery, aromatic and well-defined. Soft note of vanilla and honey. Finish: Strong yet subtle citrus note with a long peachy finish.

### Chamucos Añejo

Caramel & Fennel



Elegant and silky, with smooth character that coats the palate with roasted agave and enticing vanilla flavors layered with caramel, toffee, fennel, chocolate and baked or grilled pineapple undertones followed by sun-ripened tropical fruits and spice create a refined, yet unforgettable taste sensation.



Vanilla & Chocolate

### Barebone Añejo



This is two year aged expression distilled in stainless steel stills, a bright taste Lowland tequila, aged in French Cognac Oak. Time in wood softens the flavour of warm notes of vanilla, caramel, orange and chocolate. Finish is bracing and very smooth.

Vanilla & Salted Caramel

### Ocho Añejo "La Laja"



Full and complex cooked agave notes, dark cacao, coffee, nutmeg, vanilla, dried fruits, and salted caramel. Deep and complex, long-lasting peppery finish with a buttery mouthfeel.



Cinnamon & Light Pepper

### Ocho Añejo "La Cañada"



Sea salt, coconut, vanilla, caramelized walnuts, cherries, anise, cinnamon and light pepper. Spicy and earthy, dry wood, light pepper and smoky notes. Orange peel and dark chocolate.



ONLY 2000 bottles EVER  
made!!!

Vanilla & Hints of Citron



## Santanera Kosher Añejo



This premium tequila is a blend of 100% blue agave with smooth, earthy flavors. This blend is aged for up to three years in white oak barrels, giving it a taste reminiscent of fresh baked bread. The finish is warm and rich, perfect for sipping with a lime or in a margarita. Notes of green agave, crystallized fig, prune, vanilla and hints of citron predominate. Finish is surprisingly long and warming.

## Herradura Legend Añejo

Toasted Oak.



This is a unique Añejo tequila. Made from the finest 100% blue agave, naturally fermented, distilled and then matured for 12 months in heavily charred, new American White Oak barrels. These special barrels have been deeply grooved, exposing the tequila to more layers of toasted oak, as it patiently ages resulting in a special Añejo tequila with an incredibly rich, deep color and a luxurious and velvety smooth taste.



Smooth Taste

From Kevin  
Hart

## Gran Coramino Añejo



Gran Coramino Añejo is aged for over 12 months in American and French oak barrels, then blended with a smooth Añejo, matured in ex-cognac barrels, delivering a silky smooth taste.



## Caramel & Chocolate

### 123 Organic Añejo "3"



After eighteen months in oak, Tres' wood character is more prominent, and on first blush it is heady on the nose with tannin and wood oil notes. This fades after time in the glass, revealing richer versions of those characteristics in the Reposado: caramel and some chocolate notes. A lovely añejo, it really opens up when you give it time. Long, savory, and complex finish.

## Cacao & Cinnamon

### Don Ramon Platinum Añejo



Don Ramón Platinum Cristalino Añejo is double-distilled and aged in American and French oak barrels for 12 months. Further time spent with a proprietary finishing method, results in a smooth, richer taste and robust profile. Notes of nuts, vanilla, cacao and cinnamon.



## Fruity & Sweet

### Mandala Añejo



Mandala Añejo of meticulous care in its process and elaborated with the selection of mature agaves that is cooked in brick ovens, receiving a double distillation to reach the perfect taste. Aged 24 months in Sherry Cask barrels helping to achieve an exquisite body of unequaled flavor. Soft, fruity and sweet, leaving a finish that is persistent and pleasant to the palate. Finish is smooth and long.

## Vanilla & Citrus

### Mascota Añejo



Naturally fermented, twice distilled and double barrel-aged for 3 years. Using a mix of French and American Oak Barrels, each barrel infuses its own unique characteristics, enriching the spirit further, giving it a greater even more complex depth, with exceptional smoothness. Deep, dark wood color. Sweet aroma of cooked agave and buttery vanilla. Rich flavorful agave-forward taste with oak, vanilla and citrus.





## Caramel & Vanilla Amatiteña Añejo



This smooth and sweet tequila is aged in oak barrels for 12 months, giving it a velvety, buttery flavor. The Amatiteña Tequila Añejo is a dark amber color and is rich and sweet with a smoky aftertaste. Nose is complex yet not overwhelming. The finish is unique and complex.

## Orange & Caramel



## El Tequileño Añejo

Aged for a minimum of 18 months in American and French Oak and blended with Extra Añejo for long finish. This is the perfect marriage of our finest Añejos and exclusive Reserve Extra Añejos giving this tequila great depth and complexity. Sweet oak, vanilla, cooked agave, sweet spices, orange, dried fruit, caramel. The finish is surprisingly long and warming.



## Caramel & Almonds



## Herradura Ultra Añejo



The complex flavor is a balance of delicate cooked agave, rich vanilla and dried fruit. The finish is soft and creamy. Exclusively hand crafted and estate bottled at Casa Herradura. Seleccion Suprema de Herradura, is the finest expression of tequila available in the world today

## Oak & Citrus



## Patron Gran Burdeos

Full-bodied tequila boasts complex aromas of oak, citrus, caramel, and agave. On the palate, notes of dark berry, vanilla, and cocoa blend seamlessly with the rich agave flavor and extend throughout the long, intense finish.





Sweet, Spice & Orange

## Corazon Expresiones Añejo Thomas Handy



Aromas of wood, jasmine, light ginger, anise, chocolate, orange, cinnamon, clove, coconut and nutmeg. Taste described as light and sweet with a light amber color. Corazon ages its 100% blue agave. Blanco tequila aged for 19 months in barrels that previously stored Thomas Handy Rye Whiskey. Each bottle is labeled and numbered.

“A good start on your tequila journey with a smooth casky taste!”  
—Lloyd



Ripe Plum & Cinnamon

## Herradura Port Cask



A nose of dried fruit and ripe plum infused with hints of cinnamon, caramel, vanilla and chocolate. A smooth and flavorful palate, with a lingering finish. Herradura Coleccion de la Casa, Reserva 2012 is a port cask finished reposado that acquires its complex body and extraordinary smooth taste from resting in two different types of oak casks.

Honey & Butter

## Clase Azul Añejo



Tasting Notes of honey-like flavors laced with toasted oak, vanilla, spice, cinnamon, curry, and butter. This super-premium tequila is **cellared for five years** in sherry oak barrels, resulting in a bright, reddish-amber color. The Talavera ceramic bottle is decorated with pure silver, platinum, and 24-karat gold. Only 100 of these bottles are produced each year, making them as collectible as the tequila itself.



## *Bourbon & Caramel* Corazon Expresiones Reposado Buffalo Trace

Corazon Buffalo Trace Añejo Tequila is aged for over 10 months in casks that were previously used to mature Buffalo Trace Bourbon. Palate: Mildly sweet with a medium-full body. Finish: The finish is long and warming, with a touch of vanilla.



## *Black Pepper & Citrus* Arette Añejo

Simply a marvellous tequila, full to the brim with fruity agave and vanilla spiced. Arette Añejo, spends 14 to 18 months resting in American white oak barrels before it's bottled. Smooth, soft with a bit of spice, orange peel, earth accents and oak.



## San Matias Tahona Añejo

Aged 12 months in American Oak barrels after a custom steam oven and stone crushing. The process leads to a sweeter finish from non-processed, small batch distillation. This is extremely rich and very balanced in taste. Finish is rich and smooth.

## *Rich & Smooth*



## *Roasted Coffee & Nutmeg* San Matias Cristal Añejo

San Matías Cristal Tequila provides a pleasant aromatic notes featuring vanilla, chocolate, roasted coffee and nutmeg, while providing a perfect balance between the sweetness of the agave and soft notes of olive tree to the palate.



Toasted Oak &  
Dark Chocolate

Michael Jordan

## Cincoro Añejo

Cincoro Añejo is barrel aged for over two years, taking it beyond the fresh agave flavors through toasted oak to a deeper level of woody richness. This enticing copper-colored spirit is an evolving masterpiece of fresh-cut wood, maple, dark chocolate and black pepper. Finish: Elegant, evolving over time. Cooked agave, dried fruits, baking spices



Caramel & Rich Chocolate

## Don Julio 1942

Notes of rich caramel and chocolate followed by warm oak, vanilla and roasted agave. The finish lingers with oak and rich vanilla. A brilliant golden amber hue. Don Julio González stayed in his native Jalisco, establishing a distillery where generations to come would follow his passion for quality and craftsmanship.



Butterscotch &  
Herbal Spice

## Don Julio 70

Complex and bold oak, vanilla, and butterscotch notes with a little herbal spice. The palate is full bodied and super smooth with bold oak, vanilla and butterscotch notes with a little herbal spice balanced by agave sweetness. It finishes quick with sweet honey and a little more of a spicy snap. A unique tequila with the smoothness of a Blanco and the traditional hints of Añejo, such as vanilla, honey and toasted oak.



Warm Oak  
& Vanilla

Dwayne "The  
ROCK" Johnson

## Teremana Añejo

Teremana Tequila Añejo from Dwayne Johnson is aged for a year making it the perfect sipping tequila. Distilled in copper pots and aged in American whiskey barrels. Notes of rich warm oak, vanilla and roasted agave with a lightly sweet and complex finish.



## Pepper & Cinnamon El Tequeño Añejo



Aged for a minimum of 18 months in American and French Oak and blended with Extra Añejo for long finish. This is the perfect marriage of our finest Añejos and exclusive Reserve Extra Añejos giving this tequila great depth and complexity. Toasted oak, notes of toasted almonds, pepper, and cinnamon.



Vanilla & Caramel

## Sangre de Vida Añejo

Sangre de Vida (or "Blood of Life") is oak aged for over 12 months to produce a tequila perfect for sipping. Palate: Sweet potato, vanilla, stewed blossoms and pear. Finish: Caramel and smoky notes.



Allspice  
Cinnamon

## Casa Dragones Añejo

Casa Dragones Barrel Blend is a small-batch Añejo tequila that is crafted from 100% blue agaves. It is then matured in new French oak and new American oak barrels, each contributing their own sets of flavors and aromas to the profile. Taste: Macadamia, nutmeg, and blackberry flavors throughout. Finish: Long and round with cocoa and a peppery spice.



## Toasted Oak & Caramel

### ArteNom Seleccion 1146 Añejo



Using agave grown at mid-slope elevation, the Tequila is aged for an initial period in Cabernet Franc wine barrels, before being transferred to ex Canadian and Tennessee rye whiskey casks for further maturation. The palate is an explosion of flavors and the finish is nice.



## Oak & Floral Tones

### El Tesoro Añejo



Slowly Añejo tequila in American oak ex-bourbon barrels for two to three years. This aging process imparts a stronger influence of oak but still allows the spirit to maintain the complexion of agave. Sweet agave balanced with pepper, oak and floral tones. Peppery spice finish.

### Partida Añejo



Aged 18 months in ex-Jack Daniels barrels. Very smooth with slightly woody, vanilla, caramel and Brazil/walnut notes. The initial experience is more akin to a mellow cognac than tequila thanks to the rich vanillins from the oak but agave notes emerge and build through the palate.

## Woody & Caramel



## Toasted Oak & Chocolate

### Partida Roble Fino Añejo



The Roble Fino ("fine oak") takes the 18-month-old tequila and transfers it from its ex-bourbon casks to those sherry-seasoned single malt barrels for another 5 months, resulting in a complex and deep spirit with agave, toasted oak, and dried fruit notes. Smooth and clean, dried fruit, toasted oak, chocolate, and agave.



# Tequila

## Extra Añejo

### Sipping

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A new classification added in the summer of 2006, labeling any Tequila aged more than 3 years, an “Extra Añejo”. Following the same rule as an “Añejo”, the distillers must age the spirit in barrels or containers with a maximum capacity of 600 liters. With this extended amount of aging, the Tequila becomes much darker, more of a Mahogany color, and is so rich that it becomes difficult to distinguish it from other quality aged spirits. After the aging process, the alcohol content must be diluted by adding distilled water. These Extra Añejo’s are extremely smooth and complex.

Extra Añejo Tequilas are also referred to as “ultra-aged”.

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Roasted Agave  
& Spices

Lovely Smooth  
Texture.

## Diablito 123 Organic Rojo



“Diablito Rojo” is handcrafted from sustainably cultivated single estate-grown 100% organic blue agave flourishing in 6,000 ft. in mineral-rich red volcanic soils. After aging in French white oak Limousine barrels for no less than seven years, it is masterfully finished with an additional six months in French Limousine oak barrels that previously held one of Napa Valley’s premiere California Cabernet Sauvignon wines. Light, elegant, and refined taste. With an extremely limited 2,000 bottle release, Diablito Rojo defies imagination; it demands tasting.



Smells like I'm about  
to Lick a candy apple!!!  
- Lloyd

Fresh Black  
Pepper

## Diablito 123 Organic



The nose reveals deep vanilla notes, along with plenty of fresh black pepper and caramel. Flavors are textbook extra añejo, a seductive melange of deep vanilla, racy spices, and chewy agave all in harmony. The body is rich and creamy, and the finish surprisingly long lasting, offering citrus-focused tartness and plenty of bite.



Floral &  
Earthy Notes

One of Max's  
FAVS!!!!

## 345 Extra Añejo



The flavor of the tequila has very rich floral and earthy notes. These are then teamed up with reasonable notes of spice, fruit, agave with slight vanilla, smoke and caramel. Talking about the finish notes of the tequila, it gives a slight feeling of numbing with a medium to long ranging span of flavor.



I love the green apple nose with apricot smoothness and it's part of my Entourage

Mark

## Vanilla & Lemon Zest

### Avion 44 Reserva



This Extra Añejo tequila matures gracefully in American Oak barrels: aged for 36 Months. Avión Reserva 44 flavors evolve, enticing you on a journey of 44 unique and rich flavor notes. Embark on this extraordinary adventure, discovering new nuances with every sip. Prepare to be captivated by the harmonious interplay of ripe fruits and the dark richness that makes this tequila truly exceptional. Deep aroma of roasted agave, along with scents of vanilla and light citrus, particularly lemon zest.

Maple Syrup.  
Hazelnut &  
Intense Oak.

### Clase Azul Ultra Añejo



Clase Azul Tequila Ultra is the crown jewel of our portfolio, with an exquisite tequila and decanter exclusively designed for collectors around the world. From the agave fields to bottling, this is a journey nearly 14 years in the making. The incredible liquid spends five years aging, first in American whiskey casks, then in Spanish casks that previously contained sherry, bestowing a sublime touch.





Extremely rare

Very Exclusive



## Casa Noble Fundador



The second edition in Casa Noble's luxurious collection of rare tequilas. Jose "Pepe" Hermosillo, Casa Noble founder and maestro tequilero, invites you to experience Selección del Fundador Volume II—an extra añejo tequila triple distilled from estate-grown, 100% Blue Weber Agave planted in 1997 to commemorate the founding of Casa Noble. To perfectly develop its complex, elegant character, this tequila was aged for eight years in new Taransaud

Butterscotch  
& Herbs

## El Tesoro Paradiso Extra Añejo



A distinct Extra Añejo tequila, El Tesoro Paradiso is slowly aged for five years in French oak ex-Cognac barrels. Created by Don Felipe Camarena in collaboration with Alain Royer of A. de Fussygn Cognac, this unique tequila has an earthy taste with a hint of minerality. A mix of butterscotch and herbs, with soft hints of smoke, oak and tropical notes



Oak & Vanilla



## Asombroso Extra Añejo



Rested in new and unused French oak barrels for five years. During this five-year resting period, a distinctive and very wide-ranging taste spectrum has been created. The Tequila is also pleasantly mild and soft. Smooth and delicate aromas of sweet agave intertwine with rich oak and vanilla to create the ultimate sipping tequila. A long and elegant finish.

## Toasted Coconut & Leather

### Jose Cuervo Extra Añejo Reserva de La Familia

Sweet, robust aromas of vanilla, toasted coconut, dried fruit, roasted nuts, and leather. Brilliant copper color. A soft, supple entry leads to a smooth medium to full-bodied palate with rich spice, toffee, nuts, caramelized agave, and pepper flavors. Finishes with a long fade of pure chocolate, toasty oak, brown spices, dried fruit, and agave flavors.



"If I could only have one best drink, it would be this one!"

- Lloyd

No herbicides or chemical fertilizers used!

## Cinnamon & Light Wood

### Chamucos Extra Añejo



Tequila Chamucos is a carefully handcrafted, ultra-premium tequila for connoisseurs. It is the true expression of tequila. Its amazing purity, aroma and flavor are the results of careful small-batch production. Warm, smooth and silky on entry and accentuated by perfect viscosity. Incredible awareness of layers of flavors of agave and toasted oak, vanilla perfectly balanced with chocolate, toffee and caramelized peach.



## Rich & Balanced in Flavour

### Fuenteseca Reserva Cosecha

The tequila is aged for five years in American oak barrels, which gives it its smooth and mellow taste. It is a perfect tequila to sip on after a long day, or to enjoy with friends and family. This is extremely rich and very balanced in flavour.



*Fruity & Citrus*

## Esperanto Seleccion Extra Añejo



The Spanish word, "Esperanto" translates to "one who hopes." Esperanto Seleccion Extra Añejo is distilled at El Llano, one of the oldest and most traditional distilleries in Jalisco, Mexico. This tequila is aged 3 years in white oak barrels and triple-distilled. Sweet, fruity, citrus. Long, medium oak and vanilla finish.

*Dried Fruit & Vanilla*

“Heaven on the nose, feels like I'm running in the Scottish hills in a kilt!”  
— Lloyd

## Herradura Seleccion Suprema



The complex flavor is a balance of delicate cooked agave, rich vanilla and dried fruit. Herradura Selección Suprema Extra Añejo is made from 100% estate-grown blue weber agave, harvested 10 years after planting. The tequila spends its time in imported American oak barrels for several years (49 months, to be exact).



*Berries & Coconut*

## Esperanto Seleccion Supremo



The best tequila ever made by this tequila company. Aged 5 years in limousin french oak and extremely limited. Fine notes of berries, coconut, and vanilla blended with woody aromas, as well as subtle notes of honey. Perfect, long lasting finish.

*Cooked Agave  
& Dried Fruit*

“Steven & Sharlene’s  
FAVORITE !!!”



## Maestro Dobel Extra Añejo



Aged in American and Eastern European oak barrels for a minimum of 3 years, this clear Cristalino Extra Añejo sparkles with steel and platinum reflections. The quality of the liquid is evident from the long drops that collect forming pronounced legs on the sides of the glass. Notes of fig, quince, date, pineapple and pumpkin, together with hints of cinnamon, vanilla and clove, emerge with each sip ultimately giving way to a long and pleasant finish.

*Almonds & Pine Nuts*

## Ocho Extra Añejo “El Bajo”



Full and complex cooked agave notes, with oak, anise, dry fruits such as almonds and pine nuts, cherries, toffee, black pepper and cinnamon. Deep and complex, long-lasting peppery finish



*Maple Syrup & Vanilla*

## Siete Leguas Single Barrel



This ultra-premium tequila is crafted in Atotonilco El Alto, Jalisco, using ripe blue Weber agaves. Traditional methods are employed for the harvest, fermentation, and double distillation in copper stills. The expression then spends between 8 and 10 years in a single American oak cask. Balance of sweet fruity, maple syrup, and vanilla notes, as well as spice, mint, and herbal undertones. The long finish has cooked agave, (dried) fruit, and oak.

Vanilla & Pear

Like a warm scarf on a  
cold winter's day - one  
of my Favs!!!

- Max

## Tears of Llorona Extra Añejo



Has a bouquet of black cherries, vanilla, honeysuckle and apples, and leads to notes of chocolate, toffee and crème brûlée on the palate. The finish is spicy and elegant, with notes of cinnamon and cloves balanced by sweeter touches of raisins, caramel and oak. After distillation it is aged for five years in several different types of barrels — half ex-Scotch whisky barrels, a quarter Sherry casks and another quarter French Limousin barrels previously used to mature Cognac — before being blended together at optimal maturity.



Notes of  
Apple & Pear



## Gran Centenario Extra Añejo



Gran Centenario Leyenda is among the first Tequilas to ever be awarded the classification "Extra Añejo." Combining only 100% Blue Agave with an average aging process of 4 years in French Limousin oak barrels, Leyenda has remained the best kept secret in the highlands of Jalisco. Taste: Flavors of dried fruits, cinnamon and eucalyptus. Finish: Long and rich finish.



*Dry Fruits & Roasted Almonds*

## El Tesoro Extra Añejo



Our Extra Añejo honors Carlos Camarena's father Felipe J. and their shared passion for aging tequila. This special tequila blend is slowly aged in American oak ex-bourbon barrels for four to five years, which add rich flavors of chocolate and coffee. A balanced blend of coffee, dark chocolate, dry fruits and roasted almonds

*Very Smooth*

## Amor Mio Extra Añejo



This 100% blue agave tequila is aged 48 months in French oak. The French oak aging process make the extra Añejo an exquisite delight to the palate with extraordinary aromas and flavors.



*Oak & Vanilla*



## Zee (Black Label) Extra Añejo



Zee Bandido de Amores (Black Label) Extra Añejo Tequila 100% blue agave, single barrel, 5 years in french oak barrel, very smooth and unique a must have, perfect with fine cigars or neat. Taste: Sweet, fruity, citrus. Finish: Long, medium oak and vanilla.

*Vanilla & Walnut*

## El Tequileño Limited Edition



Introducing El Tequileño Limited Edition Extra Añejo, a one-of-a-kind exclusive blend meticulously crafted from unique barrels, each carefully selected for their robustness, incredible depth, and velvety finish. Savory notes of rich cooked agave, toasted oak, burnt orange, toffee, vanilla, walnut, and slight earthiness. Creamy and lush falling off the side of your tongue, lingering its way down your palette ... beckoning for another sip.



Allspice  
Cinnamon

## Don Fulano Extra Añejo



Plenty of rich, spicy notes, sweet caramel, ripe dark fruits and subtle herbal notes, which has been matured in French oak casks before it is bottled. Taste: The flavor leads in with a balanced mix of baking spices, primarily allspice and cinnamon, with caramel and agave. The finish is a delicious blend of caramel candy, as well as baking spices and Mexican chocolate.



Eucalyptus  
& Cinnamon

## Grand Mayan Extra Añejo



Grand Mayan Reserva Extra Añejo Tequila arrives at the party dressed to impress! Its beautiful handmade, hand painted talavera bottle is sure to stand out in a crowd. Inside you will find a fine 80 proof tequila, with a dark color and distinctive aroma. Smooth, delicious, and easy to drink. Taste: The nose gives way to flavors of dried fruits, cinnamon and eucalyptus on the palate. Finish: A layered and delicious long finish.

Dried Fruits &  
Cinnamon

## Grand Love Extra Añejo



Grand Love Extra Añejo Tequila is lauded by spirits experts as the most decadent Extra Añejo tequila available aged in american white oak barrels made with 100% organic natural agave. Taste: Flavors of dried fruits, cinnamon and eucalyptus. Finish: Long and rich finish.



## Siete Leguas D'Antano Extra Añejo



*Vanilla  
Chocolate*

D'Antano means 'old-fashioned' or 'old style' and this fabulous tequila is still made using very traditional techniques, complete with mules still used to pull the Tahoma wheel that crushes the piñas. This Extra añejo tequila is typically blended from five barrels, each aged for around five years. The rounded stubby embossed bottles come packaged in heavy wooden boxes. Taste: Integrated fruity palate with rich buttery oak and a touch of vanilla. Finish: Oaky flavours growth through the long slightly smoky finish.



## *Dark Berries & Agave* G4 Extra Añejo "55"



"The 55" is a 55-month aged extra añejo at 45% ABV (compared to 36 month, 40% ABV on the regular extra añejo). Taste: Dark berries and pure agave flavor. Finish: Remarkably smooth.

*Nutmeg  
Cinnamon*

## San Matias Extra Añejo



San Matias is one of the oldest distilleries in Mexico, and to commemorate a century and change of tradition in 1993, released one of the first "extra-aged" tequilas on the market. The spirit is made from 100% agave grown in the Jalisco highlands that is harvested between 7 - 10 years. It spends three years in a combination of American (ex-bourbon) and French oak. Sweet, rich, vanilla, caramel, nutmeg, cinnamon and pecan coat the palate.





Sculpture and dark themes, elements in much of Del Toro's work, were inspiration for the original sketches.

Fruity with Notes of Vanilla, Clove & Caramel



## Guillermo Del Toro Extra Añejo

The pursuit of perfection met its match when film mastermind Guillermo Del Toro, a native Jaliscan, came to the Hacienda to bring his artistic approach to Patrón's process. What came from this partnership was Patrón's darkest product to date in both age and ideation. The signature bottle holds a perfect Extra Añejo tequila featuring a blend of aged tequilas averaging 5 years in used oak barrels upside down. The bottle is crowned by a skull resting on top holding an aged deep orange liqueur that perfectly complements the tequila's symphony of dark flavors. This pairing of products reflects the pairing of film and tequila that came about through Patrón x Guillermo del Toro.



# Mezcal

“Para todo mal, mezcal,  
y para todo bien, también.”

**For** everything bad, **mezcal**,  
and **for** everything good as well.

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Mezcal, like tequila, is made from the agave plant, but the process is different. The key difference between tequila and mezcal is that the heart of the agave plant is roasted before distilling into mezcal, which is why mezcals have a smoky flavor. Whereas tequila is made exclusively in the northwestern state of Jalisco, mezcal is exclusive to Oaxaca.

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# Clase Azul

*Fresh Wood & Rosemary*

## Clase Azul Guerrero Mezcal

Clase Azul Mezcal Guerrero reveals one of Mexico's best-kept secrets: the wondrous state of Guerrero, a little-explored region that shows us yet another facet of Mexican culture. This member of the Clase Azul family was inspired by the singularity of Guerrero's landscapes, gastronomy, art, and heritage — but also by the strength and leadership of the women from this region. Its majestic flavor comes from a very rare variety of agave: the papalote agave. Notes of fresh wood, seaweed, lemon juice, pepper and light notes of tobacco. Color: Crystal clear with light straw-colored highlights.



*Citrus & Herbal*

## Clase Azul Durango Mezcal

Its underground cooking generates sweet notes of peanut, brown sugar, honey, ash, wood and chocolate. Mainwhile fermentation using stone piles with red oak, add some ripened fruit notes. Mezcal Clase Azul is made from Cenizo Agave, and grows wild in the State of Durango where the extreme climate, the rich minerals of its soil, and the source of natural springs in the area, give particular force and complexity to its notes, making it an entirely different mezcal than what is produced in the rest of Mexico.



# Del Maguey

## Del Maguey Vida Mezcal

Hand-crafted alongside the tropical riverbed in the village of San Luis Del Rio where the Red Ant River flows. Agave: Espadín. Naturally fermented and twice distilled in wood-fired copper stills. Nose of tropical fruit, honey, & roast agave; palate offers ginger, cinnamon, & tangerine, with a soft finish.

*Ginger & Cinnamon*



*Apple & Plum*

## Del Maguey Iberico Mezcal



Hand-crafted in the village of Santa Catarina Minas from a palenque with a long view of the flat, open, treelined valley. Agave: Espadín. Naturally fermented and distilled three times in ancestral clay stills with bamboo tubing. A celebratory mezcal in which wild mountain apples, plums, red plantains, pineapples, almonds and Ibérico ham are used in the third distillation.

*Chocolate & Mint*

## Del Maguey Chichicapa "Boca del Cerro" Mezcal



Del Maguey Boca del Cerro is a limited edition that began in 2004 when Del Maguey founder Ron Cooper planted a field of agave Espadín. The plants were not well-maintained by local landowners but survived and were distilled and then rested in glass for four years.



Dried Fruit  
& Almond

## Del Maguey Chichicapa Mezcal



Hand-crafted in the village of San Baltazar Chichicapa, cradled by low hills in a broad, arid valley. Agave: Espadín. Naturally fermented and twice distilled in wood-fired copper stills. Nose of sweet roasted agave & toasted corn, palate of dried fruit & sweet almond, finish of chocolate & mint



Citrus &  
Green Herbs



## Del Maguey Minero Mezcal



Hand-crafted in the village of Santa Catarina Minas from a palenque with a long view of the flat, open, treelined valley. Agave: Espadín. Naturally fermented and twice distilled in ancestral clay stills with bamboo tubing. A nose of granite and fig, palate of citrus, honey and green herbs.

Mango &  
Dried Chiles

## Del Maguey San Luis Mezcal



Hand-crafted by the tropical riverbed in the village of San Luis Del Rio where the Red Ant River flows. Agave: Espadín. Naturally fermented and twice distilled in wood-fired copper stills. Nose of roasted pineapple & bright citrus, palate of mango, cocoa, dried chiles & a touch of salinity, finish of cigar smoke & lots of fruit.



REFERENCE NO.

123.456.789

*Red Plantains  
& Pineapples*

## Del Maguey Pechuga Mezcal



Hand-crafted in the village of Santa Catarina Minas from a palenque with a long view of the flat, open, treelined valley. Agave: Espadín. Naturally fermented and distilled three times in ancestral clay stills with bamboo tubing. A celebratory mezcal in which wild mountain apples, plums, red plantains, pineapples, almonds and a chicken breast are used in the third distillation.

*Mango & Cinnamon*



## Del Maguey Tobala Mezcal



Hand-crafted on a tropical hillside surrounded by fruit trees and rose bushes in the village of Santa Maria Albarradas. Agave: Tobalá. Naturally fermented and twice distilled in wood-fired copper stills. Nose of fruit & florals, palate of mango, cinnamon & bright salinity with a long, creamy finish.

*Mango & Pineapples*

## Del Maguey Madrecuixe Mezcal



Hand-crafted alongside the tropical riverbed in the village of San Luis Del Rio where the Red Ant River flows. Agave: Wild Madrecuixe. Naturally fermented and twice distilled in wood-fired copper stills. Nose of green papaya, tarragon and banana leaf. Palate of tropical fruits like mango and pineapple. Long, clean, dry finish.

REFERENCE N°4

123.456.789

*Black Olive &  
Black Cherries*

## Del Maguey Wild Papalome Mezcal

Hand-crafted in the shade of banana trees, saddled on the edge of a high valley in remote village of San Pedro Teozacoalco. Agave: Wild Papalome. Naturally fermented and twice distilled using a steel pot with clay condensor & bamboo tubing. A palate of leather, slate & black olive finishing with sweet notes of dark dried black cherries.



*Mango &  
Cinnamon*



## Del Maguey Tobala Mezcal

Hand-crafted on a tropical hillside surrounded by fruit trees and rose bushes in the village of Santa Maria Albarradas. Agave: Tobalá. Naturally fermented and twice distilled in wood-fired copper stills. Nose of fruit & florals, palate of mango, cinnamon & bright salinity with a long, creamy finish.



*Green Herbs &  
Poblano Peppers*

## Del Maguey "Vida de Muertos Mezcal

Hand-crafted in the village of San Luis del Rio. Agave: Espadín. Naturally fermented and twice distilled in wood-fired copper stills. Vida de Muertos is a special edition of Vida inspired by the batches of Mezcal that are distilled in autumn by the Paciano Cruz Nolasco family for Dia de los Muertos. Nose of tropical fruit and hints of warming spice, a creamy texture with floral notes, green herbs and poblano peppers, with a long, complex finish.



REFERENCE NUMBER

123.456.789

# Bruxo

*Citric & Peppery*

## **Bruxo No. 1 Espadin Mezcal**



Bruxo No. 1 is distilled from 100% Espadin agave. This Mezcal uses its smokiness to frame and enhance the delicious fruit and floral aromas. The texture and richness of this Mezcal really stands out.



*Fennel & Mint*

## **Bruxo No. 2 Barril & Espadin Mezcal**



Bruxo No. 2 is not a typical Pechuga. Unlike almost every other Mezcal going by this name, it contains no meat. This Mezcal has rich sweet flavors of roasted agave with a subtle smokiness. The color is slightly off clear due to the infusion of agave “breast.”

*Peppery & Dried Leaves*

## **Bruxo No. 3 Barril Mezcal**



Bruxo No. 3 uses Barril maguey from San Agustin Amatengo. The flavors of this mezcal are savory with notes of minerality. There are notes of flint that mesh with peppery herbs and dried leaves on a creamy and supple palate.



*Citrus & Herbal*

## **Bruxo No. 4 Barril & Cuiche Mezcal**



Bruxo No. 4 is made by mezcalero Hero Rodriguez in the village of Las Salinas. The Ensamble is made with Espadin, Barril, and Cuishe maguey that have citrus and herbal notes.

*Citrus & Sweet*

## **Bruxo No. 5 Tobala Mezcal**



Bruxo No. 5 is made by mezcalero Candido Reyes, AKA Tio Conejo (Uncle Rabbit). The wild agave Tobala are very small, meaning that it takes a great amount of Tobala to produce small quantities of mezcal.





# Vago

## Vago Espadin Mezcal

A wonderful expression of a saline and mineral-driven style that has become one of the most highly awarded mezcals in history.

Mint & Lemon



## Macadamia & Chocolate Vago Tobala Mezcal

Its earthy, complex flavor is full bodied and has subtle hints of cloves and nutmeg. Like other Vago mezcal, the specifics of each bottle may depend on the batch.



Mango & Papaya

## Vago Cuishe/Madrecuishe Mezcal



The maguery Cuixe (agave Karwinskii) used in this mezcal is crushed by tahona and distilled in a copper refrescadera still.



Cloves & Nutmeg

## Vago Tobala/Espadin Mezcal



The maguery Tobala (agave Potatorum) used in this mezcal is crushed by tahona and distilled in a copper refrescadera still.

Oregano & Lemon

## Vago Pechuga by Joel Barriga



Don Joel uses a Pechuga recipe of local fruits, fresh corn, sugar cane and farm-raised chicken breast, which are all added during the second distillation, producing a mezcal that is bright with cooked agave and sugar cane on the nose, and a sweetness on the palate.



Pineapple & Banana



## Vago Pechuga by Emigdio Jarquín



Tío Rey infuses raisins, chocolate, cacao, local fruits and farm-raised chicken breast into the second distillation, producing a mezcal that is chocolate-forward on the nose and palate rounded by sweet spice notes of pineapple and banana.

Pumpkin & Chestnuts

## Vago Ensamble by Tio Rey



Vago Mezcal Ensamble Destilado en Barro by Tio Rey is a celebration of agave diversity, blending different agave varieties to create a flavor symphony that dances across the palate. The ensemble, a curated mix of agaves, is a testament to Tío Rey's expertise and commitment to preserving the authenticity of Oaxacan mezcal.





# Montelobos

## Montelobos Espadin

Honey & Citrus



Montelobos Espadin was created with the aim of showing the complex but perfect balance between the four basic flavor profiles in artisanal mezcal: green agave, cooked agave, smoke and wild fermentation. Damp earth, freshly cut grass, honey, citrus, asparagus and smoke. Perfect balance between cooked and green maguey, nuts, herbacity and smoke



Roasted Almonds

## Montelobos Pechuga



Montelobos Pechuga is a Mezcal Espadin distilled for a third time with turkey breast, seasonal fruit and spices. An homage to Oaxacan traditions, with an experimental twist. Celebrating festive ingredients. Orange peel, pumpkin in tacha and nutmeg. Tropical fruits, roasted almonds and maple honey.

## Montelobos Tobala

Green Pepper & Citrus



Montelobos Tobalà is an unaged joven mezcal crafted with tobala agave, roasted underground, wild fermented in open pine wood vats and small-batch copper distilled for the perfect balance of green agave, sweetness and subtle smoke. Lemon, licorice, green pepper, pear, citrus and spices Basil, roasted fig, macadamia and truffle.



Cooked Agave & Citrus

## Montelobos Ensamble



Made using papalote agave, complemented with espadin and tobala agave. Montelobos Ensamble is made from a blend of agaves: an explosion of contrasting flavors, with body and acidity that highlights smoke and fruit. Cooked agave, smoke and citrus. Capers, nutmeg and pink pepper.



# Siete Misterios

Citrus & Herbs

## Siete Misterios Espadín



The Espadín Mezcal was our first product. We noticed distillates in Sola de Vega had a sweeter and spicier feature compared to other villages, so we decided to produce our own Mezcal there and explored the concept “from seed to the bottle.” Our Espadín Mezcal displays rich minerality with notes of avocado leaf, fresh herbs, flowers, and citrus.



Mint & Clove

## Siete Misterios Pechuga



Our Pechuga Mezcal celebrates the friendship among Mexicans and our combined effort to rescue our Mexican traditions. It is a celebration Mezcal distilled a third time with turkey breast, fruit, and spices. With only one production a year, each with a unique recipe, this Mezcal is truly special.



Almonds & Rosemary

## Siete Misterios Doba-la Mezcal



After three years of watching the world fall in love with Mezcal, we noticed an opportunity to reach more people and diversify the way to enjoy Mezcal: through cocktails. The Doba-Yej is bright and floral with beautifully balanced citrus notes, perfect for enjoying neat or in cocktails.



Mint & Thyme

## Siete Misterios Arroqueño Mezcal



Mezcal from the Americana var, one of the oldest and largest Agaves. Agave Americana var. Oaxacensis, an Agave of large wingspan, can take between 12 to 25 years to grow depending on the region. Soft and aromatic, our Arroqueño Mezcal beautifully expresses notes of citrus and walnut with an earthy minerality.



Citrus & Fruits

## Siete Misterios Ensemble Mezcal



This ensemble is a blend of Espadín and Tepeztate. The Tepeztate Maguay grows wild on high mountainsides and steep, rocky cliffs, making it extremely difficult to harvest. Their twisted, large green leaves make the Agaves look like massive spiders climbing up a mountain. Notes of ripe citrus and tropical fruit due to the Agaves' long age of maturation before harvest.





# Los Nahuales

*Celery & Coriander*

## Los Nahuales Joven Mezcal



Los Nahuales Joven is traditionally made with farm-grown agave Espadín. The cooked agave is ground in a Chilean tahona that is pulled by a horse. It's fermented in pine tubs, slowly and naturally (without accelerators), and with classical music to aid the cycle of microorganisms. It's double-distilled in copper stills. Lovely, mild on the tongue with a slight burn at the end. Finish is lingering.



*Mesquite Smokiness*



## Los Nahuales Reposado Mezcal



Crafted one batch at a time as the agave is delivered, aged 11 to 12 months 66% of this reposado is aged in French Oak barrels, and 33% is aged in American White Oak, giving the mezcal beautiful oaky overtones. This Mezcal gets a mesquite smokiness from its oak aging that becomes focused to resemble the peat in an Islay malt. Clean, refined and well-defined with a deep long finish, this spirit is incredibly elegant.

*Rich & Smooth*

## Los Nahuales Añejo Mezcal



Los Nahuales Añejo is made with agave espadín in Santiago Matatlan by mezcalera Karina Abad Rojas. After distillation, 85% of this mezcal is aged in French Oak barrels, and 15% is aged in American White Oak. After 16 months resting in these barrels, this mezcal is then bottled. This is extremely rich and very balanced in flavour. Finish: Rich and smooth.





# Fidencio

*Papaya & Butterscotch*

## Fidencio Tobala Mezcal



Fidencio Tobala is made with 100% wild agave Tobala. It takes 12-15 years to mature and it's pit roasted over black oak for five days before being double distilled in copper. This Mezcal has a variety and fruit and acidic flavors that present differently with every sip. Notes of papaya, clotted cream, butterscotch and soil. It has an almost chewy texture as glides over the palate like a pad of butter



*Earthy Minerals*

## Fidencio Pechuga Mezcal



Made from 100% estate grown espadin agave, this organic and biodynamic vintage Mezcal is triple-distilled (the third time with a recipe of fruits and a whole chicken breast), which adds savory notes and a silky mouth feel. Soft notes of spices, cinnamon and earthy minerals. Bold notes of tropical fruits and sweet vanilla.

*Earthy & Rustic Flavor*

## Fidencio Tepextate Mezcal



Tepextate, which looks like a prehistoric plant, can take up to 30 years to mature. This bottling is produced by Master Mezcalier Enrique Jimenez. It is double-distilled after roasting for five days in a pit-roast fueled by black oak. The earthy, rustic flavor profile of this mezcal speaks of the tepextate's long life. Much like a chicken, the older they get the less tender and supple they are. But they begin to take on deeper and more intense flavors.





# Marca Negra

Herbs & Ginger

## Marca Negra Tobala Mezcal



Produced traditionally using the smaller and sweeter tobalá agaves in San Luis Del Rio, Mexico, this premium mezcal is bottled at a slightly higher proof. Fruity and smooth, with vanilla, herbs, ginger, and floral notes. Finish is smooth and spicy with a lingering sweetness and slight minerality.



Spicy Green Peppers

## Marca Negra Tepeztate Mezcal



Marca Negra Tepeztate is produced in limited quantities due to the scarcity of the agave Tepeztate, which takes between 20-30 years to reach maturity. This is extremely rich and very balanced in flavour. Lingering finish.

Citrus & Yellow Plum

## Marca Negra Ensamble Mezcal



Marca Negra Ensamble is made with several different types of agave. There are two different releases of this mezcal and both editions are worth trying. Lovely, mild on the tongue with a slight burn at the end. Perfect, long lasting finish.





# Real Minero

*Tropical Fruits*

## Real Minero Pechuga Mezcal



The Minero family have been making mezcal in Santa Catarina Minas for several generations. They use a clay pot method for distillation. They have rescued several agave from extinction through their agave reforestation programs. Mellow, tropical fruits, orange blossom. Light smoke, rich. Finish is bittersweet chocolate, orange peel.



*Fruits & Herbs*



## Real Minero Espadin Mezcal



It's one of the most common agave varieties for a reason, and that's because it's brilliant for mezcal making. There's a good dose of fruit and herbs notes among the richer smoky touches in here. Lovely, mild on the tongue with a slight burn at the end. Lingerin finish.

*Fruits & Herbs*

## Real Minero Ensemble Mezcal



Real Minero Barril, Espadin, Coyota, Becuela, Tobala is hand milled, fermented in open air with natural yeasts, and distilled in small clay pots. Essentially this means that rather than using a shredder to mill the cooked agave, they milled this batch by hand with mallets. Milling by hand rather than a shredder creates an enormous amount of (literally) back breaking work. Lovely, mild on the tongue with a slight burn at the end.



Citrus & Black  
Pepper

## Dos Hombres Espadin Mezcal



A unique blend of the finest Espadin agave, hand-selected from the hillsides of a small village in Oaxaca. Dos Hombres presents an appealing fragrance and a rich taste that engages the palate, ensuring the distinctive smoothness of our brand. A discreet, almost imperceptible smoky finish portrays the volcanic stone and firewood of our traditional earth-ovens.

Chocolate & Lily

## Dos Hombres Tobala Mezcal



The bold notes in Dos Hombres Tobala's taste come from the Copal trees in the region which impregnate and perfume the soil where Tobala agaves are grown. Copal is a sacred tree which resin is used by people of the village to purify and bless the environment. A perfectly balanced and soft hint of the wooden barrels in which Mezcal is fermented.

Vanilla & Orange Peel

## Sombra Reposado Mezcal



The mezcal is rested for up to six months in Limousin oak Bordeaux red wine barrels from Château Léoville Poyferré, a second-growth wine estate in St. Julien. Reposado is the Spanish word for "rested". This is extremely rich and very balanced in taste. Perfect, long lasting finish.

Fresh Green Herbs

## El Silencio Espadin Mezcal



Made from 100% espadín, this is distilled in San Baltazar Guelavila, Oaxaca. It is produced traditionally with agaves roasted in a mesquite-lined pit and the agaves are crushed by a horse-drawn tahona. Natural fermentation is allowed and the mezcal is double-distilled in copper pot stills. Some earthy clay notes, moderate smoke, and fresh green herbs. There's also a metallic tinge floating around.



Spiced Coffee  
& Fruity

## Macurichos Arroqueño Mezcal



Tastes like your favorite spiced coffee, with a smoky, earthy, slightly fruity flavor. It has a spicy, bold flavor and a hint of sweetness. This is extremely rich and very balanced in flavour. Finish is lingering.

Fresh Thyme & Jasmine

## Macurichos Madrecuishe Mezcal



Agaves are cooked in a traditional earthen oven before being crushed with a tahona. The mash is wild yeast fermented in wooden vats before being distilled twice in copper pot stills. This mezcal has notes of cantaloupe melon, fresh thyme, and jasmine. Lingering finish.

Fruits & Herbs

## Alipus San Baltazar Mezcal



Crafted from Espadín grown at 4,100 feet on an open hilly countryside. Fermented in old pine vats. Alipus is a socially conscious co-op of mezcaleros, seeking to stimulate the Oaxacan economy with mezcal production. Each expression features a different artisanal family producer. Sweet notes of fruit, herbaceousness. Viscous, with a subtle salinity.



Peppery & Citrus

## Alipus San Juan Mezcal



Alipus San Juan : An Alipus bottling of joven Mezcal from San Juan. These releases look to give light to Mezcal created by smaller producers, ones that you might not get to discover without them. This mezcal is distinguished by the conditions of the plants location in reddish and white soils, and long fermentation periods, which will mark the mineral and chalky tones.



# Raicilla

Is it Mexico's original  
Moonshine? What makes  
Raicilla different?

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New designation of Origin for Raicilla - Raicilla is a spirit with aromas and flavours originated from the variety of **MAGUEY** used and from the **PRODUCTION PROCESS**. Raicilla qualities are by the **TERROIR**, and **YEAST** used.



# La Venenosa

Made in Jalisco, Mexico, but falling outside the Tequila denomination, La Venenosa Raicilla follows a distilling tradition that is nearly 500 years old. Created by “Chef” Esteban Morales, La Venenosa showcases the varieties of agave and distillation techniques native to Jalisco. Each of our Raicillas expressions is unique; Created by different maestros, using traditional agaves and from distinct terroirs. Resulting in 3 exceptionally individual spirits unlike any other.

## Costa de Jalisco



Blue Cheese

Maestro Raicillero : Don Alberto Hernández

Region: Jalisco

Area: El Tuito, Costa Norte

Agave: 100% Agave Mexicano (Rhodacantha)

Alcohol: 44.3%

Distillation: x2 in a Philippino still made out of copper and a hollowed out tree trunk.



Light Chocolate

## Sierra de Tigre



Maestro Raicillero : Luis Contreras

Region: Jalisco

Area: Manzanilla de la Paz

Agave: Inaequidens

Alcohol: 43%

Distillation: x2 in clay pot stills



Cottage Cheese

## Sierra Volcanes



Maestro Raicillero : Don Arturo Campos

Region: Jalisco

Area: San Juan Espanatica

Agave: 100% Agave Cenizo Gigante (Angustifolia)

Alcohol: 46.3%

Distillation: x2 in clay pot stills



# Bacanora

Bacanora is an agave-derived liquor made in the Mexican state of Sonora.

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BACANORA is a regional mezcal from the northwestern state of Sonora, protected by Denomination of Origin status since the year 2000. Only eight years prior, Bacanora production had finally been made legal. Bacanora is made from a regional varietal of the Agave Angustifolia Haw, also know as Agave Pacifica, Agave Yaquiana, or Agave Bacanora. Production methods can be extremely rustic, though in the current period, most Bacanora is made in a traditional mezcal method.

“Bacanora is best served neat, either shooting it or sipping it”



*Cooked Lemon  
& Ginger*



## Rancho Tepua Blanco



Rancho Tepua is produced by Maestro Vinatero Roberto Contreras at his vinata in Rancho Tepúa, Aconchi, in the state of Sonora. Roberto is a 5th generation Bacanorero and learned to produce Bacanora from his father, Don Lalo. His family produced Bacanora throughout the 77 year ban (1915-1992), by establishing a series of small hidden distilleries on the ranch. The word Tepúa refers to an ax in the language of the Opatas, an indigenous tribe that inhabited the Sonoran Sierra Madre Mountains long before the Spanish arrived. This small ax was the primary tool for harvesting the agave used in Bacanora production. Fresh agave with a hint of citrus and a slightest hint of spice.

*Pepper &  
Smoked Oak*



## Santo Cuviso Blanco



Santo Cuviso Blanco is a bacanora made with wild agave *Angustifolia*. The piñas are roasted over mesquite and oak in an underground volcanic stone oven for several days. Then they are milled by hand and with a shredder. The juices are then poured into vats to ferment for 6-12 days with well water. The agave juice is double-distilled in handcrafted copper alambiques. It is earthy with subtle tones of pepper, mesquite, and smoked oak.



# Agave's Terroir Movement

Never before has there been a variety of agave spirits so widely available and the connection between terroir and agave flavor profile is becoming more widely appreciated. From Tequila to Mezcal, Raicilla, Sotol and Bacanora, we explore together Mexico's rich traditions with the help of small distillers. Flavours are especially dependent on region. Agave varieties and production methods are very much influenced by Terroir. For example, coastal raicillas are often made by cooking agaves using in-ground pits, while the mountain regions typically use above-ground clay ovens. Wild yeast fermentation is the rule in both regions, but distillation on the coast is usually done with a still that incorporates wood or clay, whereas steel is more common in the mountain region.

