

# 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



DRINK RESPONSIBLY

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!!!

Blue Agave



DRINK RESPONSIBLY

# Just Arrived...

7722	CASCAHUÍN Blanco	10
8044	CASCAHUÍN Reposado	12
8045	CASCAHUÍN Tahona Blanco	15
8046	CASCAHUÍN Plata 48	13
7953	<b>FORTALEZA Winter Blend 2019 Reposado</b>	76
8040	<b>FORTALEZA Winter Blend 2020 Reposado</b>	76
7952	<b>FORTALEZA Winter Blend 2022 Reposado</b>	64
8041	<b>FORTALEZA Winter Blend 2024 Reposado</b>	54
100846	BOZAL Cempasúchil Mezcal	32
100847	BOZAL Castilla Ancestral Mezcal	24
100848	ESTANCIA Pechuga Raicilla	17
7775	PATRON XO Café	12
8043	KILINGA SILVESTRE Bacanora	12
100832	SIETE MISTERIOS Doba-Yej Mezcal	10
100791	SIETE MISTERIOS Espadín Mezcal	18
100793	SIETE MISTERIOS Arroqueño Mezcal	26
100849	SIETE MISTERIOS Coyote Mezcal	26
100850	SIETE MISTERIOS Tobala Mezcal	35
100792	SIETE MISTERIOS Espadín/Cuishe Mezcal	18
100851	SIETE MISTERIOS Espadín/Tobala Mezcal	24
100852	SIETE MISTERIOS Espadín/4 Blends Mezcal	23
100853	SIETE MISTERIOS Espadín/Mexicanito Mezcal	20
100854	SIETE MISTERIOS Espadín/Tepeztate Mezcal	20
100856	TRASCENDENTE Espadín Mezcal	14
100855	TRASCENDENTE Selecto Espadín Mezcal	12



DRINK RESPONSIBLY

# 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 !!!

Blue Agave



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	11
100702	Calle 23 Blanco	13
7306	Calle 23 Unica Blanco	15
7715	Casamigos Blanco	11
7855	Casa Noble Blanco	12
7976	Chamucos Blanco	11
7802	Chinaco Silver	12
7851	Clase Azul Plata	23
7929	Corazon Expresiones	15
100748	Don Fulano Silver	14
7730	Don Julio Blanco	11
100520	Dos Armadillos Plata	17
100534	El Tequileño Blanco	12
7825	Fortaleza Blanco	12
7745	Herradura Silver	11
7768	Tapatio Blanco	12
7767	Tapatio Blanco 110 Proof	16
7787	G4 Blanco	15
100753	El Tesoro Blanco	14
100842	Partida Blanco	12

# *Silver/Plata continued...*

100708	Casa Noble Single Barrel	20
100524	Jose Cuervo La Familia Platino	18
100775	Mijenta Blanco	12
100774	Padrecito Silver	13
7760	Patron Silver	11
7775	Patron XO Café	12
7763	Santanera Blanco "PA "	20
7761	Santanera Blanco "Inicial"	25
7793	Santanera Blanco "Piedra"	28
7791	Santanera Blanco "Titan"	29
7719	Siete Leguas Silver	11
100722	Ocho "Las Raíces" Blanco	12
100532	Ocho "La Estancia" Blanco	14
100521	Ocho "El Nacimiento" Blanco	18
100763	Siete Leguas "Siete Decades"	37
8037	Amatiteña Blanco Origen	20
100816	Mascota Blanco	41
100819	Mascota Rosa Blanco	47
100821	Scenario Blanco	11
100827	Arette Blanco	12
100829	Cazcanes No.9 Blanco	20
100841	Mandala Blanco	12
100845	The Lost Explorer Blanco	14
7722	Cascahuín Blanco	10
8045	Cascahuín Tahona Blanco	15
8046	Cascahuín Plata 48	13

# Reposado

7805	123 Organic Reposado "2"	18
7880	30/30 Reposado	14
7703	Avion Reposado	13
7860	Casa Noble Reposado	11
7720	Casamigos Reposado	12
7671	Clase Azul MINI Bottle 200ml	90
8026	Don Julio Primavera	43
7850	Clase Azul Reposado	30
7735	Don Julio Reposado	15
100715	Don Fulano Reposado	14
7893	Don Ramon Reposado	13
7796	Don Ramon Platinum Reposado	19
7739	El Tequileño Reposado	13
100751	El Tequileño Reposado Reserva	18
100703	Esperanto Seleccion Reposado	21
100817	Mascota Reposado	41
7746	G4 Reposado	14
100828	Arette Reposado	16
100712	Arette UNIQUE Reposado	15
100812	Tierra-Noble Reposado	14
100844	Cazcanes No.7 Reposado	24
7758	Chamucos Reposado	14
8044	Cascahuín Reposado	12

# Reposado continued...

7881	Fortaleza Reposado	16
100530	Grand Mayan Reposado	21
<del>7750</del>	Herradura Reposado	12
100779	Mijenta Reposado	16
100706	Partida Reposado	16
100762	Partida RobleFino Reposado	43
7903	Porfidio Reposado	16
7765	Patron Reposado	14
100533	TORERO MINI Bottle 50ml	65
8035	Amatiteña Reposado	18
100718	San Matías Tahona Reposado	18
7877	Siete Leguas Reposado	16
100822	Scenario Reposado	12
100804	Mandala Reposado	18
100795	Gran Agave GHOST Reposado	20
100711	El Tesoro Reposado	17
7717	Ocho “Las Raíces” Reposado	14
7854	Tapatio Reposado	14
100807	Amor Mio Reposado	28
100701	Calle 23 Reposado	10
7953	<b>FORTALEZA Winter Blend 2019</b>	76
8040	<b>FORTALEZA Winter Blend 2020</b>	76
7952	<b>FORTALEZA Winter Blend 2022</b>	64
8041	<b>FORTALEZA Winter Blend 2024</b>	54

# Añejo

7753	123 Organic Añejo “3”	21
7957	30/30 Añejo	17
7725	Casamigos Añejo	13
7977	Chamucos Añejo	13
7852	Clase Azul Añejo	75
7932	Corazon Thomas Añejo	25
100528	Don Fulano Añejo	18
7740	Don Julio Añejo	14
7840	Don Julio 1942	27
7781	Don Julio 70	17
7782	Don Ramon Platinum Añejo	20
7755	Herradura Añejo	15
7981	Herradura Lengend Barril	40
7911	Herradura Ultra Añejo	20
100818	Mascota Añejo	55
100823	Scenario Añejo	13
100801	El Tesoro Añejo	19
100731	El Tequileño Añejo Reserva	22
100843	Calle 23 Añejo	17

# *Añejo Continued...*

7865	Casa Noble Añejo	13
100707	Partida RobleFino Añejo	31
100803	Partida Añejo	20
7718	Ocho Añejo “Corralillos”	18
100808	Arette Añejo	18
8036	Amatiteña Añejo	19
7899	Siete Leguas Añejo	19
100809	ArteNom Seleccion 1146	26
7794	Avion Reserva Cristalino	27
100761	Mandala Añejo	32
7871	Tapatio Añejo	16
7898	San Matia Tahona Añejo	18
100523	Amor Mio Añejo Reserva	38

# 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
100755	El Tesoro Extra Añejo	31
100754	El Tesoro Paradiso Extra Añejo	49
100800	Esperanto Seleccion Extra Añejo	44
7801	Diablito Extra Añejo	60
8034	Diablito ROJO Extra Añejo	103
7744	Jose Cuervo La Familia	18
7823	Herradura Seleccion Suprema	44
7878	Siete Leguas D'Antano	59
7864	Siete Leguas Single Barrel	94
7803	Tears of Llorona	68
100799	Ocho Extra Añejo "El Bajio"	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

# Mezcal

## Espadín

8011	Bruxo No.1 Espadín	11
100724	Del Maguey Chichicapa 20 years	41
100746	Del Maguey Ibérico	51
100747	Del Maguey San Luis de Rio	26
7809	Del Maguey VIDA Espadín	12
100788	Del Maguey Minero Espadín	28
100790	Del Maguey “Vida de Muertos”	20
7993	Dos Hombres Espadín	21
7773	Los Nahuales Joven	18
7769	Los Nahuales Reposado	22
7829	Los Nahuales Añejo	28
7997	Montelobos Espadín	16
7777	Pierde Almas Botanical	26
100832	Siete Misterios Doba-Yej	10
100791	Siete Misterios Espadín	18
100767	Vago Mezcal Espadín	18
100782	Real Minero Espadín	28
100825	Ilegal Joven Espadín	13
8039	Ojo de Dios Espadín	12
8042	Ojo de Dios CAFÉ	12
7951	Marca Negra Espadín	16
100846	Bozal Cempasúchil	32
100847	Bozal Castilla Ancestral	24
100855	Trascendente Selecto Espadín	12
100856	Trascendente Espadín	14

# Mezcal Continued...

7988

## Pechuga

Del Maguey Pechuga

43

7799

Real Minero Pechuga

45

7955

Fidencio Pechuga

24

7970

Montelobos Pechuga

28

## Tobala

100850

Siete Misterios Tobala

35

7998

Montelobos Tobala

24

100768

Vago Mezcal Tobala

37

8006

Bruxo No.5 Tobala

22

100783

Fidencio Tobala

30

7774

Marca Negra Tobala

26

## Barril

8008

Bruxo No.3 Barril

15

## Durango

100766

Clase Azul Durango Joven

45

# Mezcal Continued...

7832 *Papalome/ Agave Cupreata* Leyenda Don Anastacio 40

## *Salmiana/Coyote*

7833 Leyenda San Luiz Potosi 18

100849 Siete Misterios Coyote 26

## *Americano*

7834 Leyenda Cementerio 45

## *Arroqueno*

100793 Siete Misterios Arroqueno 26

100780 Macurichos Arroqueno 40

## *Ensamblés*

8007 Bruxo No.4 Barril/Cuishe/Espadin 17

7986 Del Maguey Madrecuixe 22

7798 Real Minero Private Blend 38

100769 Vago Ensamble 60% Cuishe Brown 34

100770 Vago Ensamble 51% Tobala Blue 34

100805 Vago Ensamble by Tio Rey 24

100785 Montelobos Joven Ensamble 22

100787 Marca Negra Ensamble 23

100781 Macurichos Madrecuixe 35

100792 Siete Misterios Espadin/Cuishe 18

100851 Siete Misterios Espadin/Tobala 24

100852 Siete Misterios Espadin/4 Blends 23

100853 Siete Misterios Espadin/Mexicanito 20

100854 Siete Misterios Espadin/Tepeztate 20

## *Guerrero*

7839 Leyenda Guerrero 18

100743 Clase Azul Guerrero 55

## *Tepeztate*

7837 Leyenda Reserva La Biosfera 52

100786 Marca Negra Tepeztate 28

100730 Fidencio Tepeztate 26

# Raicilla

7947	La Venenosa Costa de Jalisco	18
7980	La Venenosa Sierra Volcanes	22
100848	Estancia Pechuga	17
100837	Atavica Maguey Amarillo	15
100838	Atavica Pineapple Tepache	12

# 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
7912	Casa Lotos Sotol	11

# Bacanora

8032	Rancho Tepua Bacanora Blanco	19
8033	Santo Cuviso Bacanora Blanco	25
8043	Kilinga Silvestre Bacanora	12

# Take a Journey...



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



Silver/Blanco/Plata



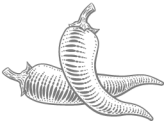
Reposado



Añejo



Extra Añejo



Mezcal



Sotol



Raicilla



Bacanora



DRINK RESPONSIBLY

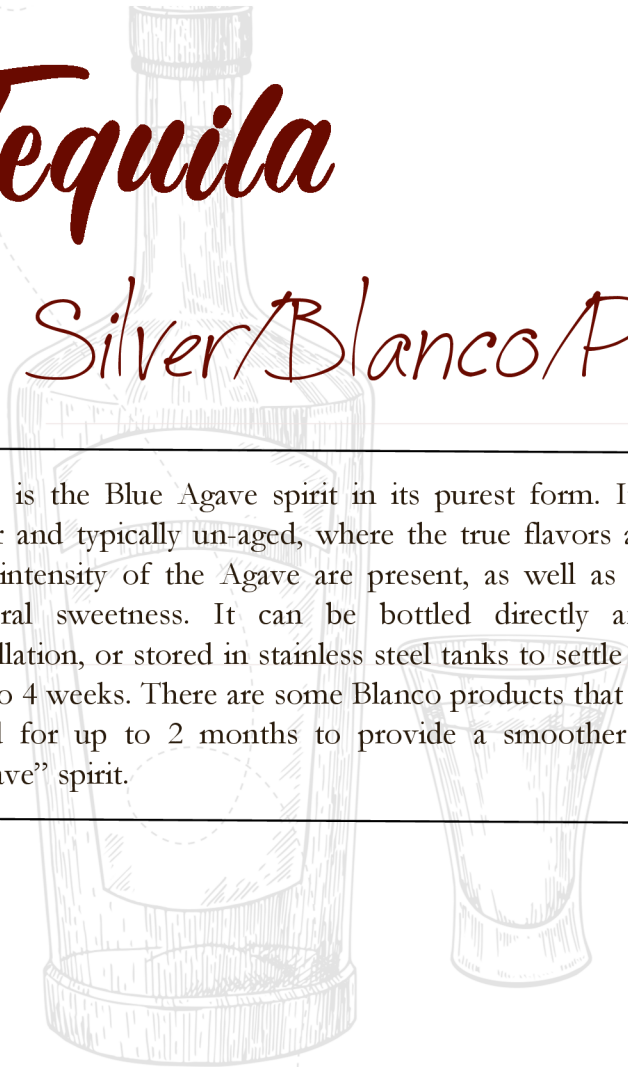
# Tequila

## 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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## 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.



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.

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 & Cinnamon

## The Lost Explorer Blanco



Is a premium, small-batch tequila crafted in the lowlands of Jalisco, Mexico. Fresh herbal notes of green agave, complemented by hints of citrus, pineapple, and subtle buttery tones with a touch of cinnamon. A smooth agave forward Tequila with subtle notes of minerality. Finish: Long, rich, and elegant, with lingering notes of cinnamon and spice

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 & 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.



“Ask for the WORLD CLASS  
Max Margarita -  
YUMMMMMEEEE!!!

”

- Max

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.

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

### 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.

## Coffee & Chocolate

### Patron XO Cafe



Patrón XO Café is a combination of PATRÓN Silver and the natural essence of fine Arabica coffee, this unusual spirit is the perfect balance between sweet and bitter notes. Aroma: Rich, fresh coffee, vanilla, and chocolate. Palate: Fresh roasted coffee, notes of chocolate, and light tequila.



REFERENCE

456.70

## 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.

## Honey & Hint of Citrus

### Casa Noble Blanco

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.



## 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.

### Don Fulano Blanco

Is a bright and colorful expression of highland agave. Nose: Bright and lively with floral notes and a light herbaceousness. Minerality carries through all the way with notes of white pepper. Damp red soil and grilled pepper add warmth and earthiness. Dried harvest and tropical fruit like spicy, grilled pineapple and rich, mature highland agave.

## Grilled Pineapple



456.709

## 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



## Citrus & Cooked Agave

### Padrecito Blanco



A truly unique, health-conscious tequila that stands out for being organic, kosher-certified, and low-calorie. Clear with silver highlights and good density. Nose: Complex aromas of fresh grass, sweet bell pepper, cooked agave, citrus, eucalyptus, and mint. Palate: Citrus notes, cooked agave, fresh pineapple, and white pepper, with refreshing balsamic nuances and an unctuous mouthfeel.

## Vanilla & Grapefruit

### 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. Aroma: Hints of citrus and sweet agave. Finish: Long, smooth finish.



## Cooked Agave & Citrus

### Calle 23 Blanco - UNCA



It was released in 2023 as a limited edition to celebrate Calle 23's 20-year anniversary. Only 7,900 bottles of this edition. It is a blend of three blanco tequilas, each made from agaves harvested in different regions. Nose: cooked agave, floral notes, citrus, vanilla. The finish is clean, with peppery or spicy warmth.





*Cooked Agave & Honey*

## El Tequilaño Platinum Blanco



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.

*Citrus & Anise*

## El Tequilaño Blanco



70% Estate Grown Blue Agave - mellowed for 14 days in American Oak. Aroma: Cooked agave with light notes of black pepper, citrus, and a subtle hint of anise. Palate: Sweet cooked agave flavors complemented by herbal notes and a delicate spiciness.



*Black Peppercorn*



## Cazcanes No. 9 Blanco



Cazcanes No. 9 Blanco carries a mouthwatering 100-proof spirit in its handmade glass bottle. The clean, dry taste permeates sweet floral aromas with just a hint of black peppercorn, comprising a well-rounded flavor profile. Long citrus-driven finish.

*Spearmint & Rosemary*

## 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.



*Black Peppercorn*



## Arette Blanco



Tequila that is made from 100 percent Agave. The resulting spirit is luminous, with a beautiful transparent body, an intense aroma and smoothness which characterizes it. Pepper, slight vanilla, honey, leather, an earthy note, cooked agave, anise, and smoke. Peppery warmth on the finish.

## Citrus & Herbal Notes

### Mandala Blanco

Made in small batches, with the most mature agaves, full-bodied, distinguished by a sweet flavor and aroma of agave cooked in traditional brick ovens. Is known for its clarity and brightness, with a silky texture and smooth finish. Aroma: Hints of herbal notes like mint and fresh-cut grass. Palate: Notes of white pepper and mild spice, hints of citrus peel and light herbs. Finish: Lingering agave and a gentle peppery warmth



### 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. Distillation is done in original copper stills and geometry pots, slowly and directly over low heat, achieving an exquisite distillation.

### Ripe Agave & Lime Zest

### San Matias Tahona Blanco

The production is very traditional / artisanal: agaves are slow-cooked in brick ovens, crushed using a tahona (a heavy stone wheel) rather than modern shredders, fermented in wooden vats, and distilled in copper pot stills. Nose: aromas of cooked agave, citrus, white flowers/wild herbs, legumes. Palate: sweet, mineral, with anise/licorice, light citrus and vegetal notes. Very little bitterness.



### 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.



## *Praline & Almonds*

### **Ocho Blanco "Las Raíces"**

The nose presents a harmonious blend of rose, eucalyptus, and Earl Grey tea, complemented by subtle hints of anise. On the palate, flavors of praline, almonds, and honey-roasted pineapple emerge, offering a complex and inviting profile. The finish is clean and crisp, characteristic of a well-crafted blanco tequila.

## *Cinnamon & Black Pepper*

### **Ocho Blanco "La Estancia"**

The nose is on ripe pineapple, green apple, orange juice, lemon tea, cardamom, peppermint, fresh notes of pine and anise. Palate: Lime zest, cooked agave, dried fruits, nutmeg, dried apples, cardamom, and a light black pepper. Finish: Long and complex.



## *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



## Citrus & Herbs

### Chamucos Blanco



Chamucos Blanco Tequila is a premium, additive-free spirit crafted in the highlands of Jalisco, Mexico. Aroma: Roasted agave, herbs, citrus, and a hint of vanilla creaminess. Palate: Sweet agave entry with vanilla, followed by bright citrus notes and a touch of orange blossom. Finish: Smooth with a mild peppery heat and a lingering grapefruit and jalapeño flavor.



# 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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## 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.

The most FAMOUS  
tequila in Mexico

## Vanilla & Cinnamon

### 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.



## 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.

## 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.

## Arette Reposado *Herbal Floral*

A 100% agave reposado tequila aged for 4-6 months in 190 litre casks previously used to age whiskey at the Early Times Distillery in Kentucky and the Jack Daniel's Distillery in Tennessee. Sea salty, herbal floral nose with hints of vanilla. Vanilla emerges alongside pleasant vegetable notes and gives way to a finish dominated by cracked black pepper.





## 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

## 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 & Spice Cobalto Reposado



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.

## Vanilla & Caramel



### El Tequileño Reposado 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 Pison. 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.



## Vanilla & Cooked Agave

### El Tequileño Reposado

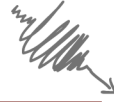


This reposado is rested for 3 months in American oak barrels previously used for bourbon, giving it a smooth and balanced character. Aroma: Sweet agave with hints of vanilla. Taste: Cooked agave with subtle oak nuances. Finish: Long, lingering honey sweetness with a touch of spice.



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



It 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.



Caesar

## Vanilla & Warm Spices

### 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. Aromatic hints of fresh agave, vanilla, and warm spices. Layers of caramel, vanilla, and oak, delivering a smooth and well-rounded taste.



## Vanilla & Caramel

### Torero MINI Reposado

Torero Reposado Tequila is a smooth and balanced expression, aged to perfection in oak barrels for a minimum of six months. This reposado tequila captures the essence of traditional Mexican craftsmanship, offering rich flavors and a refined sipping experience. Aromas of cooked agave, vanilla, and toasted oak with hints of caramel. A smooth palate with flavors of honey, light spice, and sweet oak. Finish is rich and smooth.



## Cooked Agave

### Mandala Reposado

Made with the selection of the best agaves in its optimum point of maturity, passing through a traditional brick oven and subsequently aged in Sherry Cask Barrels. Wood, cooked agave, light raisin. Soft, with a substantive presence of oak notes and cooked agave. Quite delicate and smooth texture on the long finish.



## Cinnamon & Vanilla

### Ocho Reposado "Las Raíces"

This reposado is aged for 8 weeks and 8 days in ex-American oak whiskey barrels, developing a slight translucent amber hue. Rich fruits complemented by vanilla and butterscotch notes. Taste: Sweet cooked agave flavors harmonize with sweet spice, cinnamon, and delicate vanilla undertones. Finish: Long and creamy, offering a satisfying conclusion to the tasting experience.





## 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

## Orange & Cinnamon

### 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.





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.

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.





Allspice & Mild Chile

## ArteNOM 1414 Reposado



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

Spice & Toasted Oak

## Chamucos Reposado



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



Vanilla & Caramel



## Cazcanes No. 7 Reposado



Cazcanes No. 7 Reposado is aged in reworked and recharred American oak barrels, selected to harmonize the agave's vibrant character with rich barrel notes. Nose: Aromatic notes of butterscotch, vanilla, shortbread cookie, plantain, and coconut. Palate: Flavors of sweet agave, caramel, vanilla, and coconut, complemented by hints of grapefruit citrus.

Vanilla & Lemon Peel

## Siete Leguas Reposado



Siete Leguas, named after the horse belonging to Pancho Villa is aged 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.



# Fortaleza Winter Blend Collection

## Cooked Agave & Toasted Oak



### 2019 Winter Blend Reposado

Aging: 6–11 months in used American whiskey barrels and new French oak barrels. Nose: Cooked agave, vanilla, green bell peppers, grapefruit, and a hint of lemon. Palate: Creamy mouthfeel with notes of cooked agave, vanilla, toasted oak, peppercorns, citrus, mint extract, cinnamon, and caramel. Finish: Long and lingering with vanilla, pepper, mint, agave syrup, cinnamon, caramel, and a hint of milk chocolate.

## Warm Dried Fruit



### 2020 Winter Blend Reposado

Aging: A blend of still strength blanco aged in three different barrel types: American Oak barrels previously used to age beer, American Oak barrels used for standard reposado, and French Oak barrels used in the 2019 Winter Blend. Nose: Warm dried fruit with a hint of cider-like acidity. Palate: Balanced flavors from the different barrel types, offering a unique tasting experience.

## Vanilla & Caramel



### 2022 Winter Blend Reposado

Aging: A blend of French Oak barrels, American White Oak barrels, Sherry casks, Bourbon barrels, and Hungarian Oak barrels. Aroma: Agave, vanilla, caramel, butterscotch, fruity, oak, citrus, chocolate, honey, and flowers. Flavor: Agave, oak, vanilla, black pepper, caramel, citrus, butter, cherry, butterscotch, honey, orange, and chocolate.

## Vanilla & Cinnamon



### 2024 Winter Blend Reposado

Aging: Aged in French Oak barrels and American White Oak barrels. Aroma: Vanilla, buttery, oak, honeysuckle, agave, butterscotch. Palate: Vanilla, oak, burnt caramel, cinnamon, toffee. Finish: Dried fruit, oak, cinnamon, chocolate, molasses.

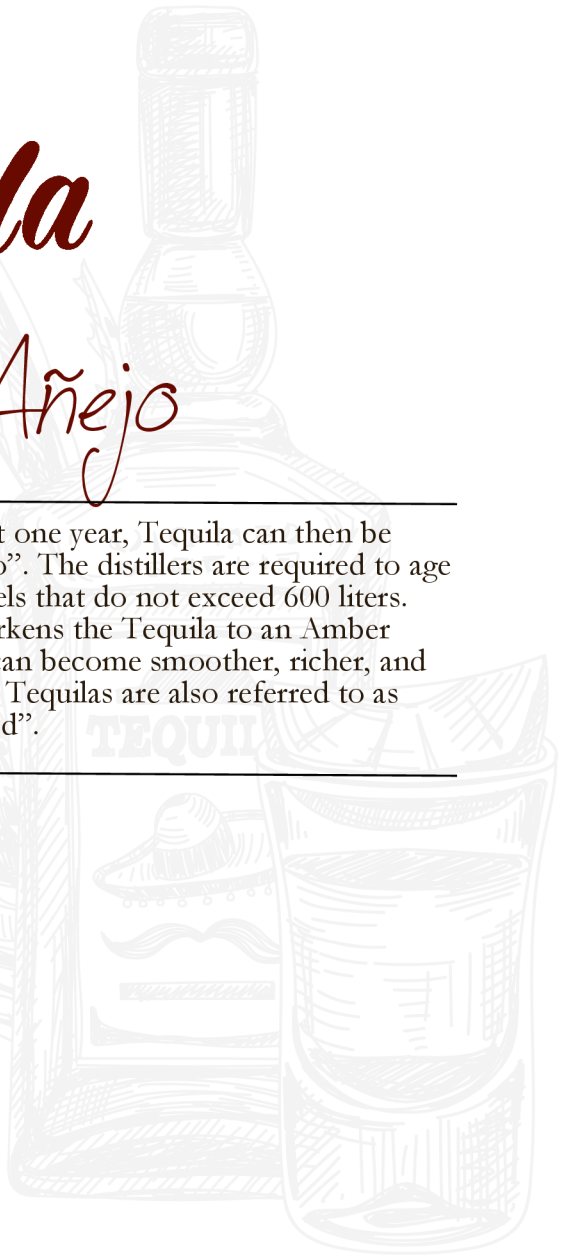
# Tequila

## 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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Oak & Vanilla

## Calle 23 Añejo



Double distilled in traditional pot stills. Matured for 16 months in ex Bourbon oak casks to produce a smooth, clean and vibrant flavor with a hint of smoke. Perfectly balanced. Great aperture of wood, surrounded by multiple taste evolutions in your mouth, with expressions of cracked coffee and tobacco among them. Perfect balance between agave oak, vanilla and coffee notes.

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



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.

Vanilla & Dark Chocolate

## Fortaleza Añejo



Its notes are typically described as warm and inviting, with a blend of cooked agave, caramel, vanilla, and butterscotch aromas. The palate features creamy vanilla, honey, roasted nuts, and hints of cinnamon and dark chocolate, balanced by light oak spice. The finish is long and elegant, with lingering notes of caramel, oak, and a touch of sweet agave



## Caramel & Spice

### Don Julio Añejo

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.

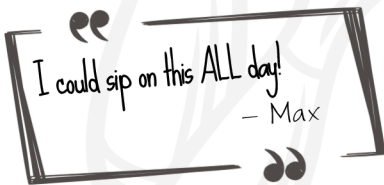


## Butterscotch & Dried Fruits



### 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.



“I could sip on this ALL day!”

- Max

## 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.



# 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.



## Rich Spice & Oak



### G4 Añejo

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.

## 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.





## 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.



## Coffee & Nutmeg

### Ocho Añejo "Carralillos"

A complex aroma of black tea, pepper, and wet tobacco, complemented by hints of dried fruits and salted caramel. Rich flavors of cooked agave, dark cacao, coffee, nutmeg, and vanilla, leading to a smooth and buttery mouthfeel.





## 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 unequalled 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 Amatitena Tequila Anejo 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.

## Cinnamon & Prune

Our customer and friend Alvaro **LOVES** these bottles!

### 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 Anejo Tequila is crafted with 100% Blue Agave. 24 months in American oak and French oak make this Anejo Tequila special. Aromas and flavors highlight the palate with spice blends and dry seeds.



## 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. Selección Suprema de Herradura, is the finest expression of tequila available in the world today

## Toasted Oak

### Herradura Legend Añejo

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.



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 oaky taste!”



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 Colección 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.



## 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.



## Vanilla & Caramel

### Arette Artesanal Añejo



Aged for 20 months in ex-bourbon barrels—8 months longer than the minimum required for Añejo tequilas—this extended maturation imparts a smooth character and complex flavor profile. Light amber with golden hues. Toasted agave, vanilla, caramel, and a hint of oak. A touch of spice and black pepper provides depth, while nuances of ripe pear and citrus offer brightness.

## Rich & Smooth

### 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.



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.



## 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.



## Pepper & Cinnamon

### El Tequilaño 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.

## Coffee, Chocolate & Vanilla

### Siete Leguas Añejo

Siete Leguas Añejo has a complex profile featuring cooked agave, vanilla, and caramel on the nose, which is complemented by notes of oak, dried fruits like raisins and figs, and hints of spice such as cinnamon and clove. The palate is smooth and silky, with a harmonious blend of agave, sweet maple, and vanilla, alongside fruit and spice notes.



## 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.

## Woody & Caramel

### 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.



## Toasted Oak & Chocolate

### Partida RobleFino 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 name "Tres Cuatro Cinco" reflects the unique blend of tequilas aged for 3, 4, and 5 years, respectively, resulting in a refined and complex flavor profile. 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. Finish: Long, smooth, and warming, with lingering notes of oak, vanilla, and sweet spices that unfold gradually on the palate.



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. Rich and complex, featuring layers of cooked agave, chocolate, butter, and vanilla. Subtle hints of dried fruit, sweet flowers, and cinnamon enhance the aromatic profile.

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 Fussigny 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



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

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.

## 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. Rich and inviting, featuring layers of cooked agave, dried fruits, and subtle hints of oak.





*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.



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

## Vanilla & Pear 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.

## 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.





*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 Anejo 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 Anejo 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

Ginger & Cinnamon

## 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.



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



Vanilla & Citrus

## Del Maguey Espadín Mezcal

Espadín Especial is part of Del Maguey's Single Village range, produced in Oaxaca, Mexico. Nose: floral, slight vanilla, citrus, tropical notes, and a hint of butterscotch/caramel. Palate: sweet and fruity, plus vanilla and caramel/butterscotch influences.



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.



## 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.

## 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.



## Dried Fruit & Almond



### Del Maguey Chichicapa Mezcal

Chichicapa Mezcal is the classic archetype of a great Oaxacan broad valley mezcal and one of the most universally recognizable expression of Del Maguey. It's made from local Espadín and twice-distilled in wood-fired copper pot stills. Medium nose and a complex taste with lots of citrus and a long, smooth finish with overtones of mint.

## Mango & Dried Chiles

### Del Maguey San Luis del Rio Mezcal

Hand crafted by the tropical riverbed in the village of San Luis Del Rio where the Red Ant River flows. Nose of roasted pineapple, bright citrus. Palate of mango, cocoa, dried chiles, and a touch of salinity, finish of cigar smoke, and a lots of fruit.



# 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 maguery 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 Cuiche maguery 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

Mint & Lemon

## 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.



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.

Pumpkin & Chestnuts

## Vago Ensemble by Tio Rey



Vago Mezcal Ensemble 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 Tio Rey's expertise and commitment to preserving the authenticity of Oaxacan mezcal.



Pineapple & Banana

## Vago Pechuga by Emigdio Jarquin



Tio 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.



# Montelobos

Honey & Citrus

## Montelobos Espadin



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.

Green Pepper & Citrus

## Montelobos Tobala



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



Fresh Herbs & Citrus

## Siete Misterios Espadín Mezcal



The Espadín Clay Pot 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.

Grapefruit & Lemon

## Siete Misterios Doba-la Mezcal



Doba-Lá is a premium joven mezcal crafted from the Tobalá agave (*Agave potatorum*), known locally as "Doba-Lá" in Zapotec. Bright citrus aromas of grapefruit and lemon, complemented by herbal notes and roasted agave. Fruit-forward with flavors of grapefruit, savory apple, lemon zest, grilled white plantains, and violets



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 Doba-Yej Mezcal



Doba-Yej is a high-quality joven mezcal crafted from 100% Espadín agave (locally known as Doba-Yej in Zapotec) in the sun-soaked region of Oaxaca, Mexico. Bright aromas of lime, orange, Mexican hawthorn, baked apple and pear, cooked agave, and piloncillo, complemented by a subtle smokiness. Long and citrus-forward, with a touch of roasted agave





## Herbal Notes

### Siete Misterios Coyote Mezcal



Maestro Mezcalero Don Antonio explained Coyote and Arroqueño Magueys are close relatives and are often confused as the same Maguey. However, Don Antonio emphasized they have completely different taste profiles. The Coyote has more herbal notes and has become one of the most iconic Mezcals we carry.

## Nutmeg & Spices

### Siete Misterios Tobala Mezcal



Tobalá is the crown jewel of Mezcal because of its beauty, rarity, and unique taste. Since it is difficult to propagate, it is mostly found growing in remote locations. We are one of the few to harvest and cook the Tobalá Maguey. Those lucky enough to experience it fall in love with its magnificent taste. Bitter chocolate, tar, tobacco, prunes, cooked agave. Subtle smoke, chipotle chile, floral nuances, nutmeg, spices, chocolate, tobacco.



## Honey & Vanilla

### Siete Misterios Espadín/Cuishe Mezcal



Unlike most Maguey, whose pencas (leaves) grow outwards from a piña (central heart) or rooted on the ground, the Cuishe agave develops as a long vertical stem or trunk with the sugar concentrated near the top where the pencas remain green and spikey. Nose: A hint of smoke, honey, and vanilla. Palate: dry notes like tobacco, ground pepper, and olives emerge



## Citrus & Herbs

### Siete Misterios Espadín/Tobala Mezcal



Tobalá is known as king of the Magueys because of its uniqueness. The Agave itself is very different from most other varieties. It is physically smaller with drastically different leaves compared to Espadín. It is also can only be reproduced through seeds, unlike most Agaves which can also produce offshoots. This makes Tobalá difficult to find and even harder to make into Mezcal since you need more of them compared to larger plants. Nose: Bright citrus, herbs, cucumber and celery. Palate: Fresh citrus and herbaceous character.



Apple & Pear

## Siete Misterios Espadín/4 Blends Mezcal

This ensemble is our special bottling featuring our Ensamble Especial. The Ensamble Especial is a special blend of four Magueys. This is a limited release with only one production a year. Nose: Herbaceous and earthy aromas, with hints of sweet tobacco, corn husk, and subtle smoke. Palate: A harmonious blend of fruit flavors like apple, melon, guava, and pear, together with cooked agave.



Mint & Citrus

## Siete Misterios Espadín/Mexicanito Mezcal

For many, Mexicanito is somewhat unknown, coming from the Rhodacantha family, an agave similar in size to the Espadín but much harder to find. The Mexicanito Maguey grows in the foothills of pine-oak forests from Sonora to Oaxaca. Soils rich in organic matter provide the nutrients it needs to reach its impressive size. Aroma: notes such as mint, parsley, and citrus, also hints of smoky minerality, a touch of sweet caramel, and vegetal undertones. Palate: smooth and rich, with a balance between floral/fruit/fresh herb character and gentle smoke.



Citrus & Peach

## Siete Misterios Espadín/Tepeztate Mezcal

Tepeztate Maguey 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. This expression features notes of ripe citrus and tropical fruit due to the Agaves' long age of maturation before harvest. Aroma: Fresh herbs such as oregano, lemongrass, fruits and florals: peach, citrus, passion fruit.



# 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 Ensemble Mezcal

Marca Negra Ensemble 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. Lingering 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.



## 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.

## Roasted Coffee & Caramel

### Ojo de Dios Espadin CAFE

This mezcal is a collaboration between maestro mezcalero Francisco Ortiz and the Maia Bautista family, who cultivate the coffee at high altitudes in the Oaxacan mountains. Nose: Fresh agave aromas lead into a rich, roasted coffee fragrance, with subtle hints of caramel and vanilla. Palate: The taste unfolds with dark chocolate, smoked cinnamon, and a touch of licorice, all intertwined with the smoky essence of mezcal and the depth of coffee.



## Fresh Fruit

### Ojo de Dios Espadin Mezcal

An artisanal mezcal from Ojo de Dios (which translates at 'God's eye'), produced from Espadin agave. This here is a Joven bottling, so after the agave is roasted for around 10 days and double distilled, it's bottled up without any ageing, packed full of fresh fruit, grassy agave and fragrant smoke. Aroma is very pleasant. Lovely, mild on the tongue with a slight burn at the end.



# Roasted Agave & Pepper

## Bozal Castilla Mezcal



Bozal Castilla Mezcal is a premium artisanal mezcal from Oaxaca, Mexico, made from a wild agave species known as Agave angustifolia var. Castilla. Aroma: Floral and fruity with hints of tropical fruit, roasted agave, and minerality. Palate: Smooth and balanced, notes of citrus peel, pepper, subtle smoke, and a touch of sweetness from the roasted agave. Finish: Clean and lingering, with a smoky and slightly earthy character.



## Green Pepper & Orange Zest

### Bozal Cempasúchil Mezcal



Bozal Cempasúchil Mezcal is an artisanal spirit crafted from 100% Espadín agave in the pueblo of Etna, Oaxaca, using traditional ancestral methods. Aroma: Bright citrus, late-season florals, and a touch of baking spice. Palate: Flavors of green pepper, orange zest, nutmeg, and anise. Finish: Hints of black pepper add spice to the subtle smokiness, leading to a smooth finish.



## Fresh Agave & Mandarin

### Trascendente Mezcal



Trascendente is produced in the Tlacolula Valley of Oaxaca, Mexico. Aroma: Citrus notes of orange leaf, mandarin, herbal/cedar-leaf, lemon tea. Palate: Minerality, fresh agave, subtle smokiness, balanced acidity. Described as fresh, light to moderate smoke. Finish: Clean, with lingering herb/earth/mineral tones, not overwhelmingly heavy smoke (for a mezcal).



## Orange Leaf & Lemon Tea

### Trascendente Selecto Mezcal



Indulge in the exquisite allure of our distinguished 48-degree premium elixir, a premium version of their Espadín agave line. If the standard Espadín version from Trascendente is fresh and accessible (40%), the Selecto version elevates that profile with higher proof (48%). Aroma: Orange leaf, tangerine/mandarin, cedar leaf, lemon tea. Taste: A refined minerality, subtle smoke, good acidity, smooth and balanced.



## 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. Alipús is a socially conscious co-op of mezcateros, 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

Alipús San Juan : An Alipús 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 Philipino still made out of copper and a hollowed out tree trunk.



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

## Green Pepper & Citrus Zest

### Atávica Maguey Amarillo



Atávica Maguey Amarillo is a distinctive agave spirit produced by Atávica, a brand renowned for its commitment to preserving traditional Mexican distillation methods. This particular expression is crafted from the Amarillo agave (*Agave Angustifolia*), a variety known for its rich, earthy flavors and aromatic complexity. Aroma: Earthy and vegetal, with hints of fresh herbs and a subtle smokiness. Palate: Rich and robust, featuring flavors of roasted agave, green pepper, and a touch of citrus zest



## Tropical Fruit Notes

### Atávica Pineapple Tepache



Atávica Pineapple Tepache is an artisanal spirit distilled from fermented pineapple by Armando Solís Martínez, a renowned producer in Jalisco, Mexico. This innovative creation by Atávica Spirits offers a unique twist on traditional Mexican beverages. Aroma: Fresh pineapple with subtle floral and vegetal notes from the agave. Palate: A balanced combination of sweet pineapple, earthy agave, and a hint of spice. Finish: Smooth and slightly tangy, with lingering tropical fruit notes



## Earthy Agave & Spices

### Estancia Pechuga Raicilla



The first Raicilla Pechuga commercially available in the USA, this bottle is a limited seasonal release from Estancia. Is a distinctive agave spirit crafted by Estancia Distillery in La Estancia de Landeros, Jalisco, Mexico. Under the guidance of maestro raicillero Alfredo Salvatierra, this pechuga-style raicilla is produced using traditional methods that highlight the region's rich cultural heritage. The nose is greeted with a bouquet of ripe tropical fruits, floral notes, and a hint of savory complexity from the pechuga process. The palate reveals a harmonious blend of sweet fruits, earthy agave, and subtle spices, with a creamy texture reminiscent of cherimoya.



# 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.



## Citrus & Herbal Notes



### Kilinga Silvestre

Kilinga Silvestre Bacanora is a premium agave spirit crafted in Álamos, Sonora, Mexico, by maestro bacanorero Rodrigo Bojórquez Bours. This expression is made from wild Agave *angustifolia* Haw, also known as Pacifica, harvested after 7–8 years of growth. The younger agave plants impart a light and vibrant character to the spirit. Nose: Menthol, grassy, nopal. Taste: Wildflowers, citrus, and the tartness of a green apple pie, with a gentle violet finish that does not linger on the palate.

# 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.



DRINK RESPONSIBLY

The diversity of agave spirits is incredibly rich, and each of the different types — **Tequila**, **Mezcal**, **Raicilla**, **Sotol**, and **Bacanora** — reflects a distinct terroir and local production methods that greatly influence flavor profiles. Here's a deeper dive into what you're highlighting, focusing on how terroir shapes these spirits:

### Tequila

Tequila, primarily made from **blue agave**, is traditionally linked to the **highlands** (Los Altos) and **lowlands** (El Valle) of Jalisco. These regions contribute distinctly different flavors:

- **Highlands Tequila** (*Los Altos*) often features floral, fruity notes, attributed to the cooler, more temperate climate and richer volcanic soil.
- **Lowland Tequila** (*El Valle*) tends to have earthier, spicier, and more robust characteristics due to the warmer temperatures and different soil compositions.

### Mezcal

Mezcal is made from a variety of agave species, and its flavor varies widely depending on the type of agave, region, and production methods. Mezcal's connection to **terroir** is especially pronounced because of the diversity of regions (such as **Oaxaca**, **Durango**, and **Puebla**) where it's produced.

- **Oaxacan Mezcal** often has smoky, earthy flavors due to traditional methods of cooking the agave in underground pits. The surrounding environment, including the soil, vegetation, and climate, all play a role in developing the spirit's distinct characteristics.

### Raicilla

Raicilla is a lesser-known agave spirit primarily from the coastal and mountainous regions of **Jalisco**. This spirit is highly dependent on its terroir and reflects the connection between agave variety and environmental influences:

- **Coastal Raicilla** often involves pit-cooking, where agaves are roasted in in-ground pits, imparting smoky, earthy flavors to the spirit. The coastal regions also contribute salty, oceanic influences that can be detected in the final product.
- **Mountain Raicilla**, on the other hand, often uses above-ground clay ovens and is distilled using wood or clay stills. The result is often a smoother, more herbal profile with different mineral characteristics from the mountain terroir.



DRINK RESPONSIBLY

## Sotol

Made from the Dasylirion plant (not a true agave, but often grouped with agave spirits), *Sotol* is primarily produced in the northern states of *Chihuahua*, *Durango*, and *Coahuila*. These desert regions impart a unique flavor, with the harsh environment and high altitudes contributing earthy, slightly grassy, and sometimes even vegetal notes to the spirit. The terroir of Sotol is distinctly more arid compared to tequila and mezcal, which gives it a different set of characteristics.

## Bacanora

Produced in the northeastern state of *Sonora*, Bacanora is a lesser-known agave spirit made from the *agave pacifica* plant. The region's high desert landscape and dry climate play a large role in the production of Bacanora:

- The *wild fermentation* and slow distillation in copper stills bring out flavors influenced by the plant's resilience to the arid terroir. Bacanora often has a smoky, savory profile with earthy, mineral notes.

## Production Methods and Terroir

The production methods are incredibly important in shaping the flavor profile of these spirits. The choice of cooking method, fermentation process, and distillation technique all add layers to the flavor and aroma:

- *Pit-roasting* (often used for mezcal and raicilla) introduces a smokiness, while above-ground clay ovens (common in Raicilla) can impart a more earthy, mineral note.
- *Wild yeast fermentation* is common across many regions, allowing natural microflora to influence the fermentation, resulting in unique, often unpredictable flavor profiles.
- The choice of *still* plays a major role in the final product. *Wood* and *clay stills* are used in coastal areas like Raicilla, while *copper or steel stills* are more common in the mountains. This difference in still material contributes to variations in flavor, texture, and smoothness.

In essence, the *Agave Terroir Movement* is about understanding and appreciating how the land and environment shape the agave plant and its transformation into spirits, while preserving traditions and promoting sustainability in the production process.



DRINK RESPONSIBLY