

ARTISANAL DISTILLATES PORTFOLIO



PIEZÓN DE LA MUERTE

MEZCAL ARTESANAL

INSTAGRAM

WEBSITE



ESPADÍN

CRIOILLO

PECHUGA

CENIZO "WITH MY FRIENDS"

EL FUERTE

Sizes Available: 1.75L, 1L, 750ml, 200 ml
AGAVE: Maguey Espadín, Agave Angustifolia
LOCATION: Santiago Matatlán, Oaxaca
MAESTRO MEZCALERO: Cutberto Santiago
TASTING NOTES: "Semi-dry" citrus with a touch of smoke

Sizes Available: 750ml, 200 ml
AGAVE: Maguey Criollo, Agave Angustifolia Rubescens
LOCATION: Mazatlán, Guerrero
MAESTRO MEZCALERO: Héctor Obregón
TASTING NOTES: Bright candied apple & sweet caramel

Sizes Available: 750ml, 200 ml
AGAVE: Maguey Criollo y Maguey Ancho, Agave Angustifolia Rubescens y Cupreata
LOCATION: Mazatlán, Guerrero
MAESTRO MEZCALERO: Rodolfo Obregón
TASTING NOTES: Aromas of mandarin, honeysuckle & caramelized agave
Aromatics hung from the arabic still on 2nd distillation

Sizes Available: 750ml
AGAVE: Maguey Cenizo, Agave Durangensis
LOCATION: Nombre de Dios, Durango
MAESTRO MEZCALERO: Naro Sánchez Carmona
TASTING NOTES: Rich cocoa, cherry, and herbal notes, culminating in a long finish with candied fruit
A collaboration with Mexican street artist, Ricardo Gonzalez (@itsaliving) to celebrate friendship and the experience of enjoying a great mezcal

Sizes Available: 1L
AGAVE: Maguey Espadín, Agave Angustifolia
LOCATION: San Pedro Totolapan, Oaxaca
MAESTRO MEZCALERO: 'Maro' Rosales Santiago
TASTING NOTES: Vegetal on the entry, with citrus notes, with a warm smoky finish.

MEZCAL DE LEYENDAS

INSTAGRAM

WEBSITE



MAGÜEY VERDE

VINATA SOLAR

MAGÜEY ESPADÍN

MAGÜEY CENIZO

MAGÜEY ANCHO

MAGÜEY TOBALÁ

Sizes Available: 750ml
AGAVE: Maguey Verde, Agave Salmiana
LOCATION: Santa Isabel, San Luis Potosí
MAESTRO MEZCALERO: Don Che Hernández
AROMA: Herbal, bell pepper and chile jalapeño
FLAVOR: Slightly sweet, strong mineral notes, gently smoked

Sizes Available: 750ml
AGAVE: Maguey Cenizo, Agave Durangensis
LOCATION: Nombre De Dios, Durango
MAESTRO MEZCALERO: Gerardo Ruelas
AROMA: Fresh herbal notes
FLAVOR: Clean, long lasting candied finish
Zero Carbon emissions during the production process

Sizes Available: 750ml
AGAVE: Maguey Espadín, Agave Angustifolia
LOCATION: San Baltazar Guelavilla, Oaxaca
MAESTRO MEZCALERO: 'Leo' Hernández
AROMA: Hints of lemongrass and fresh herbs
FLAVOR: Caramelized fruit and notes of citrus

Sizes Available: 750ml
AGAVE: Maguey Cenizo, Agave Durangensis
LOCATION: Nombre De Dios, Durango
MAESTRO MEZCALERO: José Ventura Gallegos
AROMA: Leather, wet clay and grassy fields
FLAVOR: Buttered popcorn, coriander and stone fruit

Sizes Available: 750ml
AGAVE: Maguey Ancho, Agave Cupreata
LOCATION: Mazatlán Guerrero
MAESTRO MEZCALERO: Oscar 'Chicharo' Obregón
AROMA: Cucumber, melon rind, tropical fruits
FLAVOR: Green plantain, papaya, black pepper

Sizes Available: 750ml
AGAVE: Maguey Tobalá, Agave Potatorum
LOCATION: San Pedro Totoloapan, Oaxaca,
MAESTRO MEZCALERO: Aaron Robles Peralta
AROMA: Honey, floral notes and light smoke
FLAVOR: Complex palate with sweet undertones