



AGAVE LUX

Exclusive Portfolio

agavelux.com.au
[@agave_lux](https://www.instagram.com/agave_lux)



EXPLORE - EDUCATE - ELEVATE
ONE SIP AT A TIME.

As passionate lovers of Agave distillates, we exist to build a sustainable community of Agave lovers that celebrate and carry forward the rich legacy and ancient traditions of Agave spirit production. In generations to come, we hope that Agave distillates will take pride of place on Australian bar carts and top shelves alike.

Contact Us

GENERAL ENQUIRIES

admin@agavelux.com.au

HOWARD BAYNIE

Co-Founder & Director
0411 676 253
howard@agavelux.com.au

KASS HILL

NSW/QLD Business Manager
0410 606 027
kass@agavelux.com.au

ORDERS

orders@agavelux.com.au

JUSTIN KOSMINA

Co-Founder & Director
0428 861 774
justin@agavelux.com.au

REECE GRIFFITHS

Brand & Education Manager
0415 641 322
reece@agavelux.com.au

ACCOUNTS

accounts@agavelux.com.au

JAMES AUSLING

VIC/TAS Business Manager
0417 693 673
james@agavelux.com.au

PURCHASE DIRECT THROUGH AGAVE LUX OR VIA OUR TRADING PARTNERS:



Contents

TEQUILA / TEQUILANA

Nodo	10
El Cristiano	16

MEZCAL / AGAVE SPIRITS

5 Sentidos	24
Black Snake	48
Derrumbes	54
Dixeebe	62
Mal Bien	68
Origen Raiz	76
Peloton	82
Burrito Fiestero	86
De Leyendas	92

RAICILLA

Estancia	102
La Venenosa	108
Lobo de la Sierra	118

SOTOL

Flor Del Desierto	124
Sotol Ono	130
Sotol La Higuera	132
Origen Raiz Sotol	138
Yoowe Palmilla	140

OTHER MEXICAN SPIRITS

Alma Tepec Chile Liqueur	144
Maxico Mistico Liqueur	146
Yoowe Bacanora	154
Perro Gin	156

SYRUPS & SALTS

Senor Maguey	160
Comet Syrups	162
Worm Up	168

GLASSWARE

Veladora	175
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Iconography

Content Pillars



Elevate



Explore



Educate

Additional (Religion related)



Agave School Categories



Agave Plant



Tequila



Mezcal



Raicilla



Sotol



Drinking Spirits

Certification



Sustainable



Organic



Fair Trade



Gluten Free



Vegan



Kosher



Solar powered

Cooking



Brick Oven



Adobo Oven



Pit Roasted



Steamed



Earthen Clay Oven

Milling



Tahona Crushed



Mechanical Shredder



By Hand



Wooden Mallets



Machete & Axe



Chilean Press



Maceration

Fermentation



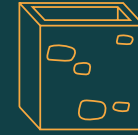
Timber



Stainless Steel



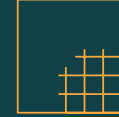
Clay Pot



Stone Tub



Animal Hide



Fibreglass



Plastic

Distillation Type



Hybrid Stills



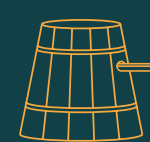
Copper Pot Still



Stainless Steel Still



Clay Pot Still



Timber still



Refrescadera Still



Column Still

Distilled With



Pechuga Style



Chicken



Turkey



Rattle Snake Meat



Rattle Snake Venom



Lamb



Deer / Venison



Kangaroo



Seasonal Fruits



Fresh Botanicals



Chilli



Corn



Spices



Sugar Cane

Water Source



Well Water



Spring Water

Spirit Aging Process



Glass



Barrel Aged

About Us

THE AGAVE LUX VISION

To play a leading role in building the Agave category and supporting Mexican producers by connecting Australian drinkers with premium Mexican spirits.

To build a clear reputation as the wholesaler of choice for Agave spirit exploration, education, and elevated drinking occasions.

OUR PURPOSE

We're invested in Mexico. In 2016, Agave Lux made its first Mexican Investment, Estancia Raicilla, a distillery and a category no one knew about in the remote mountains of Jalisco, Mexico. In 2022, we upped the ante with a second investment into Bagazo Tequila distillery, located in Jalisco, Mexico. Investing behind the categories is our commitment to educating Australian spirit drinkers but most importantly, supporting those on the ground in Mexico.

We are passionate about Agave distillates; we exist to build a sustainable community of Agave lovers that celebrate and carry forward the rich legacy and ancient traditions of Agave spirits. In generations to come, we hope that Agave distillates will take pride of place on Australian bar carts and top shelves alike.

OUR CORE VALUES

Passion: Much like the potential of the Agave category, our passion for premium quality spirits knows no bounds. We are enthusiastic storytellers, transporting you to regional Mexico to witness, inhale, feel, walk and experience the land where Agave is grown.

Passion is what keeps us delving deeper into the regions of Mexico, forging new connections with like-minded drinkers at every turn. We'll show you the distillery of the Maestro, where you'll observe the labour-intensive ancestral methods. Cook, crush, ferment, and distill... we'll talk you through the process that transforms the Agave into a refined, complex elixir that together we can sip and savour.

Integrity: Whether on home soil or meeting with our producers abroad in the regions of Mexico, we operate with integrity in everything that we do. Authentic, genuine and reliable, we honour the traditional artisan and ancestral craft of Agave spirit production.

This also means ensuring the producers we align with practice ethical and sustainable spirit production, guaranteeing only the most premium quality products find a home on your shelves.

Partnership: We're independent and producer focused, ensuring our partnerships are mutually beneficial today and into the future. To support traditional producers to the utmost of our ability, we source exclusively from the producer. By cultivating genuine, direct relationships, we can ensure we are contributing to the quality of life and legacy of these farmers, distillers and their communities.

Working with our producers, we've built a sustainable cross-border economy; a gateway for Australian consumers to connect with rare and exclusive Agave spirits that otherwise wouldn't make it to our shores.

OUR EXPERTISE

Education: For Agave Lux, education is key. We're passionate about aiding consumers and bartenders alike in learning more about what they are tasting and why.

For Front of House teams, in-venue training enables us to educate so that hospitality heroes can best champion the category with confidence.

For the inquisitive masses, Agave School is an online education platform providing information that allows our community to deep dive into the history of Agave and the modern realities of the category. Education allows our community to make informed and responsible choices.

Exploration: Our diverse portfolio immerses consumers in Mexican Agave culture, connecting the curious with a safe gateway to comfortably explore the story behind what's landed in your glass - whether they're at the bar, an event, or the comfort of your couch. Agave Lux brings to life the region, terroir and climate, the Agave plant, the role of the Maestro and Maestra, their family, and the small communities of regional Mexico.

Elevation: Premium spirits equal an elevated drinking occasion, regardless of context. We aim to elevate the flavour, aroma and complexity within your glass by arming you with game-changing ingredients, banging cocktail recipes, prime flavour pairings, or by directing you towards the best vessel to enjoy sipping your spirit neat..

DOING GOOD IN THE COMMUNITY

As a business, we're passionate about improving the life of the small Mexican communities we partner with. Ensuring our working partnerships are genuinely mutually beneficial allows us to support the local economies and remote communities of our producers.

The ancestral love for the land that produces our beloved Agave protects its future. Passed down from generation to generation, we align with farmers who hold the highest regard for the land from which they farm.

This connection of community to land encourages our hope for the next generation and the future of each community's legacy. By creating an cross-border gateways, we're able to shout the praises of our Maestros from the rooftops of our own Aussie backyards.

AGAVE XUT



Tequila / Tequilana





Skirting the rules might have naughty connotations, but in many instances, including this one, it can also be the gateway to a world of unrestricted creativity, where innovation thrives.

Produced on the outskirts of the Tequila Appellation of Origin, No Do Tequilana has all the vibes without any of the regulations – or the price. No Do Tequilana is a far cry from the industrialised, mass-produced Tequila flooding the global market.

It's made in the Tecuani canyon region by the Bañuelos family, producers since the 70's – before the AO came into play and cut them out of the appellation area. (A Tequila by any other name tastes just as sweet!)



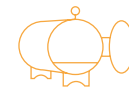
NO DO Tequilana Blanco



Gluten Free



Vegan



Steamed



Roller Mill



Stainless Steel Ferment



Well Water



Hybrid Stills



Stainless Steel Still



Copper Pot Still

CATEGORY: Agave Distillate

BOTTLE SIZE: 700ml

AGAVE TYPE: Agave Tequilana (100% Blue Weber)

REGION: El Teul de Gonzalez Ortega, Zacatecas

AGAVE AGE PRIOR TO HARVEST: 7 years

ABV: 40%

TIMES DISTILLED: 2

MASTER DISTILLER: Francisco Bañuelos



PRODUCT DESCRIPTION

The NO DO Tequilana Blanco delivers a smooth experience of flavour that rivals any 'certified' Tequila on the market, with a balance between flavour and smoothness. This Tequilana over-delivers in a big way for the price. Sip me, Mix me. This Tequilana is produced only 5 minutes away from the Tequila town outskirts. With the border in sight, the denomination of origin does not apply here, meaning this unique spirit focuses on the people behind the label, their family history and the production process. The Bañuelos family has been making Tequilana since the 1970s, well before the Denomination of Origin for Tequila was defined or regulated as such. Zacatecas was excluded from the DO in 1994, to everyone's surprise, this is essentially a classic style Tequila in every sense but the regulatory name. This tastes like the Tequila of yesteryear before modern Tequila switched to industrialized farming and production shortcuts.

SMELLS LIKE

Honey, lollipops and herbs

TASTES LIKE

Cashews, mint, white pepper and a medium body



NO DO Tequilana Reposado



CATEGORY: Agave Distillate	AGAVE AGE PRIOR TO HARVEST: 7 years
BOTTLE SIZE: 700ml	ABV: 40%
AGAVE TYPE: Agave Tequilana (100% Blue Weber)	TIMES DISTILLED: 2
REGION: El Teul de Gonzalez Ortega, Zacatecas	MASTER DISTILLER: Francisco Bañuelos



PRODUCT DESCRIPTION

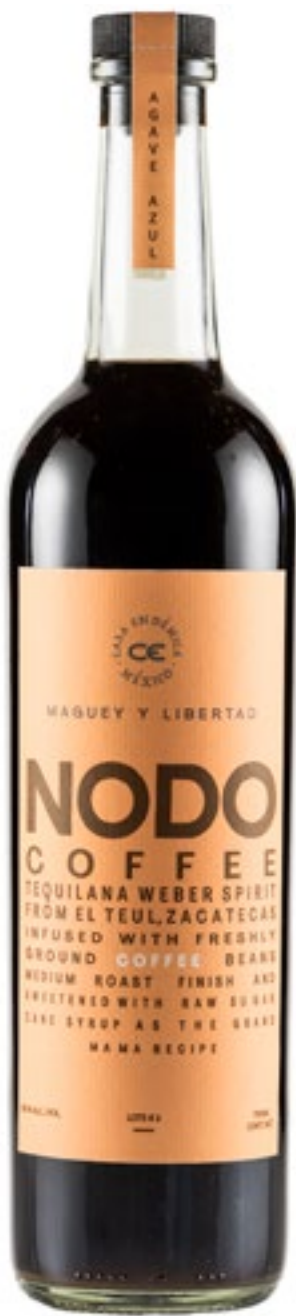
The NO DO Tequilana Reposado delivers a smooth experience of flavour that rivals any ‘certified’ Reposado Tequila on the market. This agave spirit is rested for 4 months in American oak casks, single-use bourbon to be exact. No additives are used, just the patience of time to deliver this expression. This Tequilana is produced only 5 minutes away from the Tequila town outskirts. With the border in sight, the denomination of origin does not apply here, meaning this unique spirit focuses on the people behind the label, their family history and the production process. The Bañuelos family has been making Tequilana since the 1970s, well before the Denomination of Origin for Tequila was defined or regulated as such. Zacatecas was excluded from the DO in 1994, to everyone’s surprise, this is essentially a classic style Tequila in every sense but the regulatory name. This tastes like the Tequila of yesteryear before modern Tequila switched to industrialized farming and production shortcuts.

- SMELLS LIKE**
- Nuts, cloves and oak
- TASTES LIKE**
- Cocoa, spice and brioche

NO DO Tequilana Coffee



CATEGORY: Tequila	AGAVE AGE PRIOR TO HARVEST: 8-12 years
BOTTLE SIZE: 700ml	ABV: 35%
AGAVE TYPE: Agave Tequilana (Azul)	TIMES DISTILLED: 2
REGION: El Teul de Gonzalez Ortega, Zacatecas	MASTER DISTILLER: Francisco Bañuelos & Samuel Ruiz



PRODUCT DESCRIPTION

The cup of coffee we all wish we could start our day with, it has the perfect combination of flavours and complexity.

NODO Coffee is made with only four ingredients, agave spirit, coffee, water and raw cane sugar. The extraction of coffee is carried out in stainless steel tanks and the infusion with agave spirit takes approximately 15 days to incorporate all the flavour compounds. Great body and balance with the exact amount of sugar to allow you to enjoy it on the rocks or in a cocktail without a sticky overly sweetened finish.

- SMELLS LIKE**
- Fresh coffee, caramel and orange peel
- TASTES LIKE**
- Medium roasted coffee with a rich dash of caramel and freshly cut agave pencas (leaves)

Nodo Tequilana Coconut



Gluten Free



Vegan



Steamed



Roller Mill



Stainless Steel Ferment



Well Water



Stainless Steel Still



Copper Pot Still



Sugar Cane

CATEGORY: Tequila	AGAVE AGE PRIOR TO HARVEST: 8-12 years old
BOTTLE SIZE: 700ml	ABV: 35%
AGAVE TYPE: Agave Tequilana (Azul)	TIMES DISTILLED: 2
REGION: Hacienda de Bañuelos, Zacatecas	MASTER DISTILLER: Francisco Bañuelos



PRODUCT DESCRIPTION
Forget the coconut Tequila's you have had previously. This recipe uses freshly grated real coconut flesh, a touch of cane sugar and delicious blanco Tequilana. We challenge you to find a better tasting Coconut Tequila.

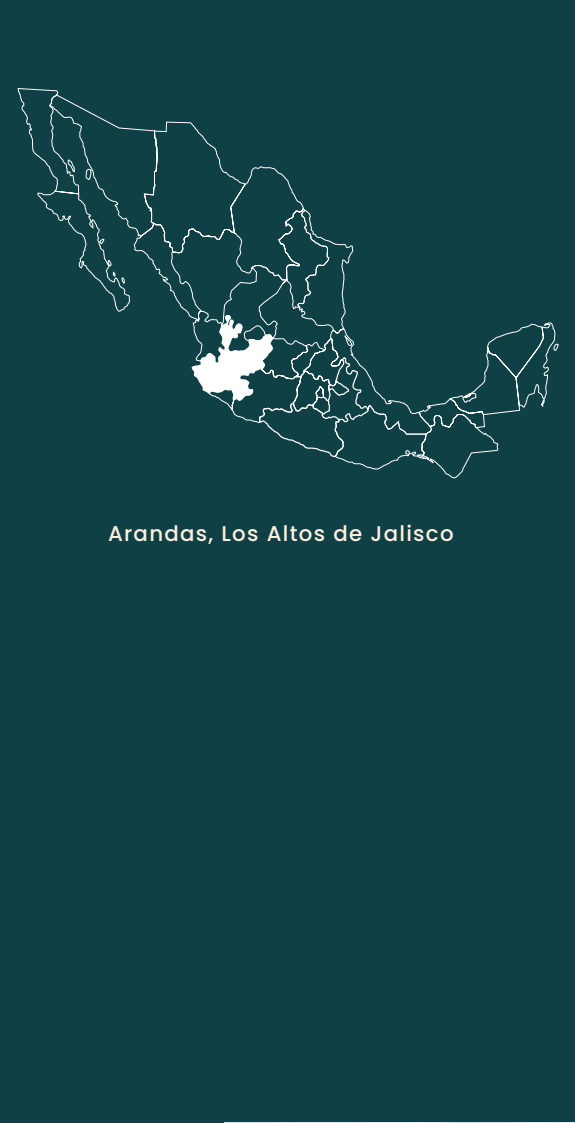
NODO Coconut is made with only four ingredients, agave spirit, real coconuts, water and raw cane sugar. The coconut is grown in the coastal tropical region of Colima, Mexico. The fresh coconut is grated and boiled in large stainless steel tanks to extract the natural flavour and colour.

Enjoy it as shots, sipping or in your favourite coconut margarita.

SMELLS LIKE
A sweet and freshly opened coconut

TASTES LIKE
Fresh coconut, buttery texture, minerality and cooked sweet agave finish





Arandas, Los Altos de Jalisco



El Cristiano is the world’s most delicious and additive-free tequila, made by third-generation master tequila makers, from the finest Jalisco highlands blue agave in Arandas. We look forward to introducing you to our “Familia el Cristiano”.

100% agave, sustainability focused, zero additives, zero sugars, zero thickener, zero colour, zero artificial flavours, ALL natural and best of all, CELEBRITY FREE.

WWW.EL-CRISTIANO.COM



El Cristiano Tequila Blanco


Gluten Free


Vegan


Steamed


Roller Mill


Stainless Steel Ferment


Well Water


Hybrid Stills


Stainless Steel Still


Copper Pot Still

CATEGORY: Tequila
BOTTLE SIZE: 750ml
AGAVE TYPE: Agave Tequilana (100% Blue Weber)
REGION: Arandas, Los Altos de Jalisco

AGAVE AGE PRIOR TO HARVEST: 6 years
ABV: 40%
TIMES DISTILLED: 2
MASTER DISTILLER: Alvaro Aceves



PRODUCT DESCRIPTION

El Cristiano silver boasts unrivaled complexity and depth for a pure and clean taste. We challenge you to find a better Blanco Tequila that is truly 100% agave.

El Cristiano Tequila only uses Agave Azul Tequilana with a minimum of 6 years of maturity, and an average weight of 45kgs. Once harvested they are cut into 6-8 pieces and steamed in an autoclave for approx 22 hrs. Pressed and then fermented in open-air stainless steel tanks with a German yeast. Double distilled in hybrid Stainless steel and copper stills and rest for 7 days before being transferred into oxygenated stainless steel tanks and stirred for 2 months prior to bottling.

SMELLS LIKE

Subtly sweet cooked agave aromas with hints of butter, notes of mature fruit, and spicy.

TASTES LIKE

Full mouth roundness, earthy and sweet with notes of mature fruit and freshly cooked agave

El Cristiano Tequila Reposado



CATEGORY: Tequila	AGAVE AGE PRIOR TO HARVEST: 6 years
BOTTLE SIZE: 750ml	ABV: 40%
AGAVE TYPE: Agave Tequilana (100% Blue Weber)	TIMES DISTILLED: 2
REGION: Arandas, Los Altos de Jalisco	MASTER DISTILLER: Alvaro Aceves



PRODUCT DESCRIPTION
El Cristiano Reposado boasts ultimate aroma and flavour.

El Cristiano Tequila only uses Agave Azul Tequilana with a minimum of 6 years of maturity, with an average weight of 45kgs. Cut into 6-8 pieces and steamed in an autoclave for approx 22 hrs. Pressed and then fermented in open-air stainless steel tanks with a German yeast. Double distilled and rested for 7 days before being transferred into oxygenated stainless steel tanks and stirred for 2 months before beginning the barrel aging process in ex-Jack Daniels whiskey barrels for 4 months.

SMELLS LIKE
Creme brûlée, dried tropical fruit, nougat, dried flowers and spice

TASTES LIKE
Soft, velvet entry, fruity medium to full body, anise cookies, herbs and grilled pepper accents

El Cristiano Tequila XR Extra Reposado



CATEGORY: Tequila	AGAVE AGE PRIOR TO HARVEST: 6 years
BOTTLE SIZE: 750ml	ABV: 40%
AGAVE TYPE: Agave Tequilana (100% Blue Weber)	TIMES DISTILLED: 2
REGION: Arandas, Los Altos de Jalisco	MASTER DISTILLER: Alvaro Aceves



PRODUCT DESCRIPTION
An entirely new category in Tequila called XR. Simply stated, XR is a delicate blend of over 11 months of barrel aging. 5.5 months in Jack Daniels Whiskey barrels, then transfered into French Bordeaux wine barrels for another 5.5 months.

El Cristiano Tequila only uses Agave Azul Tequilana with a minimum of 6 years of maturity, with an average weight of 45kgs. Cut into 6-8 pieces and steamed in an autoclave for approx 22 hrs. Pressed and then fermented in open-air stainless steel tanks with a German yeast. Double distilled and rested for 7 days before being transferred into oxygenated stainless steel tanks and stirred for 2 months before beginning the barrel aging process.

SMELLS LIKE
Sweet cooked agave aromas, herbs, fruit, delicate floral notes with vanilla and caramel

TASTES LIKE
Impressively smooth in texture. sweet and fruity finishing with light spice notes

El Cristiano Tequila Extra Anejo


Gluten Free


Vegan


Steamed


Roller Mill


Stainless Steel Ferment


Well Water


Hybrid Stills


Stainless Steel Still


Copper Pot Still


Barrel Aged: 36 months

CATEGORY: Tequila	AGAVE AGE PRIOR TO HARVEST: 6 years
BOTTLE SIZE: 750ml	ABV: 40%
AGAVE TYPE: Agave Tequilana (100% Blue Weber)	TIMES DISTILLED: 2
REGION: Arandas, Los Altos de Jalisco	MASTER DISTILLER: Alvaro Aceves



PRODUCT DESCRIPTION
A sipping tequila of unrivaled complexity. Crafted in limited quantities, the ‘black’ is aged for 3 years in American oak barrels, ex-Jack Daniels whiskey barrels to deliver mouthfuls of milk chocolate.

Agave Tequilana with a minimum of 6 years of maturity, and exclusively from the area of Los Altos, due to its location, the land is characterized by its red colour and its high content of minerals such as iron, which help us to obtain a more fruity profile. With an average Agave weight of 45kgs, cut into 6-8 pieces and steamed in an autoclave for approx 22 hrs. The caramelised agave is pressed and then fermented in open-air stainless steel tanks with a proprietary German yeast. Double distilled in hybrid stainless and copper still and rested 7 days before being transferred into oxygenated stainless steel tanks and stirred for 2 months.

SMELLS LIKE
Aromas of caramel, nutmeg, prune, cinnamon and honey

TASTES LIKE
White oak, sweet fruit notes of raisin and dates with a luxurious smooth finish of milk chocolate



AGAVE XUT



Mezcal & Agave Spirits





- 1. Oaxaca
- 2. Puebla
- 3. Guerrero



Cinco Sentidos (Five Senses) originated as the house mezcal in Oaxaca’s acclaimed restaurnt, “El Destilado,” Our goal is to bring you small, uncertified nano-batch mezcal that highlight a variety of production processes, agave diversity, and most importantly, the tradition and talents of the familias mezcaleras (mezcal families) who handcraft their spirits with rigor and esteem.



5 Sentidos Bicuixe by Atenogenes Garcia



Vegan



Pit Roasted



Tahona Crushed



Timber
Ferment



Well Water



Copper Pot Still

CATEGORY: Agave Distillate

BOTTLE SIZE: 750ml

AGAVE TYPE: Bicuixe (a. Karwinskii)

REGION: San Isidro Guishe, Oaxaca

AGAVE AGE PRIOR TO HARVEST: 14 years

ABV: 49.6%

TIMES DISTILLED: 2

MASTER DISTILLER: Atenogenes Garcia / Jose Garcia



PRODUCT DESCRIPTION

This 120-liter single varietal batch by Maestro Palenquero Atenogenes Garcia is a quintessential representation of the flavors and aromas of wild agave Bicuixe. The distinct terroir of Miahuatlan, Oaxaca is known to exude strikingly herbal and vegetal flavours and aromas from the Bicuixe agaves, a subvariety that belongs to the “Karwinskii” agave family. Grown in a region with a high calcium content and fermented with hard well water, this still strength mezcal has a mineral backbone that makes it pop like few others.

SMELLS LIKE

Intense dill, fennel, pine needle, grapefruit rind and menthol.

TASTES LIKE

Anis, Spring Flowers, Salty Caramel, Cinnamon, Stone Fruit, Limestone and a Medium Dry finish



5 Sentidos Espadin - Tobaziche by Tio Pedro



CATEGORY: Agave Distillate

BOTTLE SIZE: 750ml

AGAVE TYPE: Agave Angustifolia (Espadin) Agave Karwinskii (Tobaziche)

REGION: Santa Catarina Albarradas, Oaxaca

AGAVE AGE PRIOR TO HARVEST: 12 years

ABV: 46.5%

TIMES DISTILLED: 2

MASTER DISTILLER: Tío Pedro Hernandez Arrellanes



PRODUCT DESCRIPTION

Espadin (Agave Angustifolia) and Tobaziche (Agave Karwinskii) is carefully harvested by hand and pit roasted. Milling occurs meticulously by hand with wooden mallets, in preparation for fermentation in pine vats with well water. Finally a slow, double distillation is completed in clay pots.

SMELLS LIKE

Plantains, raisins and slightly lactic

TASTES LIKE

Toffee, apples, grilled vegetable, wet stone, leather and parsley

5 Sentidos Papalome by Atelo Ramirez & Laura Arriaga



CATEGORY: Agave Distillate

BOTTLE SIZE: 750ml

AGAVE TYPE: Papalome (a. Potatorium)

REGION: Los Reyes Metzontla, Puebla

AGAVE AGE PRIOR TO HARVEST: 8-12 years

ABV: 46.9%

TIMES DISTILLED: 2

MASTER DISTILLER: Atelo Ramirez & Laura Arriaga



PRODUCT DESCRIPTION

From the high desert of Southeastern Puebla, this beautiful expression of wild-harvested Papalome (A. Potatorium) is a tropical masterpiece, especially perfect for warmer weather. This master's blend of 300 liters was distilled by maestro mezcalero Atelo Ramirez and his wife Laura Arriaga in the small village of Los Reyes Metzontla, Puebla. Don Atelo is the only mezcalero in his village and his mezcals are highly prized within the region for their vibrant flavors and approachability.

SMELLS LIKE

Brie cheese, tropical fruit and green apples

TASTES LIKE

Strawberry candy, tropical bubble gum

5 Sentidos Azul De Puebla

by Atelo Ramirez & Laura Arriaga



CATEGORY: Agave Distillate	AGAVE AGE PRIOR TO HARVEST: 7-10 years
BOTTLE SIZE: 750ml	ABV: 46%
AGAVE TYPE: Agave Tequilana (Azul)	TIMES DISTILLED: 1
REGION: Reyes Mezontla, Puebla	MASTER DISTILLER: Atelo Ramirez & Laura Arriaga



PRODUCT DESCRIPTION

5 Sentidos Azul from Atelo Ramirez and Laura Arriaga feels like a delightful and expressive dance of lactic and fruit flavours on the palate, with balanced herbaceous sweetness.

Atelo works alongside his wife, Laura, to produce exceptional batches at their palenque in Reyes Metzontla, situated in the Mixteca region of Puebla. Azul, or Blue Weber, is typically recognized as the source material for tequila producers. Atelo was able to procure this agave from the neighbouring state of Morelos to distil a one-of-a-kind expression.

SMELLS LIKE

Sweet cream, lavender, green beans

TASTES LIKE

Overripe plums, yogurt parfait, almonds, sweet mint and tarragon

5 Sentidos Sierra Negra

by Alberto Martinez



CATEGORY: Agave Distillate	AGAVE AGE PRIOR TO HARVEST: 10 years
BOTTLE SIZE: 750ml	ABV: 47.6%
AGAVE TYPE: Agave Americana sp (Sierra Negra)	TIMES DISTILLED: 2
REGION: Santa Catarina Albarradas, Oaxaca	MASTER DISTILLER: Alberto Martinez



PRODUCT DESCRIPTION

Sierra Negra (Agave Americana sp) is hand harvested, cooked in volcanic rock lined pits and then milled by hand with wooden mallets. Fermented in stone with encino de agua (oak bark) to stabilise. Finally double distilled in clay pots with spring water.

SMELLS LIKE


Eucalyptus and Stone fruits

TASTES LIKE


Pineapple, currants, sweet herbs with a dusty, mineral and acidic finish.

5 Sentidos Espadilla


by Atelo Ramirez & Laura Arriaga




Vegan




Pit Roasted




Hand Crushed




Wood Mallet Crushed




Timber Ferment




Hybrid Stills




Stainless Steel Still



Clay Pot Still



Copper Pot Still



Spring Water

CATEGORY: Agave Distillate	AGAVE AGE PRIOR TO HARVEST: 12 years
BOTTLE SIZE: 750ml	ABV: 47.1%
AGAVE TYPE: Agave Rhodacantha (Espadilla)	TIMES DISTILLED: 2
REGION: Reyes Metzontla, Puebla	MASTER DISTILLER: Atelo Ramirez and Laura Arriaga



PRODUCT DESCRIPTION

This Espadilla species was cultivated and harvested from the neighboring state of Morelos. Pit roasted and milled by hand with wooden mallets. Fermented in timber and distilled using a hybrid steel, copper and clay still. The still is a great representation of Mexican engineering and working with what you have.

SMELLS LIKE

Bubblegum, cherry cola, herbal and wet clay

TASTES LIKE

Cherries, mixed greens, lime peel and finished with cinnamon, minerality, cilantro and soft cheese

5 Sentidos Tobalá

by Alberto Martinez



Vegan



Pit Roasted



Hand Crushed



Wood Mallet Crushed



Stone Tub Ferment



Clay Pot Still



Spring Water

CATEGORY: Agave Distillate	AGAVE AGE PRIOR TO HARVEST: 14 years
BOTTLE SIZE: 750ml	ABV: 46.6%
AGAVE TYPE: Agave Potatorium (Tobala)	TIMES DISTILLED: 2
REGION: Santa Catarina Albarradas, Oaxaca	MASTER DISTILLER: Alberto Martinez



PRODUCT DESCRIPTION

This Tobala is hand harvested, cooked in volcanic rock lined pits and then milled by hand with wooden mallets. Fermented In stone with encino de agua (oak bark) to stabilise. Finally double distilled in clay pots with spring water.

SMELLS LIKE

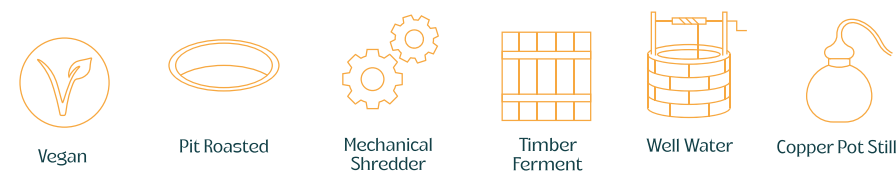
Stone fruit, citrus zest and fresh herbs

TASTES LIKE

Brown sugar, grapefruit soda, tropical fruits and finished with cinnamon, menthol and earthy length

5 Sentidos Cuishe

by Nicolas Garcia



CATEGORY: Agave Distillate BOTTLE SIZE: 750ml AGAVE TYPE: Agave Karwinskii (Cuishe) REGION: San Luis Amatlan, Oaxaca	AGAVE AGE PRIOR TO HARVEST: 12 years ABV: 47.6% TIMES DISTILLED: 1 MASTER DISTILLER: Nicolas García Gutierrez
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PRODUCT DESCRIPTION
This Agave Karwinskii (Cuishe) is hand harvested and milled mechanically. Fermented in sabino cypress tanks with well water then distilled once in a copper refrescadera style still (which is technically two distillations).

SMELLS LIKE
Sweet basil, pear and whipped cream

TASTES LIKE
Honeydew, roasted green vegetables with a mint, wet stone and black pepper finish.

5 Sentidos De Horno

by Anatolio Ramirez



CATEGORY: Agave Distillate BOTTLE SIZE: 750ml AGAVE TYPE: Agave Americana var Oaxacensis (Arroqueno) REGION: San Jose Rio Minas, Oaxaca	AGAVE AGE PRIOR TO HARVEST: 14 years ABV: 49.4% TIMES DISTILLED: 2 MASTER DISTILLER: Anatolio Ramirez
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PRODUCT DESCRIPTION
This De Horno is hand harvested, pit roasted and milled by hand with wooden mallets. Fermented in timber with spring water and double distilled in hybrid stainless steel and clay pot stills.

SMELLS LIKE
Tropical candy, skittles and crème brûlée

TASTES LIKE
Grapefruit bitters, marigold, cheesecake and menthol finish

5 Sentidos Madrecuixe

by Eduardo Perez Cortes



CATEGORY: Agave Distillate	AGAVE AGE PRIOR TO HARVEST: 14 years
BOTTLE SIZE: 750ml	ABV: 47.5%
AGAVE TYPE: Agave Karwinskii (Madrecuixe)	TIMES DISTILLED: 2
REGION: El Nanche, Oaxaca	MASTER DISTILLER: Eduardo “Lalo” Pérez Cortez



PRODUCT DESCRIPTION

This Madrecuixe is hand harvest and hand mashed with wooden hammers. Fermented in cypress timber tanks with the use of well water. Double distilled in copper alembic stills.

SMELLS LIKE

Guava, lavender and dried herbs

TASTES LIKE

Pine, grapefruit rind, stone fruits and finished with a dusty and dried star anise

5 Sentidos Espadín Capón

by Alberto Martinez



CATEGORY: Agave Distillate	AGAVE AGE PRIOR TO HARVEST: 14 years
BOTTLE SIZE: 750ml	ABV: 49%
AGAVE TYPE: Agave Angustifolia Haw (Espadin Capon)	TIMES DISTILLED: 2
REGION: Santa Catarina Albarradas, Oaxaca	MASTER DISTILLER: Alberto Martinez



PRODUCT DESCRIPTION

This Espadín Capón sees the quiote stalk cut and left to concentrate sugars for up to 9 months. Pit cooked and then milled by hand with wooden mallets and fermented in stone tanks with spring water and Tepehuaje bark for activation and stabilisation during cold temperatures. Finally double distilled in clay pots.

SMELLS LIKE

Overripe fruit, cake icing, herbs

TASTES LIKE

Sweet cream, candy apple and finished with baked pie cinnamon and minerality

5 Sentidos Papalote

by Antonio Sonido



Vegan



Pit Roasted



Mechanical Shredder



Timber Ferment



Spring Water



Copper Pot Still



Glass Aged

CATEGORY: Agave Distillate

BOTTLE SIZE: 750ml

AGAVE TYPE: Agave Cupreatea (Papalote)

REGION: Pantitlan, Guerrero

AGAVE AGE PRIOR TO HARVEST: 12 years

ABV: 47.7%

TIMES DISTILLED: 2

MASTER DISTILLER: Antonio Sonido



PRODUCT DESCRIPTION

This Papalote is hand harvested and milled via a mechanical shredder. Fermented in Ayacahuite (white pine) tanks with spring water. Then double distilled in copper alembic still.

SMELLS LIKE

Tamarind, tea tree, corn meal, sweet basil

TASTES LIKE

Watermelon, blueberry cake and finished with crème brûlée and grassy notes

5 Sentidos Arroqueño

by Tio Pedro



Vegan



Pit Roasted



Hand Crushed



Wooden Mallets



Timber Ferment



Spring Water



Clay Pot Still

CATEGORY: Agave Distillate

BOTTLE SIZE: 750ml

AGAVE TYPE: Agave Angustifolia Haw (Espadin Capon)

REGION: Santa Catarina Albarradas, Oaxaca

AGAVE AGE PRIOR TO HARVEST: 14 years

ABV: 49%

TIMES DISTILLED: 2

MASTER DISTILLER: Alberto Martinez



PRODUCT DESCRIPTION

This cultivated Arroqueño has been milled by hand with wooden mallets and fermented in pine vats with well water and double distilled in clay pots.

SMELLS LIKE

Lemon zest, dark chocolate and dandelion

TASTES LIKE

Turnip and roasted vegetables finished with icing sugar and caramelized plantains

5 Sentidos Papalote con Chumil

by Don Cuco



CATEGORY: Agave Distillate
BOTTLE SIZE: 750ml
AGAVE TYPE: Agave Cupreatea (Papalote)
REGION: Tetitlán de la Lima, Guerrero

AGAVE AGE PRIOR TO HARVEST: 10 years
ABV: 47.6%
TIMES DISTILLED: 2
MASTER DISTILLER: Refugio “Don Cuco” Calzada Hernández

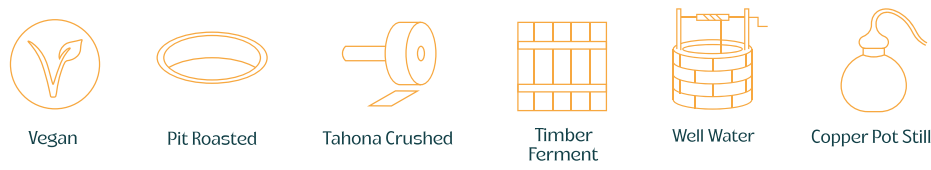


PRODUCT DESCRIPTION
This Papalote is hand harvested and milled via a mechanical shredder. Fermented in Ayacahuite (white pine) tanks with spring water. Then double distilled in copper alembic still. During the distillation process the Chumil bug (stink bug) is added to create a taste like no other.

SMELLS LIKE
Playdoh and wet grass
TASTES LIKE
Anise and cocoa finished with a spearmint and grass

5 Sentidos Tepextate

by Sergio Juárez Patricio



CATEGORY: Agave Distillate
BOTTLE SIZE: 750ml
AGAVE TYPE: Agave Marmorata (Tepextate)
REGION: San Augstin Amatengo, Oaxaca

AGAVE AGE PRIOR TO HARVEST: 12 years
ABV: 48.9%
TIMES DISTILLED: 1
MASTER DISTILLER: Sergio Juárez Patricio



PRODUCT DESCRIPTION
This Tepextate is wild harvested, pit roasted and milled by a Tahona pulled by two bulls. Fermentation is done in cypress pine tanks with spring water and distilled in a refrescadera still.

SMELLS LIKE
Wet stone, parsley and cake frosting
TASTES LIKE
Green peppers, charred fruits and cucumbers finished with sautéed mushrooms and herb butter

5 Sentidos Tobala + Jabalí + Sierra Negra

by Alberto Martínez

- Vegan
- Pit Roasted
- Hand Crushed
- Wood Mallet Crushed
- Stone Tub Ferment
- Spring Water
- Clay Pot Still

CATEGORY: Agave Distillate	TIMES DISTILLED: 2
BOTTLE SIZE: 750ml	AGAVE TYPE:
REGION: Santa Catarina Albarradas, Oaxaca	Agave Potatorium & Agave Seemanniana (Tobala)
ABV: 47.6%	Agave Convallis (Jabalí)
MASTER DISTILLER: Alberto Martinez	Agave Americana sp (Sierra Negra)
	AGAVE AGE PRIOR TO HARVEST: 15 years



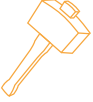
PRODUCT DESCRIPTION

This Mezcla (blend) of 3 amazing agaves is pit roasted, hand crushed with wooden mallets and fermented in stone tubs, Alberto adds encino de agua bark to jumpstart and stabilize the fermentation. This crucial element along with the striking combination of these three agaves creates a unique experience in a glass.

- SMELLS LIKE**
- Potpourri, fresh rosemary and flowers
- TASTES LIKE**
- Strawberries, guava, wet clay fold into a slightly tannic, mineral earth finish

5 Sentidos Espadin Puntas

by Tio Tello

- Vegan
- Pit Roasted
- Hand Crushed
- Wood Mallet Crushed
- Machete & Axe
- Timber Ferment
- Spring Water
- Copper Pot Still

CATEGORY: Agave Distillate	AGAVE AGE PRIOR TO HARVEST: 10 years
BOTTLE SIZE: 750ml	ABV: 58.1%
AGAVE TYPE: Agave Angustifolia Haw (Espadin)	TIMES DISTILLED: 2
REGION: El Nanche, Oaxaca	MASTER DISTILLER: Eduardo “Lalo” Pérez Cortez



PRODUCT DESCRIPTION

This Espadín has been milled by hand with machetes and wooden hammers. Fermented in cypress tanks with well water and double distilled in copper alembic stills.

- SMELLS LIKE**
- Red apple skin, tropical and wet clay
- TASTES LIKE**
- Dehydrated fruit, dried thyme, roasted veggies, black tea

5 Sentidos Pechuga de Mole Poblano by Delfino Tobón



CATEGORY: Agave Distillate

BOTTLE SIZE: 750ml

REGION: San Pablo Ameyaltepec, Puebla

ABV: 48%

TIMES DISTILLED: 2

AGAVE TYPE: Agave potatorum (Papalome)

AGAVE AGE PRIOR TO HARVEST: 10 – 15 years

MASTER DISTILLER: Delfino Tobón Mejia



PRODUCT DESCRIPTION

5 Sentidos Pechuga de Mole Poblano is exceptionally polished, effervescent and unlike any pechuga-style agave spirit we can find. Distilled by Delfino Tobón Mejia in the verdant mountain valley of San Pablo Ameyaltepec, Puebla, Mexico. This crisp and bright pechuga uses a once-distilled batch of wild-harvested Papalome, commonly recognized in Oaxaca as Tosalá.

The Pechuga process is completed in the second distillation when the Mezcal is redistilled with local fruits, grains, and nuts, and the protein (chicken) is suspended in the vapours, all of which add to the spirit’s final flavour. Delfino and his family have a long history of distilling and especially making pechuga. The expertise and experience truly come through in the final distillate.

SMELLS LIKE

Oatmeal, cedar, chamomile, lemonade

TASTES LIKE

Creamy dessert, matcha macaron, sweet chocolate, nuts, cinnamon spice

5 Sentidos Red Fruit Pechuga by Luis Enrique



CATEGORY: Agave Distillate

BOTTLE SIZE: 750ml

AGAVE TYPE: Agave Marmorata (Pizorra)

REGION: San Agustín Amatengo, Oaxaca

AGAVE AGE PRIOR TO HARVEST: 7–10 years

ABV: 52%

TIMES DISTILLED: 2

MASTER DISTILLER: Luis Enrique



PRODUCT DESCRIPTION

5 Sentidos Pechuga de Frutos Rojos has an inviting and fresh green aroma which is enlivened with fruity pastry notes for a sweet and satisfying sip. Luis Enrique produced this pechuga at his palenque in the village of San Agustín Amatengo, Oaxaca.

Luis uses a refrescadera still, which is typical in the region of Ejutla and allows for what is essentially a double-distillation through a single pass. He and his father, Sergio, work hand in hand to produce bold yet alluringly accessible spirits using this process

SMELLS LIKE

Fennel, celery, green pepper

TASTES LIKE

Fruit cream, glazed pastry, tamarindo

5 Sentidos Clay Pot Mexicano

by Tío Pedro



CATEGORY: Agave Distillate
BOTTLE SIZE: 750ml
REGION: Santa Catarina Minas, Oaxaca
ABV: 48%

TIMES DISTILLED: 2
AGAVE TYPE: Agave Rhodacantha (Mexicano)
AGAVE AGE PRIOR TO HARVEST: 10–15 years
MASTER DISTILLER: Tío Pedro Hernandez



PRODUCT DESCRIPTION

Tío Pedro Hernandez’s impressive skill at producing distillates with massive flavours is exemplified with this nano-batch of Mexicano. Tío Pedro has been making spirits for more than 50 years in Santa Catarina Minas, where nearly every palenque in town preserves the ancestral tradition of distilling in clay pots crafted in the village of Santa Maria Atzompa. With the help of his nephew Lalo, Tío Pedro produced this batch of Mexicano at his palenque, La Esperanza. Tío Pedro’s batch sizes are often relatively small due to the capacity of his production methods. This particular spirit exudes boldness as soon as it is opened and presents savoury vegetable notes with bright, acidic and mineral notes on the palate.

SMELLS LIKE

Roasted agave, cocoa and figs

TASTES LIKE

Sweet potato, citrus zest, roasted kale, coriander and minerality

5 Sentidos Glass Aged Pizorra de Puebla

by Delfino Tobón



CATEGORY: Agave Distillate
BOTTLE SIZE: 750ml
AGAVE TYPE: Agave Marmorata (Pizorra)
REGION: San Pablo Ameyaltepec, Puebla

AGAVE AGE PRIOR TO HARVEST: 10–15 years
ABV: 47%
TIMES DISTILLED: 1
MASTER DISTILLER: Delfino Tobón Mejia



PRODUCT DESCRIPTION

5 Sentidos Pizorra starts off as seemingly peculiar and then transforms into a carnival of tropical fruits and baked spices on the palate. Delfino Tobón Mejia produced this batch using wild-harvested Pizorra that surrounds San Pablo Ameyaltepec, Puebla, the village where his palenque is located. Delfino’s homemade still is crafted from a combination of copper and stainless steel and utilizes a three-plate “reflux” method of distillation. This unconventional style allows for double distillation results in just a single pass. “Unique” would be an understatement when describing the wild flavours of this batch.

SMELLS LIKE

Butterscotch, red Berries and nanche

TASTES LIKE

Bubblegum, pineapple, strawberry, gingerbread, tropical fruit

5 Sentidos 2007 Glass Aged Cuixe Madrecuixe Espadin by Tio Tello



Vegan



Pit Roasted



Hand Crushed



Wooden Mallets



Timber Ferment



Well Water



Copper Pot Still



Glass Aged

CATEGORY: Agave Distillate

BOTTLE SIZE: 750ml

REGION: El Nanche, Oaxaca

ABV: 51%

MASTER DISTILLER: Eduardo “Lalo” Perez Cortez

TIMES DISTILLED: 2

AGAVE TYPE & AGAVE AGE PRIOR TO HARVEST:

Agave Karwinskii (Cuixe) | 10 – 15 years

Agave Karwinskii (Madrecuixe) | 10 – 15 years

Agave Angustifolia Haw (Espadin) | 8 – 10 years



PRODUCT DESCRIPTION

Once this is gone, it's gone forever. Produced in 2007 and rested in glass for 15 years, this is one of the most delectably captivating distillates we have ever tasted. Eduardo Pérez Cortez, nicknamed Lalo, produced this batch at his family's modestly-sized palenque in El Nanche, Oaxaca.

Lalo and his father, Tio Tello, harvest exclusively mature agave and maintain a tradition of hand mashing that is essentially lost in the region of Miahuatlan. This Ensemble of Cuixe, Madrecuixe and Espadin was distilled in 2007 and left resting in glass demijohns for about 15 years.

SMELLS LIKE

Dried herbs, lavender, guava

TASTES LIKE

Pine, grapefruit rind, stone fruit, minerality and dried star anise



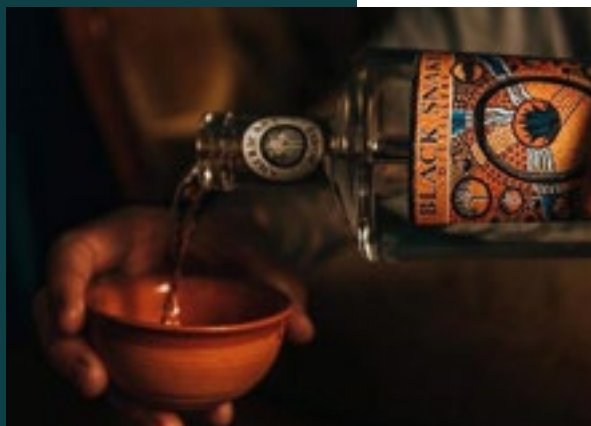
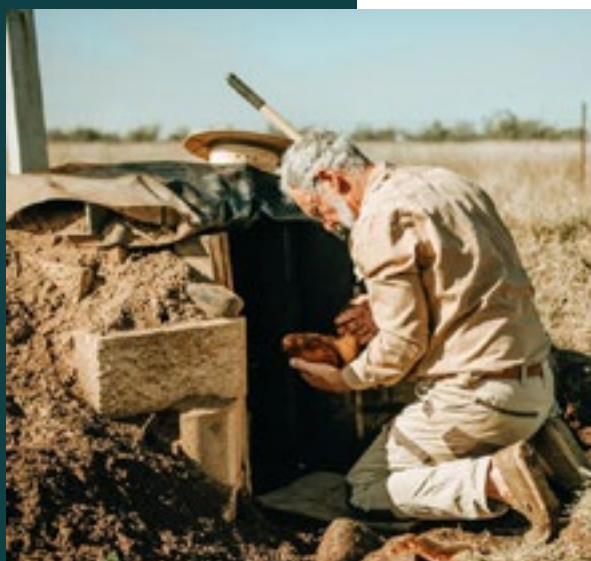


Narrabri, NSW, Australia



Black Snake are the small batch leaders when it comes to honouring the cultural and traditional processes of making Mezcal, or in this case, Agave distillate, in Australia. Honouring the wild-grown, hand-harvested, milling, fermentation and distillation techniques of yesteryear. This is truly a hands-on operation, from start to finish, made the right way, all under the Australian sun. The team at Black Snake are committed to maximising the sustainability of the process and continuing their journey of creating a unique Australian Agave spirit.

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Black Snake Joven Americana



Gluten Free



Vegan



Pit Roasted



Mechanical
Shredder



Stainless Steel



Copper Pot Still



Spring & Rain
Water

CATEGORY: Agave Distillate

BOTTLE SIZE: 500ml

AGAVE TYPE: Agave Americana

REGION: Narrabri, NSW

AGAVE AGE PRIOR TO HARVEST: 18 years

ABV: 48%

TIMES DISTILLED: 2

MASTER DISTILLER: Stephen Beale and Rosemary Smith



PRODUCT DESCRIPTION

Australian grown and Australian made, the husband and wife team in Narrabri NSW have created what we believe as the closest thing to Mezcal, but made in Australia.

Black Snake are the small batch leaders when it comes to honouring the cultural and traditional processes of making Mezcal, or in this case, Agave distillate, in Australia. Honouring the wild-grown, hand-harvested, milling, fermentation and distillation techniques of yesteryear. This is truly a hands-on operation, from start to finish, made the right way, all under the Australian sun. The team at Black Snake are committed to maximising the sustainability of the process and continuing their journey of creating a unique Australian Agave spirit.

SMELLS LIKE





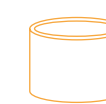



Summer rain on green grass, followed by subtle smoke and smooth spiciness

TASTES LIKE

Vegetal, capsicum with a hint of boiled lollies. Dry warm finish



Black Snake Reposado

- Gluten Free
- Vegan
- Brick Oven
- Mechanical Shredder
- Stainless Steel
- Copper Pot Still
- Spring & Rain Water
- Barrel Aged

CATEGORY: Agave Distillate

BOTTLE SIZE: 500ml

AGAVE TYPE: Agave Americana

REGION: Narrabri, NSW

AGAVE AGE PRIOR TO HARVEST: 18 years

ABV: 44%

TIMES DISTILLED: 2

MASTER DISTILLER: Stephen Beale and Rosemary Smith



PRODUCT DESCRIPTION

Australian grown and Australian made, the husband and wife team in Narrabri NSW have created what we believe as the closest thing to a barrel-aged Mezcal but made in Australia. Black Snake are the small batch leaders when it comes to honouring the cultural and traditional processes of making Mezcal, or in this case, Agave distillate, in Australia. Honouring the wild-grown, hand-harvested, milling, fermentation and distillation techniques of yesteryear. This is truly a hands-on operation, from start to finish, made the right way, all under the Australian sun. The team at Black Snake are committed to maximising the sustainability of the process and continuing their journey of creating a unique Australian Agave spirit.

SMELLS LIKE

Roasted agave, subtle eucalyptus, smoke and caramel brittle

TASTES LIKE

Roasted agave, green spices with caramel

Black Snake Kangaroo Pechuga

- Gluten Free
- Pit Roasted
- Mechanical Shredder
- Stainless Steel
- Copper Pot Still
- Spring & Rain Water
- Pechuga Style
- Kangaroo
- Seasonal Fruits
- Spices

CATEGORY: Agave Distillate

BOTTLE SIZE: 500ml

AGAVE TYPE: Agave Americana

REGION: Narrabri, NSW

AGAVE AGE PRIOR TO HARVEST: 18 years

ABV: 48%

TIMES DISTILLED: 3

MASTER DISTILLER: Stephen Beale and Rosemary Smith



PRODUCT DESCRIPTION

Australian grown and Australian made, the husband and wife team in Narrabri NSW have created what we believe as the closest thing to a pechuga style Mezcal but made in Australia. Black Snake are the small batch leaders when it comes to honouring the cultural and traditional processes of making Mezcal, or in this case, Agave distillate, in Australia. Honouring the wild-grown, hand-harvested, milling, fermentation and distillation techniques of yesteryear. This is truly a hands-on operation, from start to finish, made the right way, all under the Australian sun. The team at Black Snake are committed to maximising the sustainability of the process and continuing their journey of creating a unique Australian Agave spirit.

SMELLS LIKE

A melon fruit salad and gentle bbq protein

TASTES LIKE

Lots of tingly sweet fruit, old citrus and fruit peel followed by warm gamey flavour on back palate

Black Snake Ensamble


Gluten Free


Vegan


Brick Oven


Mechanical Shredder


Stainless Steel Ferment


Copper Pot Still


Spring & Rain Water

CATEGORY: Agave Distillate
BOTTLE SIZE: 500ml
REGION: Narrabri, NSW
ABV: 50%

AGAVE TYPE & AGAVE AGE PRIOR TO HARVEST:
Agave Americana – 18 years, Agave Angustifolia – 8 years
TIMES DISTILLED: 2
MASTER DISTILLER: Stephen Beale and Rosemary Smith



PRODUCT DESCRIPTION
Australian grown and Australian made, the husband and wife team in Narrabri NSW have created what we believe as the closest thing to an Ensamble Mezcal but made in Australia. Black Snake are the small batch leaders when it comes to honouring the cultural and traditional processes of making Mezcal, or in this case, Agave distillate, in Australia. Honouring the wild-grown, hand-harvested, milling, fermentation and distillation techniques of yesteryear. This is truly a hands-on operation, from start to finish, made the right way, all under the Australian sun. The team at Black Snake are committed to maximising the sustainability of the process and continuing their journey of creating a unique Australian Agave spirit.

SMELLS LIKE
Overripe sugary fruits. Faint blue cheese
TASTES LIKE
Blue cheese, slightly yeasty and sweet overripe melons.

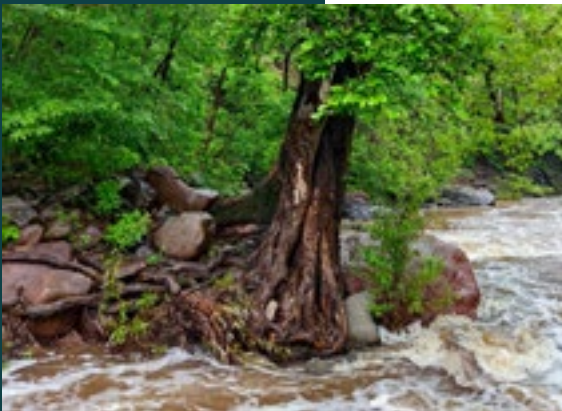




- 1. Oaxaca
- 2. Michoacan
- 3. San Luis Potosi
- 4. Zacatecas
- 5. Durango
- 6. Tamaulipas
- 7. Guerrero

mezcal DERRUMBES®

The mission of Derrumbes Mezcal is to create Mezcales from regions primarily outside of Oaxaca to support more mezcaleros and family-run producers in the lesser-known states. Being socially responsible and easing the pressure on singular agaves from one region allows Derrumbes to share the agave diversity and regional influence on those agaves.



Mezcal Derrumbes Oaxaca Espadin - Tobala



CATEGORY: Mezcal	AGAVE AGE PRIOR TO HARVEST: 8-15 years
BOTTLE SIZE: 700ml	ABV: 46%
AGAVE TYPE: Agave Angustifolia Haw (Espadin) Agave Potatorium (Tobala)	TIMES DISTILLED: 2
REGION: Santiago Matatlan, Oaxaca	MASTER DISTILLER: Javier Mateo



PRODUCT DESCRIPTION

The Central Valleys of Oaxaca are a well-known area for mezcal production. The traditional production techniques include the use of volcanic rock-lined pit roasting to cook the agaves, fueled with black oak hardwood, milled with a big tahona and fermented naturally in wooded tubs but aided with pulque and water from the ancestral Zapotec town of Mitla and then finally distilled twice in copper pot stills. The amazing profile is all thanks to the agaves, how they are cared for and the mineral-rich soil that imparts it terroir into the agave sugars. Made with 70% Espadin and 30% Tobala.

SMELLS LIKE

Fresh fruits and a slight smoky aroma

TASTES LIKE

Charred pineapples, delicate fruits, salty bbq and earthy minerality.

Mezcal Derrumbes Michoacan

Cupreata Inaequidens



CATEGORY: Mezcal	AGAVE AGE PRIOR TO HARVEST: 8-15 years
BOTTLE SIZE: 700ml	ABV: 47%
AGAVE TYPE: Agave Cupreata (Chino) Agave Inaequidens (Alto)	TIMES DISTILLED: 2
REGION: Tzitzio, Michoacan	MASTER DISTILLER: Guadalupe Perez



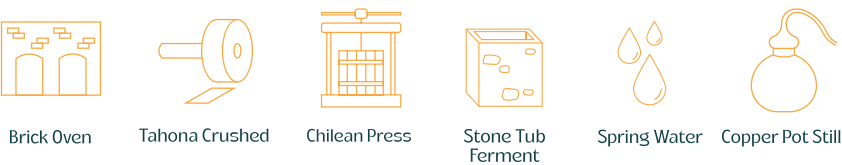
PRODUCT DESCRIPTION

The state of Michoacan is a region with varying climates and land, this Mezcal is made in a location called Tierra Caliente (hot land). The agaves are cooked in volcanic rock-lined pits fueled with black oak, milled mechanically and fermented underground in wood and clay vats. The wild airborne yeast of the palenque activates the fermentation over a 5 day period and then double distillation in a philippine still made from pine wood and a copper pot. Aged in glass for 60 days.

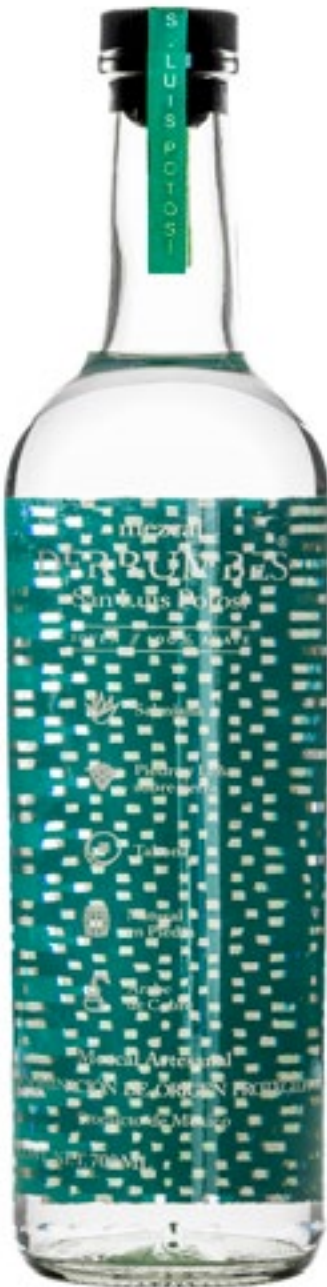
- SMELLS LIKE**
- Ripe fruits, Oily seeds and woody oak note
- TASTES LIKE**
- Herbal, ripe fruits and timber resin

Mezcal Derrumbes San Luis Potosi

Salmiana Verde



CATEGORY: Mezcal	AGAVE AGE PRIOR TO HARVEST: 8-15 years
BOTTLE SIZE: 700ml	ABV: 44%
AGAVE TYPE: Agave Salmiana (Verde)	TIMES DISTILLED: 2
REGION: Charcas, San Luis Potosi	MASTER DISTILLER: J. Manuel Perez



PRODUCT DESCRIPTION

Maestro mezcalero Juan Manuel Perez is in charge of production of mezcal in San Luis Potosi. With a strong focus on not using timber from trees to support mezcal production, he instead forages for dry salmiana leaves and the quote stalks to use as fuel. Cooked in a brick pit oven and milled with tahona and chilean basket press to extract the last of the agave liquid, then fermented in natural stone pits and distilled in a copper pot still.

- SMELLS LIKE**
- Green peppers and sweet flowers
- TASTES LIKE**
- Flowers, jalapeno peppers with a sweet acidic ending

Mezcal Derrumbes Zacatecas Tequilana



CATEGORY: Mezcal
BOTTLE SIZE: 700ml
AGAVE TYPE: Agave Tequilana (Azul)
REGION: Hacienda de Guadalupe, Zacatecas

AGAVE AGE PRIOR TO HARVEST: 9–12 years
ABV: 45%
TIMES DISTILLED: 2
MASTER DISTILLER: Jaime Bañuelos



PRODUCT DESCRIPTION

Huitzila, Zacatecas is a region shrouded with old school distillation knowledge and traditional production techniques. Blessed with a rich water supply from the surrounding canyon and weather that is just perfect to make awesome mezcal. They only use Agave Tequilana cooked in a pit and fuelled by black oak, then tahona crushed and activated naturally with airborne yeast fermented in wooded tubs, finally double distillation in a hybrid stainless and copper alembic pot.

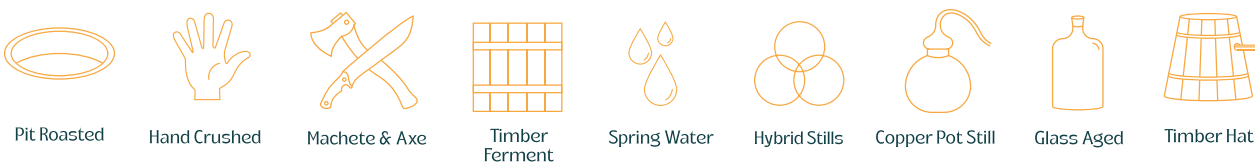
SMELLS LIKE

Floral, sweet grapefruit, raspberries, light wood and salt

TASTES LIKE

Fresh fruits, grass, ginger, citrus, magic marker and hickory smoke

Mezcal Derrumbes Durango Cenizo



CATEGORY: Mezcal
BOTTLE SIZE: 700ml
AGAVE TYPE: Agave Durangensis (Cenizo)
REGION: Nombre de Dios, Durango

AGAVE AGE PRIOR TO HARVEST: 9–12 years
ABV: 45%
TIMES DISTILLED: 2
MASTER DISTILLER: Antonio Panuco “El Tigre”



PRODUCT DESCRIPTION

Using only Agave Durangensis (Cenizo) made the traditional way through pit roasting the agave fuelled by black oak, then crushed by hand with an axe. Fermentation in this region is done underground because of cold nights using natural yeast in wooden boxes and finally distilled in a special hybrid wood-copper still mixing the knowledge of occidental and oriental techniques.

SMELLS LIKE

Ripe fruits, leather and honeysuckle

TASTES LIKE

Vanilla, Cherries, sweet fruits, nuts, mineral and an ever so gentle bbq smoke

Mezcal Derrumbes Tamaulipas Ensamble



CATEGORY: Mezcal

BOTTLE SIZE: 700ml

AGAVE TYPE: Agave Americana, Agave Funkiana, Agave Unnivitata

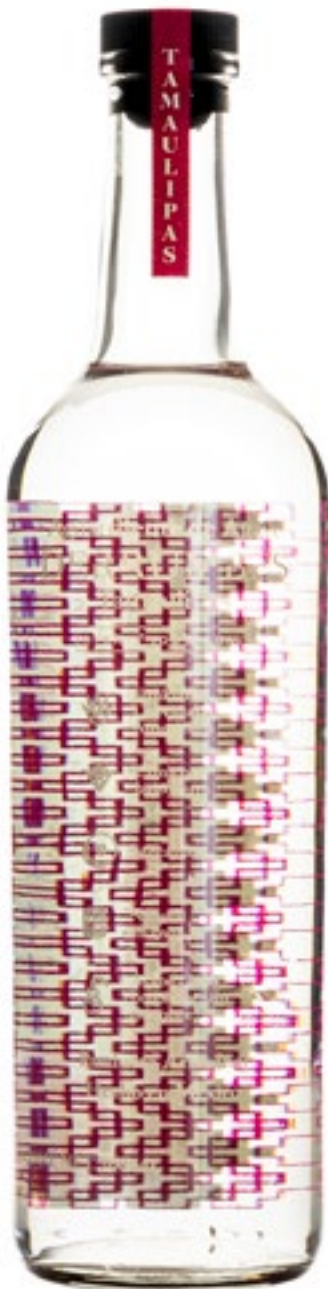
REGION: El Gavilan, Tamaulipas

AGAVE AGE PRIOR TO HARVEST: 8-15 years

ABV: 47%

TIMES DISTILLED: 2

MASTER DISTILLER: Cuahutemoc Jacques



PRODUCT DESCRIPTION

Northern Mexico is a magical land with ancestral knowledge about agaves and unique species of plants. This ensamble is made from a secret recipe, where a unique split of 3 Agave’s are pit-roasted with black oak, co-milled in a mechanical shredder, the juice is put in stainless steel tubs letting wild yeast activate the magic, before being double distilled in a stainless steel and copper alembic pot to release the harmonious flavours of each of the 3 agaves.

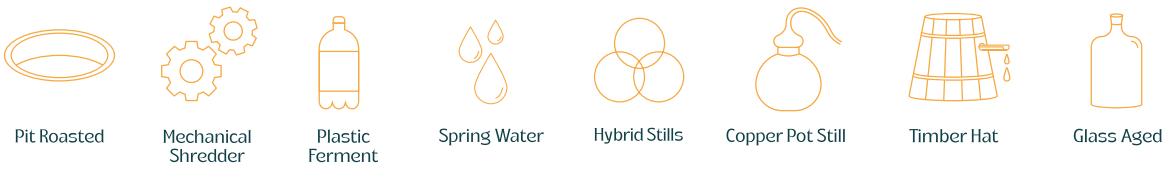
SMELLS LIKE

Insane Funk of blue cheese and kimchi

TASTES LIKE

Orange peel, cheddar and green apples

Mezcal Derrumbes Guerrero Cupreata



CATEGORY: Mezcal

BOTTLE SIZE: 700ml

AGAVE TYPE: A Cupreata (Penca ancha)

REGION: Coyuca de Catalan, Guerrero

AGAVE AGE PRIOR TO HARVEST: 8-15 years

ABV: 47%

TIMES DISTILLED: 2

MASTER DISTILLER: Israel Rios



PRODUCT DESCRIPTION

Israel Rios is the mastermind behind this awesome expression of Guerrero, his skill allows the agave to express itself. Only mature Penca Ancha agaves are harvested and put in a pit-roast with white oak and milled in a mechanical shredder, fermentation is carried out in plastic tubs with only wild natural yeast and the final touch is given by the philippine Higuera wood alembic pot still.

SMELLS LIKE

Sweet fruit and floral bomb

TASTES LIKE

Cacao, honey, tejocote and flowers



Santiago Matatlan, Oaxaca



Dixeebe is a long-awaited project from the Cortes and Hernandez families, 5th generation Mezcaleros from Santiago Matatlan, Oaxaca. This project aims to protect and cultivate the culture of Mezcal that has existed for centuries in the Oaxacan Sierras. Love, gratitude and respect are pillars of the project. Each product produced by Dixeebe is made to honour tradition, and ensure that these Mezcales will be protected for future generations to enjoy. They only seek to produce the best quality Mezcal they can, regardless of market influence.

www.mezcaldixeebe.com



Dixeebe Mezcal Espadin Edition #3



Gluten Free



Vegan



Pit Roasted



Tahona Crushed



Timber Ferment



Spring Water



Copper Pot Still

CATEGORY: Mezcal	AGAVE AGE PRIOR TO HARVEST: 12 years
BOTTLE SIZE: 375ml	ABV: 49%
AGAVE TYPE: Agave Angustifolia	TIMES DISTILLED: 2
REGION: Santiago Matatlan, Oaxaca	MASTER DISTILLER: Valentin Cortes



PRODUCT DESCRIPTION

Produced by Valentin and Asis Cortes, the driving force that brought the coveted El Jolgorio Mezcal to the world. Dixeebe is their next project, born from Love, Gratitude and Respect. This Mezcal shows just how complex and powerful Espadin can be.

Dixeebe is a long-awaited project from the Cortes and Hernandez families, 5th generation Mezcaleros from Santiago Matatlan, Oaxaca. This project aims to protect and cultivate the culture of Mezcal that has existed for centuries in the Oaxacan Sierras. Love, gratitude and respect are pillars of the project. Each product produced by Dixeebe is made to honour tradition, and ensure that these Mezcales will be protected for future generations to enjoy. They only seek to produce the best quality Mezcal they can, regardless of market influence.

SMELLS LIKE
Ripe stone fruit, green herbs, yoghurt

TASTES LIKE
Cloves, baked agave and cacao



Dixeebe Mezcal Espadin Edition #4



CATEGORY: Mezcal	AGAVE AGE PRIOR TO HARVEST: 7 years
BOTTLE SIZE: 375ml	ABV: 50%
AGAVE TYPE: Agave Angustifolia	TIMES DISTILLED: 2
REGION: Santiago Matatlan, Oaxaca	MASTER DISTILLER: Valentin Cortes



PRODUCT DESCRIPTION

Produced by Valentin and Asis Cortes, the driving force that brought the coveted El Jolgorio Mezcal to the world. Dixeebe is their next project, born from Love, Gratitude and Respect. This Mezcal is a savoury and left-of-field style of Espadin. Full of earth, spice and a punch to the face.

Dixeebe is a long-awaited project from the Cortes and Hernandez families, 5th generation Mezcaleros from Santiago Matatlan, Oaxaca. This project aims to protect and cultivate the culture of Mezcal that has existed for centuries in the Oaxacan Sierras. Love, gratitude and respect are pillars of the project. Each product produced by Dixeebe is made to honour tradition, and ensure that these Mezcales will be protected for future generations to enjoy. They only seek to produce the best quality Mezcal they can, regardless of market influence.

SMELLS LIKE
Sweet potato, cardamom, ginger
TASTES LIKE
Earthy with a punch of spice and heat

Dixeebe Mezcal Tobala Edition



CATEGORY: Mezcal	AGAVE AGE PRIOR TO HARVEST: 12 years
BOTTLE SIZE: 375ml	ABV: 51%
AGAVE TYPE: Agave Potatorum	TIMES DISTILLED: 2
REGION: Santiago Matatlan, Oaxaca	MASTER DISTILLER: Valentin Cortes



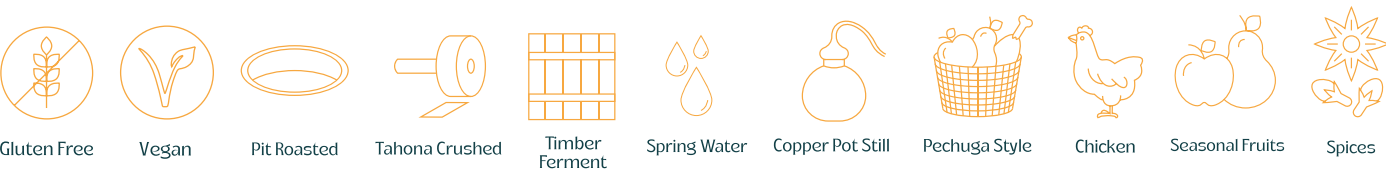
PRODUCT DESCRIPTION

Produced by Valentin and Asis Cortes, the driving force that brought the coveted El Jolgorio Mezcal to the world. Dixeebe is their next project, born from Love, Gratitude and Respect. A powerful and expressive Tobala. Savoury, earthy and aromatic. Incredible complexity as it opens up in the glass.

Dixeebe is a long-awaited project from the Cortes and Hernandez families, 5th generation Mezcaleros from Santiago Matatlan, Oaxaca. This project aims to protect and cultivate the culture of Mezcal that has existed for centuries in the Oaxacan Sierras. Love, gratitude and respect are pillars of the project. Each product produced by Dixeebe is made to honour tradition, and ensure that these Mezcales will be protected for future generations to enjoy. They only seek to produce the best quality Mezcal they can, regardless of market influence.

SMELLS LIKE
White flowers, wet earth, citrus
TASTES LIKE
White pepper spice, forest floor, cacao

Dixeebe Mezcal Pechuga Edition



CATEGORY: Mezcal	AGAVE AGE PRIOR TO HARVEST: 8 years
BOTTLE SIZE: 375ml	ABV: 51%
AGAVE TYPE: Agave Angustifolia	TIMES DISTILLED: 2
REGION: Santiago Matatlan, Oaxaca	MASTER DISTILLER: Valentin Cortes



PRODUCT DESCRIPTION
Produced by Valentin and Asis Cortes, the driving force that brought the coveted El Jolgorio Mezcal to the world. Dixeebe is their next project, born from Love, Gratitude and Respect. Once a year, Valentin Cortes produces a very small batch of this very special liquid. Espadin ‘ordinario’ is added to the still with bananas, guava, pineapple, oranges, apple, prunes and turkey meat all hung in the still. The second distillation sees vapours pass through the protein and fruits to infuse the spirit with layered tropical and herbal flavours. The spirit is bottled around 50%.

Dixeebe is a long-awaited project from the Cortes and Hernandez families, 5th generation Mezcaleros from Santiago Matatlan, Oaxaca. This project aims to protect and cultivate the culture of Mezcal that has existed for centuries in the Oaxacan Sierras. Love, gratitude and respect are pillars of the project. Each product produced by Dixeebe is made to honour tradition, and ensure that these Mezcales will be protected for future generations to enjoy.

- SMELLS LIKE**
Candied orange, pineapple, pine needles
- TASTES LIKE**
Guava, jalapeno, vanilla & bitter chocolate

Dixeebe Mezcal Pulquero Edition



CATEGORY: Mezcal	AGAVE AGE PRIOR TO HARVEST: 16 years
BOTTLE SIZE: 375ml	ABV: 49%
AGAVE TYPE: Agave Americana Oaxacensis	TIMES DISTILLED: 2
REGION: Santiago Matatlan, Oaxaca	MASTER DISTILLER: Valentin Cortes



PRODUCT DESCRIPTION
Produced by Valentin and Asis Cortes, the driving force that brought the coveted El Jolgorio Mezcal to the world. This agave is commonly used to produce ‘Pulque’, a sweet fermented sap, that when distilled into a clear liquid delivers an all-green and gnarly front palate but with sweetness and length to finish.

Dixeebe is a long-awaited project from the Cortes and Hernandez families, 5th generation Mezcaleros from Santiago Matatlan, Oaxaca. This project aims to protect and cultivate the culture of Mezcal that has existed for centuries in the Oaxacan Sierras. Love, gratitude and respect are pillars of the project. Each product produced by Dixeebe is made to honour tradition, and ensure that these Mezcales will be protected for future generations to enjoy. They only seek to produce the best quality Mezcal they can, regardless of market influence.

- SMELLS LIKE**
Fresh cut herbs, aloe vera, green peppers
- TASTES LIKE**
Torched green apple, charcoal, honey



- 1. Oaxaca
- 2. Michoacan
- 3. Guerrero



Mal Bien is a collection of Agave Spirits from small producers throughout Mexico, curated by spirit nerds and agave lovers during their travels in search of the delicious, authentic and interesting. In each sip you'll find the land where the plants were raised, the techniques that have become a tradition in the village where it was distilled, and the experience of the Mezcalero who produced it.



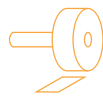
Mal Bien Mezcal Espadin by Oscar Morales



Vegan



Pit Roasted



Tahona Crushed



Timber Ferment



Spring Water



Copper Pot Still

CATEGORY: Mezcal
BOTTLE SIZE: 750ml
AGAVE TYPE: Agave Angustifolia Haw (Espadin)
REGION: San Dionisio Ocotepec, Oaxaca

AGAVE AGE PRIOR TO HARVEST: 8 years
ABV: 45.5%
TIMES DISTILLED: 2
MASTER DISTILLER: Oscar Morales Lopez



PRODUCT DESCRIPTION

Produced in San Dionisio Ocotepec, Oaxaca, Mexico at 1,680 Meters (5,512 Feet) above sea level this 100% Agave Espadín (Agave Angustifolia Haw.) is cooked in a pit oven fuelled by encino and white Pine over a 5-7 day period. Crushed by tahona and then naturally fermented in open-air pine Vats for another 4-6 Days. Finally, it is distilled slowly in 2 x 275-litre copper pot alambique stills.

SMELLS LIKE

Roasted meat, tropical fruits, ground corn, lime pith and pine tar

TASTES LIKE

Leather and caramelized banana finished with mourish mineral and barley



Mal Bien Mezcal Zacate Limon

by Lucio Morales



Vegan



Pit Roasted



Tahona Crushed



Timber Ferment



Copper Pot Still



Spring Water



Fresh Botanicals

CATEGORY: Agave Distillate	AGAVE AGE PRIOR TO HARVEST: 8 years
BOTTLE SIZE: 750ml	ABV: 40.0%
AGAVE TYPE: Agave Angustifolia Haw (Espadin)	TIMES DISTILLED: 2
REGION: San Dionisio Ocotepec, Oaxaca	MASTER DISTILLER: Oscar Morales Lopez



PRODUCT DESCRIPTION

The Original recipe of Lucio Morales Lopez finished with Lemongrass. Lucio makes this specifically for his wife Agustina to enjoy. Using their home grown lemon grass macerated and infused with Mezcal. Technically an abocado Mezcal created with the ideal balance between flavour, price and ABV for cocktails.

Produced in San Dionisio Ocotepec, Oaxaca, Mexico at 1,680 Meters (5,512 Feet) above sea level this 100% Agave Espadín (Agave Angustifolia Haw.) is cooked in a pit oven fuelled by encino and white Pine over a 5-7 day period. Crushed by tahona and then naturally fermented in open-air pine Vats for another 4-6 Days. Distilled slowly in 2 x 275-litre copper pot alambique stills. Freshly cut lemongrass is added to the stills before the second distillation, and a bit more is macerated in the finished product for an extra touch of aromatics and color.

SMELLS LIKE


Fresh cut lemon grass, wet pine fields and crisp winter mornings

TASTES LIKE


Lemongrass, sage, burnt earth, pine, sweet citrus blossoms

Mal Bien Tepextate


by Felipe & Ageo Cortes




Vegan




Pit Roasted




Tahona Crushed



Timber Ferment



Well Water



Copper Pot Still

CATEGORY: Agave Distillate	AGAVE AGE PRIOR TO HARVEST: 12 years
BOTTLE SIZE: 750ml	ABV: 46.52%
AGAVE TYPE: Agave Marmorata (Tepextate)	TIMES DISTILLED: 2
REGION: Mengoli de Morelos, Oaxaca	MASTER DISTILLER: Felipe & Ageo Cortes



PRODUCT DESCRIPTION

The Tepextate (Agave Marmorata) is cooked in a 9 tonne pit over an 8-10 day period with heat fuelled by a mix of Encino, Yagareche, Mesquite and Palo de Aguila wood. Once cooked the agave is immediately milled by tahona. It does not rest post cooking. Once crushed it is then fermented for 3-8 days in Sabino timber tanks (Taxodium Mucronatum). Well water is added and then double distilled in copper pots stills with refrescaderas* and adjusted with Puntas and Colas** *Water in the refrescadera is changed only once per distillation and the montera does not include any plates. **The tail end of the second distillation, is commonly known as ‘colas’ or tails but in this part of the Miahuatlan district it is referred to locally as ‘Shishe’. ‘Shishe’ in other parts of Oaxaca can also be referred to as the first distillation, the Puntas, the heads or ‘Ordinario’ and that at times is usually discarded.

SMELLS LIKE

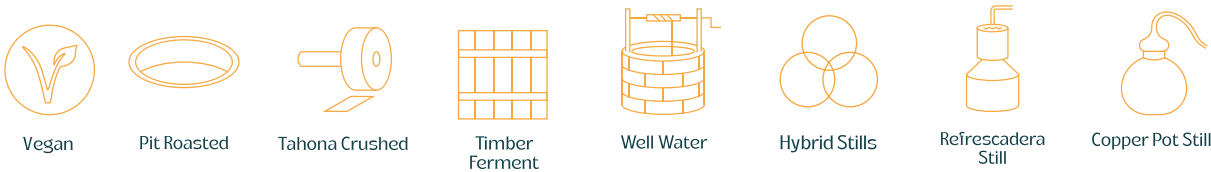
Green peppers and cilantro

TASTES LIKE

Jalapeño, citrus, candy apple with a white pepper and dark chocolate finish

Mal Bien Coyote

by Victor & Emanuel Ramos



CATEGORY: Agave Distillate
BOTTLE SIZE: 750ml
AGAVE TYPE: Agave Karwinskii / Agave Potatorium
REGION: Mengoli de Morelos, Oaxaca

AGAVE AGE PRIOR TO HARVEST: 12 years
ABV: 47.21%
TIMES DISTILLED: 2
MASTER DISTILLER: Victor & Emanuel Ramos



PRODUCT DESCRIPTION

The name ‘Coyote’ on this occasion does not refer to Agave Americana. In this instance the name ‘Coyote’ refers to its cross-pollinated and hybrid breed. The Agave Karwinskii (madrecuixe) has been pollinated by Agave Potatorium (tobala) to create this extremely unique Agave, aptly named Coyote.

Cooked in a 13 tonne pit for 6 days with heat fuelled by a mix of Encino and Mesquite wood. After cooking the Coyote is allowed to rest for 5–7 days before being milled by tahona. Fermentation occurs in Sabino timber tanks (Taxodium Mucronatum) for 3–8 days. Well water is added and then distilled twice in 275-litre copper pot stills with refrescadera and further adjusted with puntas and colas (heads and tails).

SMELLS LIKE

Young leather and elderflower

TASTES LIKE

Roasted plantain and pear finished with wet clay, light tobacco and pecans

Mal Bien Tobala

by Victor & Emanuel Ramos



CATEGORY: Agave Distillate
BOTTLE SIZE: 750ml
AGAVE TYPE: Agave Potatorium
REGION: Mengoli de Morelos, Oaxaca

AGAVE AGE PRIOR TO HARVEST: 12 years
ABV: 45.32%
TIMES DISTILLED: 2
MASTER DISTILLER: Victor & Emanuel Ramos



PRODUCT DESCRIPTION

The Tobala is cooked in a 13 tonne pit for 6 days with heat fuelled by a mix of Encino and Mesquite wood. After cooking the Tobala is immediately milled by tahona. Fermentation occurs in Sabino timber tanks (Taxodium Mucronatum) for 3–8 days. Well water is added and then distilled twice in 275-litre copper pot stills with refrescadera and further adjusted with puntas and colas (heads and tails)

SMELLS LIKE


Orange marmalade, apricots and rose water


TASTES LIKE

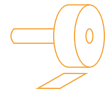
Violet candies, fruit leather and watermelon finished with biscotti, bran muffin, pandan


Mal Bien Mexicano


by Victor & Emanuel Ramos



Vegan



Pit Roasted



Tahona Crushed


Timber Ferment


Well Water


Hybrid Stills


Refrescadera Still


Copper Pot Still

CATEGORY: Agave Distillate
BOTTLE SIZE: 750ml
AGAVE TYPE: Agave Americana
REGION: Mengoli de Morelos, Oaxaca

AGAVE AGE PRIOR TO HARVEST: 12 years
ABV: 47.58%
TIMES DISTILLED: 2
MASTER DISTILLER: Victor & Emanuel Ramos



PRODUCT DESCRIPTION

The Mexicano is cooked in a 13 tonne pit for 6 days with heat fuelled by a mix of Encino and Mesquite wood. After cooking the Mexicano is allowed to rest for 5–7 days before being milled by tahona. Fermentation occurs in Sabino timber tanks (*Taxodium Mucronatum*) for 3–8 days. Well water is added and then distilled twice in 275-litre copper pot stills with refrescadera and further adjusted with puntas and colas (heads and tails)

SMELLS LIKE

Mint, thyme and caramel

TASTES LIKE

Cucumber water, sauternes, pine needles finished with bell peppers and bonfire





- 1. Durango
- 2. Oaxaca

ORIGEN RAIZ DEL ESPIRITU

Origen Raiz is produced in the Malpaís de la Brena region of Durango, western Mexico. The Cortés and Saravia families share a respect for their culture and customs deeply rooted in the natural environment.

Producing their world-class Mezcal from their shared Vinata El Ojo at Rancho el Ojo, the home of Bildo Saravia, Origen Raiz put their environment and the precious ecosystem surrounding their home at the forefront of every business decision they make.

The Cortés family bring six generations of Mezcal knowledge from their home in Oaxaca, including fifth generation Maestro Mezcalero Don Valentín Cortés.

WWW.MEZCALORIGENRAIZ.COM



Origen Raiz Cenizo Mezcal

Gluten Free

Vegan

Pit Roasted

Mechanical Shredder

Timber Ferment

Spring Water

Copper Pot Still

CATEGORY: Mezcal	AGAVE AGE PRIOR TO HARVEST: 10-14 years
BOTTLE SIZE: 750ml	ABV: 48%
AGAVE TYPE: Agave Durangensis (Cenizo)	TIMES DISTILLED: 2
REGION: Tuitan, Durango	MASTER DISTILLER: Ignacio Grijalva



PRODUCT DESCRIPTION

The flagship Mezcal from the ranch of the Saravia family in Durango, Mexico.

Produced at Rancho El Ojo, a large and bio-diverse cattle farm that focuses on regenerative farming techniques to create biodiversity and harmony. Rich, volcanic soils nourish the Cenizo agaves and 30% of the field of agave are allowed to seed and reproduce naturally.

All of the agaves used are ‘capon’, meaning the quito stalk is cut to allow the energy and sugars to be re-diverted back into the pina for 9-12 months. The mezcales of El Ojo are crafted in Durango with an Oaxacan style, due to Master Distiller Ignacio Grivalja’s origin being from Santiago Matatlan, Oaxaca.

SMELLS LIKE

Notes of pineapple and guava with wet slate and bacon fat

TASTES LIKE

Instant clove, green pepper and volcanic stones roll over a sweet cacao spice and a spicy heat of guajillo chile

Origen Raiz Chacaleño Mezcal



CATEGORY: Mezcal	AGAVE AGE PRIOR TO HARVEST: 8-10 years
BOTTLE SIZE: 750ml	ABV: 48%
AGAVE TYPE: Agave Angustifolia (Chacaleño)	TIMES DISTILLED: 2
REGION: El Platanar, Durango	MASTER DISTILLER: Carlos Angulo Ruiz



PRODUCT DESCRIPTION

Origen Raiz Chacaleño is a tropical and floral expression of Agave Angustifolia showcasing climate and production in a textural bomb. Located in the north of Durango towards Sinaloa, El Platanar sits in a sub-tropical valley surrounded by high mountain ranges creating a unique microclimate. Cultivated agave from the Espadin family grown on the steep mountainsides, only accessible by ATV. Carlos Ruiz crafts his incredible mezcals with native yeast and a hybrid copper still with a refractor, resulting in an incredibly textural and complex spirit.

SMELLS LIKE

White flowers, mango, banana leaf

TASTES LIKE

Roasted banana, white pepper and a super creamy texture

Origen Raiz Madrecuixe Mezcal



CATEGORY: Mezcal	AGAVE AGE PRIOR TO HARVEST: 12-15 years
BOTTLE SIZE: 750ml	ABV: 48%
AGAVE TYPE: Agave Karwiskii (Madrecuishe)	TIMES DISTILLED: 2
REGION: Santiago Matatlan, Oaxaca	MASTER DISTILLER: Valentin Cortes



PRODUCT DESCRIPTION

A text book example of Agave Karwiinskii exuding an aromatic profile of flowers and vegetables. You will find this Intense, challenging and dangerously drinkable. A dense, fibrous, tree like agave which grows around the Mihatlan region of Oaxaca. Very low-yielding in terms of liquid volume, but huge in flavour. This Mezcal is a delicate balance between green vegetal notes, herbal aromatics and some subtle fruit sweetness. Intense, challenging and dangerously drinkable.

SMELLS LIKE

Intense green herbs and vegetal notes

TASTES LIKE

Under ripe strawberries, violets and Campari

Origen Raiz Pecho de Venado Mezcal


Gluten Free


Pit Roasted


Tahona Crushed


Timber Ferment


Spring Water


Copper Pot Still


Pechuga Style


Deer / Venison

CATEGORY: Mezcal

BOTTLE SIZE: 750ml

AGAVE TYPE: Agave Durangensis (Cenizo)

REGION: Tuitan, Durango

AGAVE AGE PRIOR TO HARVEST: 10-14 years

ABV: 51%

TIMES DISTILLED: 2

MASTER DISTILLER: Valentin Cortes



PRODUCT DESCRIPTION

An incredibly celebratory style of Mezcal de Pecho (pechuga). Only produced once a year with seasonal fruits and wild-caught Venison. Venison is added to the still for the second distillation.

Valentin Cortes produces a very small batch of this very special liquid. Cenizo ‘ordinario’ is added to the still with bananas, guava, pineapple, oranges, apple, and prunes and a wild-hunted venison shoulder is hung in the still. During the second distillation, spirit vapours pass through the venison to further infuse adding layers of tropical and herbal notes with a hint of game. The spirit is bottled around 50%. Limited to 400 bottles worldwide a truly incredible liquid.

SMELLS LIKE

Tropical fruits, juniper berry, game

TASTES LIKE

Guava, pine needle, citrus and spice





Matatlan, Oaxaca



This Espadin Mezcal, from the Central Valleys of Oaxaca, has been steeped in tradition and history born from the battle for Mexican Independence. The perfect balance of fruits and smoke for cocktails and the Australian bonus is it comes in a 1 litre format. Top 10 selling Mezcal in USA

WWW.MEZCALMAYALEN.COM



Mezcal Peloton 41%

- Sustainable
- Organic
- Pit Roasted
- Tahona Crushed
- Spring Water
- Timber Ferment
- Copper Pot Still

CATEGORY: Mezcal	AGAVE AGE PRIOR TO HARVEST: 8 years
BOTTLE SIZE: 1000ml	ABV: 41%
AGAVE TYPE: Angustifolia 'Espadin'	TIMES DISTILLED: 2
REGION: Matatlan, Oaxaca	MASTER DISTILLER: Cutberto Santiago



PRODUCT DESCRIPTION

The meaning of Pelotón de la Muerte translates to "the Squadron of Death". The flag itself represented the insurgent army called "The Squadron of Death" who fought for Father Miguel Hidalgo who was executed by a firing squad in 1811, decapitated and taken to the Alhondiga de las Granaditas, in Guanajuato, where it was hung on exhibition for leading the revolution. This Mezcal Peloton De La Muerte pays homage to this story, Mexico's struggle for Independence and celebrates it.

SMELLS LIKE

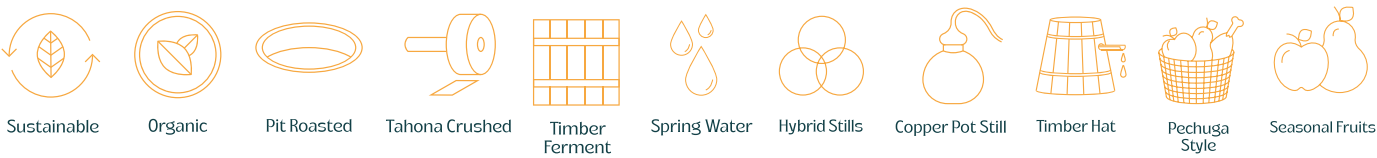
Kiwi fruit, lemon zest, dried peppercorn, agave, and soft smoke

TASTES LIKE

Clean, semi dry and citric with a forward sweetness and a pleasant, lingering warmth. This Espadin mezcal makes for perfect cocktails without being overpowered by smoke



Peloton Citric Pechuga Mezcal



CATEGORY: Mezcal	AGAVE AGE PRIOR TO HARVEST: 10 years
BOTTLE SIZE: 750ml	ABV: 45%
AGAVE TYPE: Cupreata / Maguey Verde	TIMES DISTILLED: 2
REGION: Mazatlan, Guerrero	MASTER DISTILLER: Rodolfo Obregon



PRODUCT DESCRIPTION

A Vegan Pechuga from Guerrero, merged using a field blend of 2 agaves, Cupreata and Criollo, double distilled with local aromatics and fruits that hang from the still to add intense citrics and freshness. Peloton de la Muerte is a collection of Mezcales making artisanal mezcales that are not only highly enjoyable neat, but offer great diversity to be mixed.

SMELLS LIKE

A candy orange and lemon freshness with intense sweet citrics

TASTES LIKE

Herbaceous yet sweet mandarin and orange layers

Peloton Criollo Mezcal



CATEGORY: Mezcal	AGAVE AGE PRIOR TO HARVEST: 8 years
BOTTLE SIZE: 750ml	ABV: 50%
AGAVE TYPE: Criollo	TIMES DISTILLED: 2
REGION: Mazatlan, Guerrero	MASTER DISTILLER: Hector Obregon



PRODUCT DESCRIPTION

A mezcal created from wild and the vary rare agave Criollo. Found remotely in the central valleys of Guerrero, double distilled in both Arabic and Filipino stills to produce a unique flavour. Peloton de la Muerte is a collection of Mezcales making artisanal mezcales that are not only highly enjoyable neat, but offer great diversity to be mixed.

SMELLS LIKE

Hints of flowers and fresh rain finished with gentle smoke

TASTES LIKE

Bright candied red apple and sweet caramel and viscous mouth coat



San Nicolas, Durango



With the use of only wild agaves, we passionately set out to share one of the best kept secrets of Mexico: the Northern Regions Mezcal made from a rich biodiversity, terrior and skill.

WWW.MEZCALSURRITO.COM

Burrito Fiestero Cenizo Mezcal

- 
Sustainable
- 
Organic
- 
100% Solar
- 
Pit Roasted
- 
By Hand
- 
Wooden Mallets
- 
Timber Ferment
- 
Spring Water
- 
Copper Pot Still

CATEGORY: Mezcal
BOTTLE SIZE: 750ml
AGAVE TYPE: Cenizo “Durangensis” wild agave”
REGION: San Nicolas, Durango

AGAVE AGE PRIOR TO HARVEST: 13 years
ABV: 42%
TIMES DISTILLED: 2
MASTER DISTILLER: Juan Manuel Conde



PRODUCT DESCRIPTION

Our organic components merged with the delicate hand-crafted productions of our master distiller make Burrito Fiestero an outstanding, high-quality artisanal mezcal. With the vivid colors of Mexico stamped on his back, the burrito is set out to share his delicious flavours and passion with the world.

SMELLS LIKE

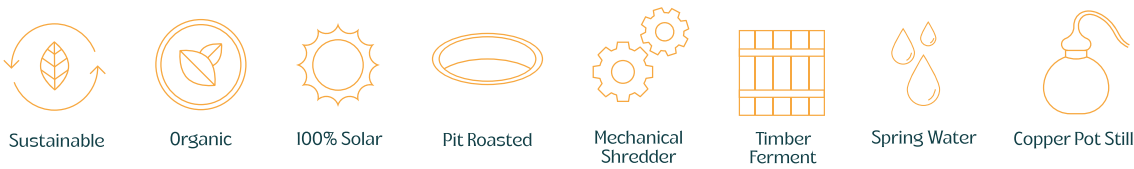
Pronounced fruity-citrus, earthy and sweet aromas.

TASTES LIKE

Full body with intense fruty notes and soft finish, well balanced and slight buttered notes



Burrito Fiestero Ensemble



CATEGORY: Mezcal	AGAVE AGE PRIOR TO HARVEST: 10–12 years
BOTTLE SIZE: 750ml	ABV: 46%
AGAVE TYPE: A. Cenizo (durangensis) and A. Verde (salmiana cassispina)	TIMES DISTILLED: 2
REGION: Durango, Mexico	MASTER DISTILLER: Juan Manuel Conde



PRODUCT DESCRIPTION

Burrito Ensemble showcases two of Durango, Mexico’s most prominent agaves. When Agave Cenizo (Durangensis) and Agave Verde (Cassispina) are brought together, harmony is created, leaving your tastebuds bouncing with flavour. 10 to 12-year-old agaves are hand-picked when the maximum sugar content is reached. Harvested by hand with the use of an axe, the agave piñas are cooked underground for 72 hours in a volcanic rock pit oven. Cooked agaves are then milled with a mechanical shredder, powered 100% by solar energy. Fermentation is accelerated with natural airborne yeast in the small, open-air, 600-litre timber tanks for 5 – 8 days. The fermented mash is then double-distilled, with the heat source coming from recycled agave bagasse (spent agave fibres) in small copper stills. Filtered and bottled by hand by the local workforce.

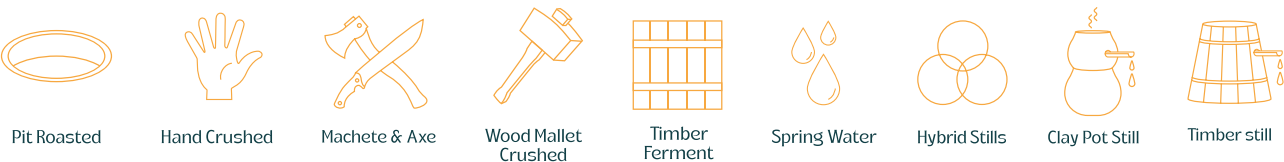
SMELLS LIKE

Fresh jalapeño, green peppers, caramelised fruits and smoked vegetables.

TASTES LIKE

Mint, Jalapeño, sweet spice, tropical fruits and a rich mineral texture.

Burrito Fiestero Masparillo Ancestral



CATEGORY: Mezcal	AGAVE AGE PRIOR TO HARVEST: 14–16 years
BOTTLE SIZE: 750ml	ABV: 50.2%
AGAVE TYPE: A. Maximiliana (Masparillo)	TIMES DISTILLED: 2
REGION: Durango, Mexico	MASTER DISTILLER: Juan Manuel Conde



PRODUCT DESCRIPTION

“Harvested by hand with the use of an axe, 14 to 16-year-old agaves are handpicked when the maximum sugar content is achieved. The agave piñas are cooked underground for 72 hours in our volcanic rock pit oven. Once cooked they are removed from the pit and further milled by hand in the Ancestral way. Using mountain spring water the fermentation is done in tiny 300-litre wooden vats. Open-air fermentation lasts for 3- 5 days and is activated with wild airborne yeast. Double-distilled with the use of bagasse (spent agave fibres) in small clay and wooden Filipino style stills. The runoff is then filtered and bottled at still strength. Whilst the Mezcal is being made, the bottles are meticulously hand-painted and labelled by the locally employed artisans. This Masparillo Mezcal is rare and extremely limited, each bottle is uniquely hand-painted and a collector’s item.”

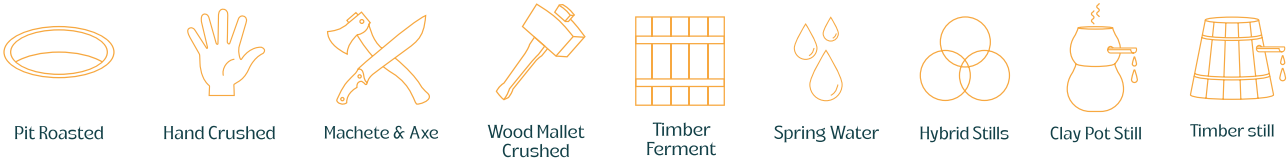
SMELLS LIKE

Green pepper, smoked sweet agave, wet stones and earthy minerality

TASTES LIKE

Green olives, green capsicum, clay and a hint of smoked earth.

Burrito Ancestral Castilla Mezcal



CATEGORY: Mezcal	AGAVE AGE PRIOR TO HARVEST: 10-12 years
BOTTLE SIZE: 750ml	ABV: 49.1%
AGAVE TYPE: A. Angustifolia (Castilla)	TIMES DISTILLED: 2
REGION: Durango, Mexico	MASTER DISTILLER: Juan Manuel Conde



PRODUCT DESCRIPTION

Harvested by hand with axes, 10 to 12-year-old agaves are handpicked when the maximum sugar content is achieved. The agave piñas are cooked underground for 72 hours in our volcanic rock pit oven. Once cooked they are removed from the pit and further milled by hand in the Ancestral way. Using mountain spring water the fermentation is done in tiny 300-litre wooden vats. Open-air fermentation lasts for 3- 5 days and is activated with wild airborne yeast. Double-distilled with the use of bagasse (spent agave fibres) in small clay and wooden Filipino style stills. The runoff is then filtered and bottled at still strength. Whilst the Mezcal is being made, the bottles are meticulously hand-painted and labelled by the locally employed artisans. This Castilla Mezcal is rare and extremely limited, each bottle is uniquely hand-painted and a collector's item.

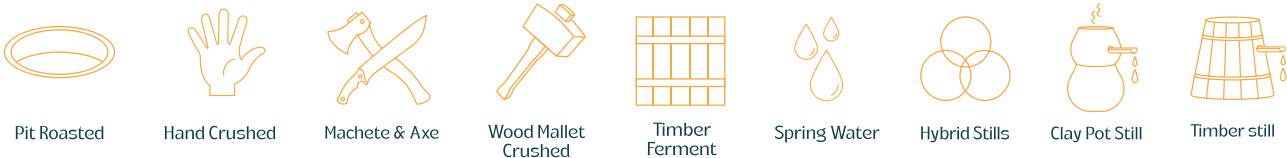
SMELLS LIKE

Subtle citrus and herbaceous flavours finished with gentle smoke and buttery notes.

TASTES LIKE

Sweet agave, dried lemon and herbs finished with a nice smoked wood flavour.

Burrito Ancestral Tepemete Mezcal



CATEGORY: Mezcal	AGAVE AGE PRIOR TO HARVEST: 8-10 years
BOTTLE SIZE: 750ml	ABV: 49%
AGAVE TYPE: A. Angustifolia (Tepemete)	TIMES DISTILLED: 2
REGION: Durango, Mexico	MASTER DISTILLER: Juan Manuel Conde



PRODUCT DESCRIPTION

Harvested by hand with the use of an axe, 8 - 10 year agaves are handpicked when the maximum sugar content is achieved. The agave piñas are cooked underground for 72 hours in our volcanic rock pit oven. Once cooked they are removed from the pit and further milled by hand in an ancestral way. Using mountain spring water the fermentation is done in tiny 300-litre wooden vats. Open-air fermentation lasts for 3- 5 days and is activated with wild airborne yeast. Double-distilled with the use of bagasse (spent agave fibres) in small clay and wooden Filipino style stills. The runoff is then filtered and bottled at still strength. Whilst the Mezcal is being made, the bottles are meticulously hand-painted and labelled by the locally employed artisans. This Tepemete Mezcal is rare and extremely limited, each bottle is uniquely hand-painted and a collector's item.

SMELLS LIKE

Red apple, Pear, Vanilla and fresh soil

TASTES LIKE

Sweet cinnamon, flowers and fresh cut wood followed by a minty green candy note and a long smokey sweet lactic aftertaste.



- 1. Oaxaca
- 2. Guerrero
- 3. San Luis Potosí
- 4. Durango
- 5. Puebla
- 6. Michoacán



Leyendas is your guide through the vast mezcal world. We offer the most complete collection of Mezcal from locally renowned Mezcaleros from the most diverse agave regions. These are the true Legends of Mezcal.

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Mezcal De Leyendas

Limited Edition - Oaxaca Coyote Ancestral



Sustainable



Organic



Pit Roasted



Hand Crushed



Wood Mallet
Crushed



Timber
Ferment



Spring Water



Clay Pot Still

CATEGORY: Mezcal

BOTTLE SIZE: 750ml

AGAVE TYPE: Maguey Coyote (A. Americana Oaxacensis)

REGION: Sola de Vega, Oaxaca

AGAVE AGE PRIOR TO HARVEST: 8-10 years

ABV: 46.8%

TIMES DISTILLED: 2

MASTER DISTILLER: Angel' Cruz Robles



PRODUCT DESCRIPTION

Maestro Angel cooks the agave in traditional roasting pits, mills the cooked agave manually by hand with wooden mallets, then ferments in oak wood vats and distilled in clay pots. Although part of the genus americana, one of the top agaves in terms of geographic distribution, this subspecies is found in a narrow area in the state of Oaxaca. It typically yields 1L of mezcal per 25 kgs of Agave, and matures over an 8 to 10 years life cycle.

SMELLS LIKE

Notes of peat and hard candy

TASTES LIKE

Deep earthy profile, toasted agave



Mezcal De Leyendas

Limited Edition - Durango Verde Scabra



CATEGORY: Mezcal	AGAVE AGE PRIOR TO HARVEST: 10-12 years
BOTTLE SIZE: 750ml	ABV: 48.2%
AGAVE TYPE: Maguey Verde (A. Scabra)	TIMES DISTILLED: 2
REGION: Nobre de Dios, Durango	MASTER DISTILLER: 'Gil' Gilberto Roldán Quezada



PRODUCT DESCRIPTION

Maestro 'Gil' Gilberto Roldán Quezada is a fourth generation mezcalero with over 20 years of experience in artisanal mezcal production in Nombre de Dios, Durango. Located in the semidesertic Altiplano duranguense, northwest Mexico this region of Mexico is well known for its biodiversity and breadth of agave species. This Durango Verde (A. Scabra) is common to the area but very few, if any due to its low yield and difficult handling.

- SMELLS LIKE**
- Dried herbs like alfalfa and hay
- TASTES LIKE**
- Well balanced, rich minerality

Mezcal De Leyendas

Limited Edition - Oaxaca Cuishe



CATEGORY: Mezcal	AGAVE AGE PRIOR TO HARVEST: 10-14 years
BOTTLE SIZE: 750ml	ABV: 48.8%
AGAVE TYPE: A. Karwinskii	TIMES DISTILLED: 2
REGION: San Jerónimo Taviche, Oaxaca	MASTER DISTILLER: 'Don Catarino' Hernández



PRODUCT DESCRIPTION

Maestro 'Don Catarino' Hernández is a first generation mezcalero with over 50 years of experience in artisanal mezcal production. Currently he oversees the mezcal production with a very watchful eye, which is done mostly now by his eldest son Felipe. The palenque is in San Jerónimo Taviche, Oaxaca perched in the mountains of the Sierra Madre del Sur, southwest Mexico. The palenque itself is very small and rustic, mastered by the hands of Don Catarino and entrusted to his son to become the next generation of Mezcalero.

- SMELLS LIKE**
- Earthy notes with peaty smoke
- TASTES LIKE**
- Green apple and spicy finish

Mezcal De Leyendas

Limited Edition - Oaxaca Jabali



CATEGORY: Mezcal	AGAVE AGE PRIOR TO HARVEST: 10-14 years
BOTTLE SIZE: 750ml	ABV: 50.1%
AGAVE TYPE: Maguey Jabalí (A. Convallis)	TIMES DISTILLED: 2
REGION: San Baltazar Guelavila, Oaxaca	MASTER DISTILLER: Cosme 'Tucho' Hernández Martínez



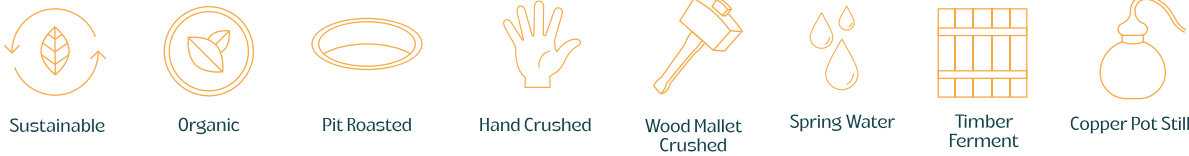
PRODUCT DESCRIPTION
Maestro 'Tucho' Cosme Hernández is a fifth generation mezcalero with over 20 years of experience in artisanal mezcal production. Tucho palenque is in San Baltazar Guelavila, Oaxaca where he is nestled high in the mountains of the Sierra Madre del Sur, southwest Mexico and is fortunate to have a natural spring running through his property.

SMELLS LIKE
Spices and dried chiles

TASTES LIKE
Meaty, notes of overripe fruits

Mezcal De Leyendas

Limited Edition - Puebla Pichumel



CATEGORY: Mezcal	AGAVE AGE PRIOR TO HARVEST: 12-20 years
BOTTLE SIZE: 750ml	ABV: 48.2%
AGAVE TYPE: Maguey Pichumel (A. Marmorata)	TIMES DISTILLED: 2
REGION: Tehuacan, Puebla	MASTER DISTILLER: José 'El Güero' Ortega



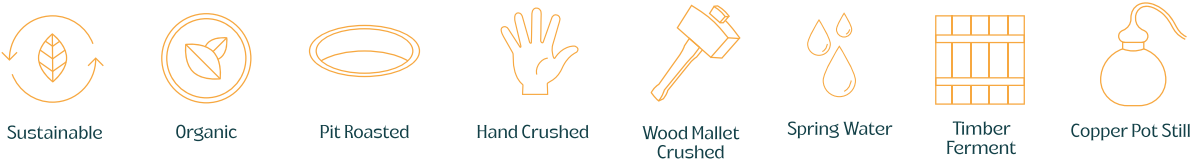
PRODUCT DESCRIPTION
Maestro 'El Güero' José Ortega is a third generation mezcalero with over 20 years of experience in artisanal mezcal production. El Guero's palenque is in San Luis Atolotitlán, Puebla in a small town that sits on a spectacular nature reserve in the Sierra Madre Oriental, southeast Mexico. Blessed with biodiversity his mezcals shine. Also known for his amazing Tobala from the same region.

SMELLS LIKE
Fresh cut grass, vegetal notes

TASTES LIKE
Raw sugar cane, nice dry finish

Mezcal De Leyendas

Limited Edition - Mexicano



CATEGORY: Mezcal	AGAVE AGE PRIOR TO HARVEST: 10-14 years
BOTTLE SIZE: 750ml	ABV: 47.9%
AGAVE TYPE: Maguey Mexicano (A. Rhodacantha)	TIMES DISTILLED: 2
REGION: Miahuatlán, Oaxaca	MASTER DISTILLER: 'Don Francisco' García León

Mezcal De Leyendas

Limited Edition - Vinata Solar



CATEGORY: Mezcal	AGAVE AGE PRIOR TO HARVEST: 12 years
BOTTLE SIZE: 750ml	ABV: 45.9%
AGAVE TYPE: Maguey Cenizo (A. Durangensis)	TIMES DISTILLED: 2
REGION: Nombre de Dios, Durango	MASTER DISTILLER: Don Gerardo Ruelas



PRODUCT DESCRIPTION

Maestro 'Don Francisco' Francisco García León is a third generation mezcalero with over 40 years of experience in artisanal mezcal production. His palenque is located in Miahuatlán, Oaxaca in the Sierra Madre del Sur, southwest of Mexico. This one has a splendid location with beautiful views of the surrounding mountains.

SMELLS LIKE

Fresh herbs like epazote and rue

TASTES LIKE

Lightly spiced, rich mouthfeel



PRODUCT DESCRIPTION

Maestro Gerardo Ruelas is an accomplished artisanal distiller, third generation sotol producer, who also experiments with mezcal, rum and whisky. This Vinata Solar is something truly unique. Mezcal de Leyendas are pioneers in the Mezcal world and they bring you the worlds first 100% solar produced mezcal.

SMELLS LIKE

Fresh herbal notes

TASTES LIKE

Clean, long lasting candied finish

*Glass is yellow not the liquid

AGAVE XUT



Raicilla





This Australian owned Raicilla distillery bares all its flavour and aroma thanks to the environment provided by luscious volcanic mountains of the Sierra Madre Occidental Jalisco, Mexico. Further pronounced by the Australian born owner and master Distiller Rio Chenery.

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Estancia Raicilla 40%



Sustainable



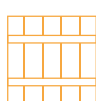
Adobo Oven



Mechanical Shredder



Spring Water



Timber Ferment



Copper Pot Still

CATEGORY: Raicilla
BOTTLE SIZE: 750ml
AGAVE TYPE: Maximiliana
REGION: La Estancia de Landeros, Jalisco

AGAVE AGE PRIOR TO HARVEST: 8 years
ABV: 40%
TIMES DISTILLED: 2
MASTER DISTILLER: Rio Chenery



PRODUCT DESCRIPTION

Australian owned and run, this fruit forward Raicilla uses Maximiliana Agave grown high in the Jalisco mountains of the Sierra Madre Occidental is all about approachability, fruit flavours and gentle smoke. The bottle is made from recycled coke and tequila glass and utilises natural resources from the area to complete its production.

SMELLS LIKE

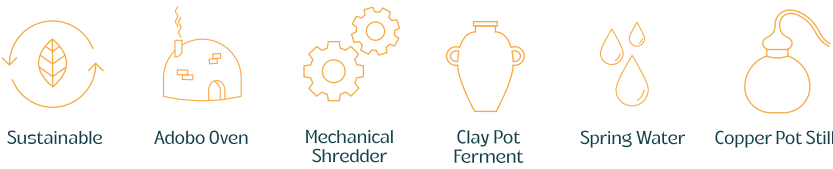
Fresh botanicals, fresh fruits and a gentle smoke

TASTES LIKE

Gin like profile with a strong fruit flavour of pineapple, nectarine finished with gentle smoke, citrus and muted sugars on the tongue



Estancia Raicilla 45%



CATEGORY: Raicilla	AGAVE AGE PRIOR TO HARVEST: 8 years
BOTTLE SIZE: 750ml	ABV: 45%
AGAVE TYPE: Maximiliana	TIMES DISTILLED: 2
REGION: La Estancia de Landeros, Jalisco	MASTER DISTILLER: Rio Chenery

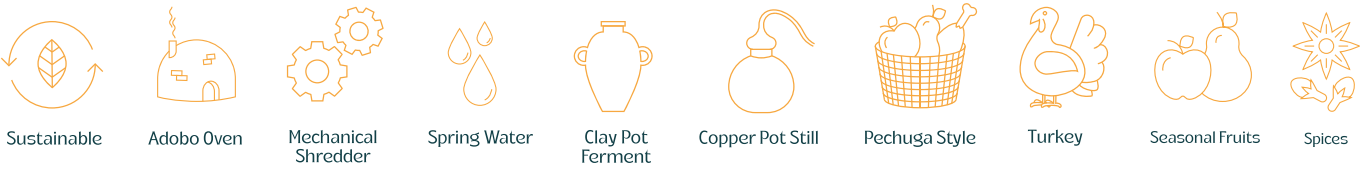


PRODUCT DESCRIPTION
Austrian owned and run this Raicilla, using Maximilliana, grown high in the mountains of the Sierra Madre Occidental from a single volcanic soil site is all about higher proof and deeper complexity. Natural resources from the area are used to complete its production.

SMELLS LIKE
Fresh botanics, Citrus, Salted Caramel

TASTES LIKE
Prominent stone fruit's, pineapple, and gentle smoke. You can feel the warmth of the higher ABV coming through on the palette

Estancia Raicilla 48% Pechuga



CATEGORY: Raicilla	AGAVE AGE PRIOR TO HARVEST: 8 years
BOTTLE SIZE: 750ml	ABV: 48%
AGAVE TYPE: Maximiliana	TIMES DISTILLED: 3
REGION: La Estancia de Landeros, Jalisco	MASTER DISTILLER: Rio Chenery





PRODUCT DESCRIPTION
This Pechuga is a very small batch and released seasonally (Summer, Fall, Spring and Winter). The ingredients will vary depending on the season and everything is sourced locally/wild from La Estancia de Landeros within a maximum 10km radius of the distillery.


SMELLS LIKE
Fresh botanics, Citrus, Salted Caramel but with gamey earthen notes


TASTES LIKE
Prominent stone fruit's, pineapple, and gentle smoke. You can feel the warmth of the higher ABV and earthy clay amphoras. Coupled with the gamey meat flavours coming through on the palette and finish


Estancia Pulque Distillate



Sustainable


Pit Roasted


Mechanical Shredder


Plastic Ferment


Spring Water


Copper Pot Still

CATEGORY: Raicilla

BOTTLE SIZE: 750ml

AGAVE TYPE: Salmiana-Manso

REGION: Rancho San Isidro, Tlaxcala

AGAVE AGE PRIOR TO HARVEST: 8 years

ABV: 43%

TIMES DISTILLED: 2

MASTER DISTILLER: Rodolfo de Razo



PRODUCT DESCRIPTION

Rancho San Isidro are 4th generation pulque producers from a region known for its pulque for millennia. A lot of the pulque produced in San Isidro is sold in traditional pulquerias in Puebla and Mexico City. In 1986 the Razo family began distilling the extra pulque ferment that they could not sell and today it remains as a small part of their total production. After spending time working with the Razo family and understanding their high quality production process, we are very excited to launch this new product under the Estancia brand. This Pulque distillate will not dissapoint.

SMELLS LIKE

The crystal clear distillate has the scent of freshly cut agave, menthol and mint. Yeasty notes linger

TASTES LIKE

Spicy wintergreen flavours that finishes with a hint of licorice.





Jalisco



La Venenosa Raicilla was created in 2011 by chef Esteban Morales to bring these hidden gems to the global market. Esteban crossed the state of Jalisco in search of the best producers in each region. In search of production methods, variety, scarcity, rarity and complexity we present to you the pinnacle in Raicilla diversity.



La Venenosa Sierra Occidental



Adobe Oven



Wood Mallet Crushed



Hand Crushed



Plastic Ferment



Spring Water



Hybrid Stills



Timber Hat



Clay Pot Still

CATEGORY: Raicilla

BOTTLE SIZE: 700ml

AGAVE TYPE: Lechuguilla (A. Maximiliana)

REGION: Sierra Occidental de Jalisco

AGAVE AGE PRIOR TO HARVEST: 8 years

ABV: 40-43%

TIMES DISTILLED: 1

MASTER DISTILLER: Don Rubén Peña Fuentes



PRODUCT DESCRIPTION

La Venenosa Raicilla Sierra Occidental de Jalisco is produced by Maestro Tabernero Don Ruben Peña in the mountains in the village of Mascota, Jalisco. At 1,500 metres above sea level, Don Ruben cultivates agave Maximiliana from seeds. The agave is roasted in a wood fired adobe oven and he uses wild yeasts to ferment the aguamiel in 200 litre vats. The distillation is performed in an arabic-philippino still and bottled after only one pass. Rumor has it that Don Ruben discovered chemical compounds in the agave Maximiliana that are outside of what is regularly seen in the agave family, and that these compounds have strong therapeutic and health benefits. Some attribute this Raicilla to Don Ruben's ability to have 17 children, all of them female. This Raicilla has a fruity palate of unsweetened lemon and lime juice. As the fruitiness fades, minerality and deep spice emerge from the depths of spirit. Great for cocktails

SMELLS LIKE

Cacao, Ripe Papaya, Balsamic Oil

TASTES LIKE

Chocolate, sweet potato, caramelized agave juice.

La Venenosa Costa De Jalisco



CATEGORY: Raicilla	AGAVE AGE PRIOR TO HARVEST: 12 years
BOTTLE SIZE: 700ml	ABV: 44-46%
AGAVE TYPE: Mexicano (A. Rhodacantha)	TIMES DISTILLED: 2
REGION: Costa de Jalisco, Cabo Corrientes	MASTER DISTILLER: Don Alberto Hernández



PRODUCT DESCRIPTION
La Venenosa Raicilla Costa, Raicilla from the Coast of Jalisco, is produced by Maestro Tabernero Don Alberto Hernández in the village of Llano Grande of the coastal region Cabo Corrientes, Jalisco. Grown and distilled 700 metres above sea level, this batch is distilled in the trunk of a hollowed out Higuera tree.

SMELLS LIKE
Fresh mint, celery, smoke

TASTES LIKE
Cilantro, Oregano, menthol, lemongrass

La Venenosa Sierra Volcanes



CATEGORY: Raicilla	AGAVE AGE PRIOR TO HARVEST: 10 years
BOTTLE SIZE: 700ml	ABV: 46-48%
AGAVE TYPE: Cenizo (A. Angustifolio)	TIMES DISTILLED: 2
REGION: Sierra Sur de Jalisco	MASTER DISTILLER: "Tio" Pedro Hernandez



PRODUCT DESCRIPTION
Made by Maestro Tabernero Don Arturo Campos, he uses cultivated maguey Cenizo (agave Angustifolia). The agave is roasted in rock-lined pits, like Mezcal, with black oak to maintain heat for 4 days. The agave is slowly squeezed by a large roller mill and the extracted juice and the agave fibres are fermented together for 6 days in stone pools. Then it is double distilled in clay pots. It rests for a minimum of 1 month before being bottled.

SMELLS LIKE
Blackberries, blueberries, cooked agave

TASTES LIKE
Green apple, smoke, pomegranate

La Venenosa Sierra Del Tigre



CATEGORY: Raicilla
BOTTLE SIZE: 700ml
AGAVE TYPE: Bruto (A. Inaequidens)
REGION: Sierra del Tigre de Jalisco

AGAVE AGE PRIOR TO HARVEST: 9 years
ABV: 43-46%
TIMES DISTILLED: 1
MASTER DISTILLER: Don Luis Contreras



PRODUCT DESCRIPTION
This Raicilla is made from agave Inaequidens, which is locally known as Bruto. Limited, rare and super small 700L annual productions are all we see. This agave grows wild in coniferous forests and it is big, over 50kgs. The use of black oak timber allows prolonged heat for pit roasting, the same way Mezcal is cooked, as opposed to Raicilla’s traditional adobe oven roasting. Left to cook for 5 days, it is then crushed manually with wooden mallets. Fermentation occurs in wooden tubs for about 10 days, then distilled, with the agave fibres in clay pots. The still used for this Raicilla is clay and Filipino style, so the imparting of earth and minerality from clay and timbers stills adds an amazing body for this single distilled Raicilla. It rests for a minimum of 1 month before being bottled.

SMELLS LIKE
Strawberries, cheese, wet soil
TASTES LIKE
Strawberries, yeast, sweet agave juice

La Venenosa Puntas



CATEGORY: Raicilla
BOTTLE SIZE: 700ml
AGAVE TYPE: Lechuguilla (A. Maximiliana)
REGION: Sierra Occidental de Jalisco

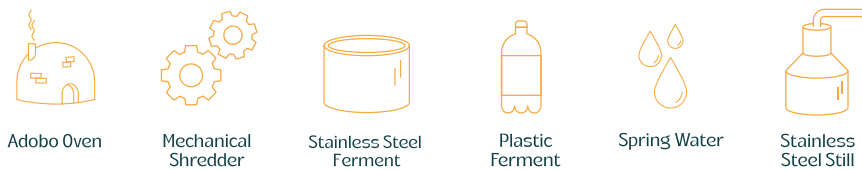
AGAVE AGE PRIOR TO HARVEST: 9 years
ABV: 61-64%
TIMES DISTILLED: 2
MASTER DISTILLER: Don Gerardo Pena ‘el lobo’



PRODUCT DESCRIPTION
Gerardo Pena uses Maximiliana grown in Jacales, high in the Sierra Madre Occidental. Cooked in an adobe oven for 4 days using black oak timber it is then crushed and fermented in 200-litre oak vats with wild airborne yeast. Using his years of wine and Raicilla experience, El Lobo distils exclusively using stainless steel alembic stills, believing that this adds a slight steely oxidised character to the finish. Do not fear this high proof Raicilla, it is easy drinking yet extremely pronounced across the flavour spectrum. The length and acidity leave the mouth-watering, unlike any other Raicilla we have tried. This Raicilla is 63% ABV (126 proof), but it is elegant, subtle, and incredibly complex.

SMELLS LIKE
Strong, pungent. Ripe red strawberries, lavender, lemon grass and pineapple and a slight metal finish from steel fermentation
TASTES LIKE
Sweet aloe vera, currant, grape and apples with a touch of candy. The heat you would expect from +60% alcohol is not present. Don’t let it scare you

La Venenosa Tabernas



CATEGORY: Raicilla	AGAVE AGE PRIOR TO HARVEST: 9–12 years
BOTTLE SIZE: 700ml	ABV: 42–45%
AGAVE TYPE: Chico Aguiar / Maximiliana	TIMES DISTILLED: 2
REGION: Sierra Occidental de Jalisco	MASTER DISTILLER: Jose Salcedo Rios



PRODUCT DESCRIPTION

The team of Benito and José Salcedo Ríos have delivered an exceptional Raicilla. Benito the agronomist, manages all the farming tasks, from germinating agave seed to the maintenance of the plantation of agave fields. Caring for the plants is key to quality Raicilla. His brother Joel is in charge of the tavern, cooking, fermenting and distillation. Cooked in Adobe ovens with black oak, crushed slowly with roller mills and fermented in stainless steel and plastic tubs the complexity exudes. Further distilled in stainless steel twice, the team have managed to set an example that the younger generation can produce exceptional Raicilla.

SMELLS LIKE

Aromas of sweet sour apples, citric fruits and melted butter

TASTES LIKE

Smoke, sweet cooked agave, citric fruits and earthy residue lingers for an amazing finish

La Venenosa Tabernas Reposado



CATEGORY: Raicilla	AGAVE AGE PRIOR TO HARVEST: 9–12 years
BOTTLE SIZE: 700ml	ABV: 45%
AGAVE TYPE: Chico Aguiar / Maximiliana	TIMES DISTILLED: 2
REGION: Sierra Occidental de Jalisco	MASTER DISTILLER: Jose Salcedo Rios



PRODUCT DESCRIPTION

The team of Benito and José Salcedo Ríos have delivered an exceptional Raicilla. Benito the agronomist, manages all the farming tasks, from germinating agave seed to the maintenance of the plantation of agave fields. Caring for the plants is key to quality Raicilla. His brother Jose is in charge of the taberna, cooking, fermenting and distillation and now barrel aging. Cooked in Adobe ovens with black oak, crushed slowly with roller mills and fermented in stainless steel and plastic tubs the complexity exudes. Further distilled in stainless steel twice, the team have managed to set an example that the younger generation can produce exceptional Raicilla. Not to rest there they have created a world first barrel aged Raicilla, Reposado style, it is aged for 3 months in Oloroso Cherry casks to add deeper layers of complexity.

SMELLS LIKE

Fresh wood, herbs and earthen roots

TASTES LIKE

Red apple, cinnamon and earth

La Venenosa Etnica TUTSI



CATEGORY: Raicilla	AGAVE AGE PRIOR TO HARVEST: 10 years
BOTTLE SIZE: 700ml	ABV: 42-45%
AGAVE TYPE: Maguey May or Masparillo	TIMES DISTILLED: 1
REGION: La Guayaba, Jalisco	MASTER DISTILLER: Don Rafael Carrillo Pizano



PRODUCT DESCRIPTION
In this ancestral expression of La Venenosa, Etnica Tutsi is reserved, rare and extremely limited. This agave spirit is from the Huichol people in northwest Jalisco and is typically only consumed during Wixarika ceremonies. For the Wixarikas the Tutsi is not just a drink, it is an entity that gives life. Don Rafael is the last known Wixarika distiller. A rare collector's item from 500-year-old distillation and production methods.

SMELLS LIKE
Pine, wet earth, all spice, clove and jalapeños. Black pepper and cheddar linger

TASTES LIKE
Grilled fish, diesel tones, pine fresh and soy. Very Smokey and did we say lots of Pine!

La Venenosa Cuastacomate Liqueur



CATEGORY: Raicilla	AGAVE AGE PRIOR TO HARVEST: 8 years
BOTTLE SIZE: 700ml	ABV: 26.5%
AGAVE TYPE: Lechuguilla (A. Maximiliana) + Cuastecomate fruit	TIMES DISTILLED: 1
REGION: Jalisco	MASTER DISTILLER: Esteban Morales



PRODUCT DESCRIPTION
Cuastecomate is a green tropical fruit of the Tecomate tree that grows on the pacific side of coastal Mexico. Actually from the beach side town of Cuastecomate, the tree itself is native to Mexico and has many functions. From creating cups, jicaras, bowls with the external gourd, to revealing the flushy pulp that when infused with Raicilla delivers a viscous liqueur like consistency which is perfect for cocktails. Commonly used for medical purposes such as a cleansing of the respiratory system of asthma, it has more functions than just fruit.

SMELLS LIKE
Sweet nuts, apricot, prune

TASTES LIKE
Raisins, cooked apple, chamomile, quince



Jalisco



El Lobo de la Sierra translates to “The wolf of the Mountain”. To know ‘Lobo’, Gerardo Peña, is to love him. You immediately feel his love of family, raicilla, and life. From the Sierra Occidental of Jalisco, Lobo’s signature profile is as unique as his personality. As the producer for La Venenosa Puntas, Lobo has now developed his own brand, which we are thrilled to present.



Lobo De La Sierra Maximilliana



Adobo Oven



Hand Crushed



Wood Mallet
Crushed



Plastic Ferment



Spring Water



Stainless
Steel Still

CATEGORY: Raicilla

BOTTLE SIZE: 700ml

AGAVE TYPE: Lechuguilla (A. Maximiliana)

REGION: Jacales, Jalisco

AGAVE AGE PRIOR TO HARVEST: 9 years

ABV: 43-46%

TIMES DISTILLED: 2

MASTER DISTILLER: Don Gerardo Pena ‘el lobo’



PRODUCT DESCRIPTION

El Lobo De la Sierra (the wolf of the mountains) has been handcrafted by the magnificent skill of Gerardo Peña. This is one of the smoothest Raicillas from Jalisco that will ever cross your lips. El Lobo, Gerardo, has a solid background in wine from his Years in California. Skills that he seamlessly adds to his production of his Raicilla. The result is a beautifully expressive Maximiliana that is so smooth and so fragrant. It is like sticking your face into a bunch of flowers and breathing in freshness and vibrancy.

SMELLS LIKE

A beautifully bright mix of ripe peaches, herbs, mirabelles and wet stone to finish. Minimal smoke

TASTES LIKE

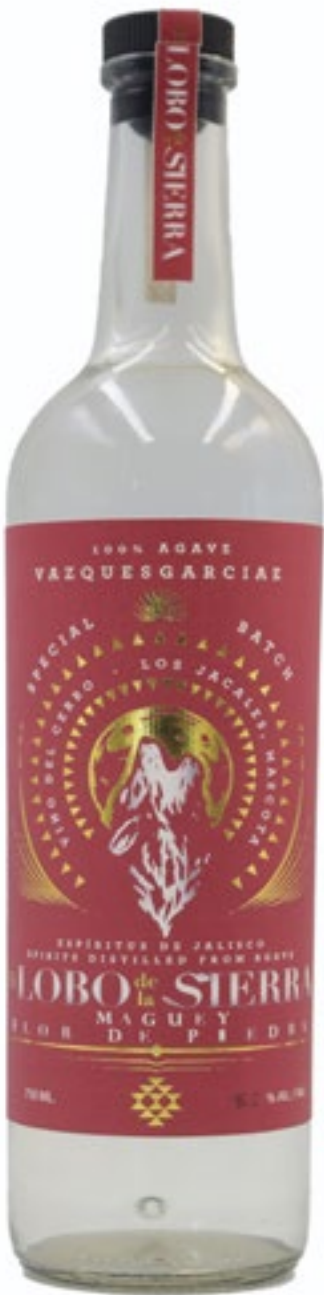
Minerality, stonefruits, prominent plum, supplemented with light smoke and an underlying funk of raicilla acidity



Lobo de la Sierra Flor de Piedra



CATEGORY: Raicilla	AGAVE AGE PRIOR TO HARVEST: unknown
BOTTLE SIZE: 700ml	ABV: 46%
AGAVE TYPE: Agave VasquezGarciae	TIMES DISTILLED: 2
REGION: Jalisco	MASTER DISTILLER: Gerardo Peña



PRODUCT DESCRIPTION

Flor de Piedra translates to Flower of the Stone. The special batch of Flor de Piedra is an exploration into rare agaves from the region of the Sierra Occidental. This agave literally grows in the stone’s and only at certain elevation, not to mention the difficulty in sourcing, all these factors create a unique and wild profile with uncommon flavour. This is the last batch imported into Australia, once its gone it’s gone.

- SMELLS LIKE**
- Sweet fruits and palm tree sap
- TASTES LIKE**
- Cloves, sandstone and salinity

Lobo de la Sierra Ensamble



CATEGORY: Raicilla	REGION: Jalisco
BOTTLE SIZE: 700ml	AGAVE AGE PRIOR TO HARVEST: 8-12 years
AGAVE TYPE: Agave Angustifolia (Zocal)	ABV: 49%
Agave Angustifolia (Lineño)	TIMES DISTILLED: 2
Agave Angustifolia (Cimarron)	MASTER DISTILLER: Gerardo Peña



PRODUCT DESCRIPTION

With Agaves all grown in the Sierra Volcanes, and transported to the Sierra Occidental for Master Distiller Gerardo Peña (El Lobo as he is known in the mountains) he creates this amazing spirit using only mature agave. The agaves are all varieties of Agave Angustifolia, but each are different sub-species, so the final product is unique and full of amazing flavours. Maestro Gerardo obtains these flavours by cooking in a hand made, above ground brick ovens and distilling in hybrid stainless steel and alembic copper pots.

- SMELLS LIKE**
- Aromas of fresh bread, sweet fermented juice and agave fibre
- TASTES LIKE**
- Green apples, old wood and rich minerality to finish

AGAVE XUT



Sotol





Chihuahua



A company that's 100% Mexican focused in the artisanal production and commercialization of Sotol, a distilled drink traditional of the north of Mexico, in the states of Chihuahua, Durango and Coahuila. We are the only distiller to ever be certified by the Consejo Mexicano del Sotol (Mexican Sotol Counsel). We are a team who is highly committed to promoting the work of local sotol producers and allowing this artisanal tradition to reach the lives of those who enjoy it.

WWW.FLORELDESIERTO.COM



Flor Del Desierto Sotol 'Desierto' 47%

- Sustainable
- Organic
- Pit Roasted
- Wooden Mallets
- Hand Crushed
- Machete & Axe
- Spring Water
- Timber Ferment
- Copper Pot Still

CATEGORY: Sotol	AGAVE AGE PRIOR TO HARVEST: 18-22 years
BOTTLE SIZE: 750ml	ABV: 47%
AGAVE TYPE: 100% Wild Harvested Dasylirion Leiophyllum (Sereque)	TIMES DISTILLED: 2
REGION: Coyame del Sotol, Chihuahua, México	MASTER DISTILLER: Gerardo Ruelas



PRODUCT DESCRIPTION
Flor Del Desierto embrace 100% artisanal and organic practices to create these small batches of extraordinary sotol. The 100% Wild Harvested Dasylirion Leiophyllum (Sereque) is harvested at an altitude of 4002 Ft. The delicate personality blends flawlessly with the rustic character of this spirit that reminds you of its desert origin.

SMELLS LIKE
Wet soil, roasted agave and fine new oak in a lemongrass and Meyer lemon citrus background

TASTES LIKE
Surprisingly smooth sip with ripe fruit and earthy hints. Round and bold with a very delicate charred aftertaste reminiscent of sweet spices, citrus and minerals

Flor Del Desierto Sotol 'Sierra' 48%



CATEGORY: Sotol	AGAVE AGE PRIOR TO HARVEST: 18-22 years
BOTTLE SIZE: 750ml	ABV: 48%
AGAVE TYPE: 100% Wild Harvested Dasylirion Leiophyllum (Sereque)	TIMES DISTILLED: 2
REGION: Madera, Chihuahua, México	MASTER DISTILLER: Don José "Chito" Fernández



PRODUCT DESCRIPTION

Flor Del Desierto embrace 100% artisanal and organic practices to create these small batches of extraordinary sotol. The 100% Wild Harvested Dasylirion Leiophyllum (Sereque) is harvested at an altitude of 6890 Ft. A fine oily film covers the glass, its pristine clear, bright and highly pearled and the flavours allude its mountain origin in the Copper Canyon.

SMELLS LIKE

The high sierra of Chihuahua: pine needles, forest resin, and fresh Eucalyptus blend in a mineral background that is reminiscent of wet soil and river rocks

TASTES LIKE

Distinctive flavours mingle to achieve a unique complexity, trademark of the cold weather style of Sotol. White pepper, Citron and Quince assemble with a long herbaceous and mineral finish

Flor Del Desierto Sotol 'Carnei' 51%



CATEGORY: Sotol	AGAVE AGE PRIOR TO HARVEST: 18-22 years
BOTTLE SIZE: 750ml	ABV: 51%
AGAVE TYPE: 100% Wild Harvested Dasylirion Leiophyllum (Sereque)	TIMES DISTILLED: 3
REGION: Madera, Chihuahua, México	MASTER DISTILLER: Don José "Chito" Fernández



PRODUCT DESCRIPTION

Flor Del Desierto embrace 100% artisanal and organic practices to create these small batches of extraordinary sotol. The 100% Wild Harvested Dasylirion Leiophyllum (Sereque) is harvested at an altitude of 6890 Ft. Clean, bright and of great viscosity with a touch of gamey notes.

SMELLS LIKE

Intense aromas of star anise, cinnamon, clove, almond oil, peanut and candied cactus

TASTES LIKE

A spiced taste with a mild anise flavour and a herbaceous and citric background. Unsurpassable alternative to the typical digestive liqueur

Flor Del Desierto Sotol 'Cascabel' 48%



CATEGORY: Sotol	AGAVE AGE PRIOR TO HARVEST: 18-22 years
BOTTLE SIZE: 750ml	ABV: 48%
AGAVE TYPE: 100% Wild Harvested Dasylirion Leiophyllum (Sereque)	TIMES DISTILLED: 3
REGION: Coyame del Sotol, Chihuahua, México	MASTER DISTILLER: Gerardo Ruelas



PRODUCT DESCRIPTION

Flor Del Desierto embrace 100% artisanal and organic practices to create these small batches of extraordinary sotol. The 100% Wild Harvested Dasylirion Leiophyllum (Sereque) is harvested at an altitude of 4002 Ft. Its light amber colour indicates a subtle aging process in neutral Whiskey casks, prior to bottling, to balance the flavours of the Rattlesnake meat. A unique spirit with unusual aromas of Formol, Orange confit and Cactus plants arrange a highly complex character never before seen due to the addition of the rattlesnake meat.

SMELLS LIKE

Citrus, quince and Pine resin flavours are rounded by the natural sweetness of the roasted piñas

TASTES LIKE

Surprisingly long finish reminiscent of orange peel, citrus, mineral and baking spices guaranteed to be a first for aficionados and connoisseurs alike

Flor Del Desierto Sotol 'Veneno' 48%



CATEGORY: Sotol	AGAVE AGE PRIOR TO HARVEST: 18-22 years
BOTTLE SIZE: 750ml	ABV: 48%
AGAVE TYPE: 100% Wild Harvested Dasylirion Leiophyllum (Sereque)	TIMES DISTILLED: 3
REGION: Coyame del Sotol, Chihuahua, México	MASTER DISTILLER: Gerardo Ruelas



PRODUCT DESCRIPTION

Flor Del Desierto embrace 100% artisanal and organic practices to create these small batches of extraordinary sotol. The 100% Wild Harvested Dasylirion Leiophyllum (Sereque) is harvested at an altitude of 4002 Ft. Aged for 3 months in bourbon barrels and finished in a “reposado” style with a golden oak colour, driven by barrel age and the cured rattlesnake poison which is very safe to drink. Enjoy the spiritual and healing properties of the cured and non-poisonous rattlesnake venom that the indigenous inhabitants of the northern regions of Mexico have been using for centuries.

SMELLS LIKE

Soft on the nose, with light notes of wet soil and cactus roots but a sweetness of dates and nuts familiar with the arid regions in northern Mexico.

TASTES LIKE

Light amber in colour, dense and oily, yet an intense attack of smoke, minerality and dried chilli pepper. The “reposado” style finished with a white pepper aftertaste on the tongue.



Chihuahua



“Ono ko iwitarime, ko’waame binoi arewa...wi’ri iwitarime Ono”
“Ono gives life & feeds the soul...long live the father”
For 800 years, the Tarahumara have produced sotol for their spiritual ceremonies, led by their revered Shaman (Ono). The soulfulness of Sotol, makes the first sip a pleasure to the palate. Ono means father in the Tarahumara language. Our distillate is named in honour of the indigenous people of this land, their ancestral traditions and amazing Sierra (mountains) Tarahumara.

WWW.FLORELDESERTO.COM



Sotol Ono 45%

- Sustainable
- Organic
- Pit Roasted
- Wood Mallet Crushed
- Machete & Axe
- Hand Crushed
- Spring Water
- Timber Ferment
- Copper Pot Still

CATEGORY: Sotol
BOTTLE SIZE: 750ml
AGAVE TYPE: 100% Wild Harvested Dasylirion Cedrosanum
REGION: Aldama, Chihuahua, México

AGAVE AGE PRIOR TO HARVEST: 12-15 years
ABV: 45%
TIMES DISTILLED: 2
MASTER DISTILLER: Gerardo Ruelas



PRODUCT DESCRIPTION

A perfect Sotol for entry into the category and mixing with cocktails. Sotol ono is a 100% cedrosanum distillate made from the heart of the dasylirion plant, of the asparagaceae family. Dasylirion is the same name the indigenous use from the north of Mexico. The word Sotol is derived from the Nahuatl language and it means ‘the sweat of the head’. Native tribes like Anasazi, Tarahumara, Tobso and the Apache all used the plant as far back as 205 bc. The Raramuri people call it the sereque.

SMELLS LIKE

Wet timbers, soil, with a hint of pine and lemongrass

TASTES LIKE

Surprisingly smooth ripe fruit and earthy notes. Long sweet fruits, citrus and minerality exude



Chihuahua



ALDAMA, CHIHUAHUA, MEX.

“Ono ko iwitarime, ko’waame binoi arewa...wi’ri iwitarime Ono”
“Ono gives life & feeds the soul...long live the father”
For 800 years, the Tarahumara have produced sotol for their spiritual ceremonies, led by their revered Shaman (Ono). The soulfulness of Sotol, makes the first sip a pleasure to the palate. Ono means father in the Tarahumara language. Our distillate is named in honour of the indigenous people of this land, their ancestral traditions and amazing Sierra (mountains) Tarahumara.



Sotol La Higuera Wheeleri

- 
Pit Roasted
- 
Machete & Axe
- 
Hand Crushed
- 
Wood Mallet Crushed
- 
Spring Water
- 
Timber Ferment
- 
Copper Pot Still

CATEGORY: Sotol	AGAVE AGE PRIOR TO HARVEST: 9-12 years
BOTTLE SIZE: 700ml	ABV: 47%
AGAVE TYPE: Dasyilirion wheeleri	TIMES DISTILLED: 2
REGION: Aldama, Chihuahua, México	MASTER DISTILLER: Gerardo Ruelas



PRODUCT DESCRIPTION
Sotol production all starts with the land. Selecting only the best sotol piñas to harvest, then pit cooked with wood inside and earthen rock-lined oven. The cooked Dasyilirions are split by hand and axe and then further ground by human force with timber mallets to extract as much sugar as possible. Wild yeast is added to the pine vats to kick start fermentation and then two distillations in a copper pot still to extract as much flavour and aroma for the final spirit.

SMELLS LIKE
Straw and grilled fats

TASTES LIKE
Dry profile at first, with a straw and fatty bbq middle and that rounds out the palate to finish.

Sotol La Higuera Leiophillum



CATEGORY: Sotol
BOTTLE SIZE: 700ml
AGAVE TYPE: Dasyilirion leiophyllum
REGION: Aldama, Chihuahua, México

AGAVE AGE PRIOR TO HARVEST: 9–12 years
ABV: 48%
TIMES DISTILLED: 2
MASTER DISTILLER: Gerardo Ruelas



PRODUCT DESCRIPTION
Sotol production all starts with the land. Selecting only the best sotol piñas to harvest, then pit cooked with wood inside and earthen rock-lined oven. The cooked Daisylirions are split by hand and axe and then further ground by human force with timber mallets to extract as much sugar as possible. Wild yeast is added to the pine vats to kick start fermentation and then two distillations in a copper pot still to extract as much flavour and aroma for the final spirit.

SMELLS LIKE
Herbs, grass and grilled fats
TASTES LIKE
Herbal woody resin and charred bbq fat

Sotol La Higuera Cedrosanum



CATEGORY: Sotol
BOTTLE SIZE: 700ml
AGAVE TYPE: Dasyilirion cedrosanum
REGION: Aldama, Chihuahua, México

AGAVE AGE PRIOR TO HARVEST: 9–12 years
ABV: 48%
TIMES DISTILLED: 2
MASTER DISTILLER: Gerardo Ruelas



PRODUCT DESCRIPTION
Sotol production all starts with the land. Selecting only the best sotol piñas to harvest, then pit cooked with wood inside and earthen rock-lined oven. The cooked Daisylirions are split by hand and axe and then further ground by human force with timber mallets to extract as much sugar as possible. Wild yeast is added to the pine vats to kick start fermentation and then two distillations in a copper pot still to extract as much flavour and aroma for the final spirit.

SMELLS LIKE
Woody notes, with charred ripe fruit and grilled fats
TASTES LIKE
Salted bbq fat with touch of leather and sweet wood

Sotol La Higuera Texanum


Pit Roasted


Mechanical Shredder


Timber Ferment


Spring Water


Copper Pot Still

CATEGORY: Sotol	AGAVE AGE PRIOR TO HARVEST: 10-20 years
BOTTLE SIZE: 700ml	ABV: 46%
AGAVE TYPE: Dasyllirion Texanum	TIMES DISTILLED: 2
REGION: Aldama, Chihuahua, México	MASTER DISTILLER: Gerardo Ruelas



PRODUCT DESCRIPTION
La Higuera Texanum comes from the unexplored side of the most northern state of Mexico, an exercise to highlight the diversity of the sotol plant in Chihuahua. Smooth and smoky with powerful flavour.

La Higuera sotol is a project focused on the Dasyllirion genus, this expression is the latest spirit in the production portfolio of master distiller Gerardo Ruelas, using only mature plants of Dasyllirion Texanum with exactly the same process of others La Higuera expressions, we seek to identify and share the diversity of Dasyllirion plants.

SMELLS LIKE
Dry aged meats, grass and smoke

TASTES LIKE
Maple syrup, white pepper and woody finish





Tuitan, Durango

ORIGEN RAIZ DEL ESPIRITU

Origen Raiz is produced in the Malpaís de la Brena region of Durango, western Mexico. The Cortés and Saravia families share a respect for their culture and customs deeply rooted in the natural environment.

Producing their world-class Mezcal from their shared Vinata El Ojo at Rancho el Ojo, the home of Bildo Saravia, Origen Raiz put their environment and the precious ecosystem surrounding their home at the forefront of every business decision they make.

The Cortés family bring six generations of Mezcal knowledge from their home in Oaxaca, including fifth generation Maestro Mezcalero Don Valentín Cortés.

[MEZCALORIGENRAIZ.COM/PRODUCT/ORIGEN-RAIZ-SOTOL/](https://mezcalorigenraiz.com/product/origen-raiz-sotol/)



Origen Raiz Cedrosanum Sotol



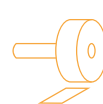
Gluten Free



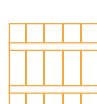
Vegan



Pit Roasted



Tahona Crushed



Timber Ferment



Spring Water



Copper Pot Still

CATEGORY: Sotol
BOTTLE SIZE: 750ml
AGAVE TYPE: Dasylirion Cedrosanum
REGION: Tuitan, Durango

AGAVE AGE PRIOR TO HARVEST: 10 – 14 years
ABV: 50%
TIMES DISTILLED: 2
MASTER DISTILLER: Valentin Cortes



PRODUCT DESCRIPTION

Bold and full of flavour, this grassy desert spirit is big in the glass and on the palate. From a very low-yielding plant comes an intense flavour profile bursting from your glass. A great look at spirits from the north of Mexico. Made from Dasylirion Cedrosanum, Sotol is often a wild and high ABV experience. The plant tends to ferment very quickly and hot, so it took almost 3 years until Valentin Cortes was happy enough with the resulting fermentation to put it into a bottle. Incredibly grassy and intense, this shows the possibilities of what Sotol can taste like.

SMELLS LIKE

Bush grass, apple skins and worn leather

TASTES LIKE

Spice, custard apple, jalapeno





Alamo, Sonora



Yoowe Bacanora is made in the state of Sonora, the far north west of Mexico. Made exclusively from Maguey Pacifica (Agave Angustifolia), which is also known as Yaquiana locally. Bacanora is strictly made to specifications just like tequila, one type of agave, from a specific region and under a specific process. Yoowe brings you this tradition.

WWW.PERRODESTERRADO.COM.



Bacanora Yoowe 'Palmilla'



Brick Oven



Mechanical Shredder



Plastic Ferment



Well Water



Copper Pot Still

CATEGORY: Bacanora
BOTTLE SIZE: 700ml
AGAVE TYPE: Dasyllirion wheeleri (Palmilla)
REGION: Sonora

AGAVE AGE PRIOR TO HARVEST: 10-20 Years
ABV: 49%
TIMES DISTILLED: 2
MASTER DISTILLER: Sinohe Chacón



PRODUCT DESCRIPTION

This Wheeleri plant and spirit encapsulates the novelty and diversity in the Daisylirion plant kingdom, with a spectacular aroma and fresh taste.

The distribution of the Dasyllirion genus is widespread throughout the country, every region has its unique conditions and climate and these factors are the main reason to probe this sotol spirit, especially this one, made out of Dasyllirion wheeleri with a copper pot alembic still by the master Sinohe, the flavours of this spirits contrasts loudly versus other Wheeleri offers.

SMELLS LIKE

Deep forest vibes, green moss, salinity and wet grass

TASTES LIKE

Fresh cranberries, salinity, wet soil and a slight pickled finish

AGAVE XUT



Other Mexican Spirits





Mixe Communities, Oaxaca

ALMA TEPEC

ANCESTRAL CHILES


Alma Tepec was born from the desire to bottle the unique flavour of the rare chiles (chillis) that grow in the remote mountains of Oaxaca.

These are ancestral Pasilla Mixe (“Pah-see-yah Mee-hay”) chiles are rarely seen outside of Oaxaca state. The project ensures the remote regions of Oaxaca and Mixe cultures live on, further providing sustainable employment for the remote communities.


WWW.ALMA TEPEC.COM




Alma Tepec Pasilla Mixe Chile Liqueur




Vegan




Hand Picked




Earthen Clay Oven




Maceration




Stainless Steel Ferment




Column Still



Chilli



Sugar Cane



Spring Water

CATEGORY: Liqueur
BOTTLE SIZE: 750ml
BASE: Ancestral Chiles
REGION: Mixe Communities, Oaxaca

MACERATED FOR: 6 - 12 months
ABV: 40%
TIMES DISTILLED: 2
BLENDED BY: Las Maestras Licoreras de Alma Tepec

PRODUCT DESCRIPTION

Alma Tepec was formed to revive endangered ancestral chiles in rural communities throughout Oaxaca. The Pasilla Mixe chile from Oaxaca is quite possibly the rarest Chile and is well-known to the best chefs around the world. Grown at over 5000 FT above sea level, each chile used in Alma Tepec is matured to a rich crimson hue in the field. Once harvested, the chiles are smoke-dried in earth ovens. The result is a chile rich in aroma, savoury flavours and light lingering heat. Each batch is handmade by the female communes of Alma Tepec, bottled and labelled in Oaxaca. Pasilla Mixe (“Pah-see-yah mee-hay”) chiles are grown in the remote mountain region of Oaxaca called the Sierra Mixe. No additives or artificial sweeteners here.

SMELLS LIKE

Smoky mesquite nose leads into rich caramelized red fruits and dry spices. The sweet delicate scent of natural cane sugar rounds out the aromas.

TASTES LIKE

Pinpointing the exact flavours is part of the enjoyment of this Liquer as it evolves with every sip. Bursting with a mix of dried fruits such as raisins, cranberries, cherries, tamarind, blackberries, plums, and spices of cinnamon, allspice, nutmeg and cloves. Juicy natural cane sugar rounds out the flavour profile followed by a lite, lingering heat.





Jalisco



Maxico Mistico is inspired by, and built on, shamanic and mystical Mexican traditions. Forged from the old world and adapted to today's reality, these ancient Mexican recipes and techniques focus on long infusions, herb isolation and ingredient extractions to create these mystical potions.



Maxico Mistico Ven a Mi Hibiscus and Elderberry Liqueur



Stainless Steel Tanks



Distilled Water



Sugar Cane

CATEGORY: Liqueur

BOTTLE SIZE: 750ml

BASE: Sugar cane spirit

REGION: Guadalajara, Jalisco

INGREDIENTS: Hibiscus and Elderberry flowers

ABV: 25%

INFUSED: 1 month

MASTER DISTILLER: Samuel Ruiz

PRODUCT DESCRIPTION

The lovers' elixir is a talisman to enhance your luck in love, a delicious cane spirit liqueur combined with hibiscus and elderberry flowers to create a sweet and warm profile perfect for sipping or mix in a Tequila cocktail

Ingredients: 3 different flowers, Hibiscus (Jamaica), Elderberry, Toloache (nightshade brugamansia). Cane Spirit, distilled water and raw cane sugar. The deep colour comes from hibiscus flower.

SMELLS LIKE

Hibiscus flowers, elderberry and fruit punch

TASTES LIKE

Medium acidity with nice body and sweet finish



Maxico Mistico Abre Caminos

Citric Amaro Liqueur



CATEGORY: Liqueur	INGREDIENTS: Grapefruit peel, lime root, butterfly pea and parsley
BOTTLE SIZE: 750ml	ABV: 21%
BASE: Sugar cane spirit	INFUSED: 1 month
REGION: Guadalajara, Jalisco	MASTER DISTILLER: Samuel Ruiz



PRODUCT DESCRIPTION

The opener of pathways, this blue Mexican Citric Amaro liqueur uses Mexican grapefruit peel and lime roots to create a balance of bitterness, aroma and flavour. Add more citrus and watch the colour change pink before your eyes thanks to the Butterfly Pea.

Ingredients: Bittering Lima Chichona (like a bergamot, it is a hybrid lime), parsley and grapefruit. Cane spirit and distilled water to balance.

SMELLS LIKE

Grapefruit, roots and lemon

TASTES LIKE

Light bitterness, sweet yet citric body and slight herbal finish

Maxico Mistico Corta Espantos

Genepy Coffee Habanero Liqueur



CATEGORY: Liqueur	INGREDIENTS: Coffee and Chilli Habanero
BOTTLE SIZE: 750ml	ABV: 18%
BASE: Sugar cane spirit	INFUSED: 1 month
REGION: Guadalajara, Jalisco	MASTER DISTILLER: Samuel Ruiz



PRODUCT DESCRIPTION

The infusion of coffee and habanero is a simple one, but it has the ability to flush out the demons with its complexity of flavour when consumed neat or mixed in cocktails. We recommend to use it like bitters or make a spicy carajillo.

Ingredients: Only 4 ingredients, medium roast coffee (boiled in water), the cousin of absinthe plant Estafiate (Mexican wormwood), Habanero Chilli, extracted and macerated with cane spirit. The combination of the coffee oils and habanero was unified with raw sugar cane for sweetness.

SMELLS LIKE

Coffee and pickles

TASTES LIKE

Balanced coffee flavour with a touch of acidity and a short punch of chilli heat from the habanero

Maxico Mistico Llevame Lejos Ginger Tumeric Liqueur



CATEGORY: Liqueur
BOTTLE SIZE: 750ml
BASE: Sugar cane spirit
REGION: Guadalajara, Jalisco

INGREDIENTS: Ginger, Tumeric, Coriander Seeds, Cardamom
ABV: 22%
INFUSED: 1 month
MASTER DISTILLER: Samuel Ruiz



PRODUCT DESCRIPTION

Llevame Lejos (Take Me Far) will relax your mind, relax your body and help you cross over from mundane to divine, all from the rich extracts of dry roots and seeds. Sip neat or add to your favourite fresh juice or sparkling wine.

Ingredients: Tumeric, ginger, coriander seeds and cardamon seeds all individually extracted, then blended with sugar, distilled water and cane spirit.

SMELLS LIKE

Dry roots, citrus and icing sugar

TASTES LIKE

Smooth, yet dry, with a touch of muted sugars

Maxico Mistico Del Sobador Mexican Fernet



CATEGORY: Liqueur
BOTTLE SIZE: 750ml
BASE: Sugar cane spirit
REGION: Guadalajara, Jalisco

INGREDIENTS: Artimisia Ludoviciana (Estafiate), Chamomile, Propolis and Mullein, handmande caramels
ABV: 35%
INFUSED: 3 months
MASTER DISTILLER: Samuel Ruiz



PRODUCT DESCRIPTION

A Mexican interpretation of the original Fernet recipe, combining local herbs and lots of spark, all coming together with love and care. Drink on the rocks or add your favourite cola.

Ingredients: Bark, Meer, Wormwood, Propolise, Mullien, Mint, Pinguica fruit (miniature plum kind of fruit), Coriander seeds, Turmeric and the colour and added sweetness comes from homemade caramel's which were extracted from raw sugar cane.

SMELLS LIKE

Strong caramel and herbs, with a fine touch of honey and mint extract.

TASTES LIKE

Strong at 35% ABV but a kind herbal profile and sweet mint finish

Maxico Mistico Limpia'uras

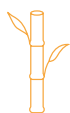
Green Absinthe 25%



Stainless Steel Tanks



Distilled Water



Sugar Cane

CATEGORY: Liqueur

BOTTLE SIZE: 750ml

BASE: Sugar cane spirit

REGION: Guadalajara, Jalisco

INGREDIENTS: Ginger, Tumeric, Coriander Seeds, Cardamom

ABV: 35%

INFUSED: 3 months

MASTER DISTILLER: Samuel Ruiz

PRODUCT DESCRIPTION

A Mexican interpretation of the original Absinthe recipe, using a combination of Mexican Salvia (sage) and Estefiate (wormwood) extracts along with individually extracted profits from marjoram, white mint, lavendar and rosemary all coming together ignite the soul and brighten moods.

Drink neat or add to your favourite cocktail recipies.

SMELLS LIKE

A herbal bomb with fresh green notes jumping out of the glass

TASTES LIKE

Sage, Mint, Lavender, Rosemary, Marjoram all offering a crisp, and bitter finish





Alamo, Sonora



Yoowe Bacanora is made in the state of Sonora, the far north west of Mexico. Made exclusively from Maguey Pacifica (Agave Angustifolia), which is also known as Yaquiana locally. Bacanora is strictly made to specifications just like tequila, one type of agave, from a specific region and under a specific process. Yoowe brings you this tradition.

WWW.PERRODESTERRADO.COM.



Bacanora Yoowe 'Pacifica'



Brick Oven



Mechanical Shredder



Plastic Ferment

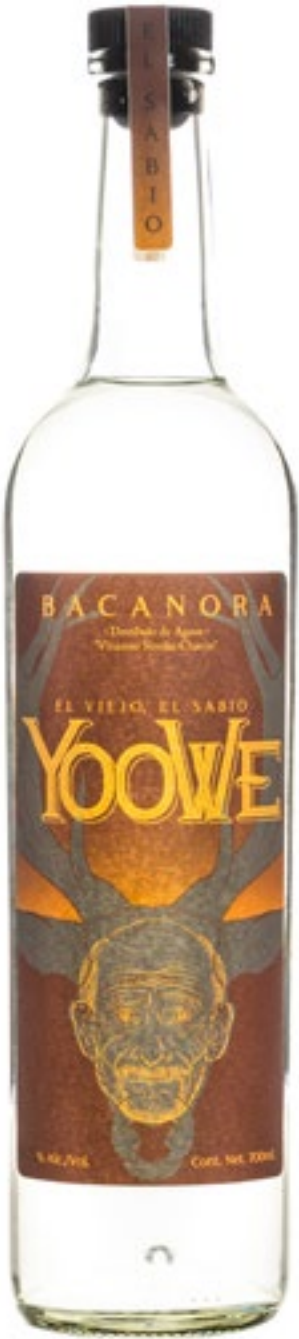


Well Water



Copper Pot Still

CATEGORY: Bacanora	AGAVE AGE PRIOR TO HARVEST: 8-12 Years
BOTTLE SIZE: 700ml	ABV: 47%
AGAVE TYPE: Agave Angustifolia Haw (Pacifica)	TIMES DISTILLED: 2
REGION: Sonora	MASTER DISTILLER: Sinohe Chacón



PRODUCT DESCRIPTION

The traditional spirit of Sonora made from an Agave Angustifolia variety with pacific sea breeze influence, ancient techniques and a unique flavor, this spirit is at the same time complex and delicate.

Bacanora production was banned for almost 80 years, this amazing spirit is produced in Sonora state, using only one specie of Agave angustifolia and conserving the practices of the past with the revolution of the new generations. Bacanora is a little town in the middle of Sonora’s Mountain chain that encapsulates warm weather and humidity, creating the perfect climate and rich terroir to grow the agave plant.

SMELLS LIKE

Ripe fruits, salinity and freshly tomatoe puree

TASTES LIKE

Ginger and leather with green peppers and freshly whipped butter



Jalpa, Jalisco



“Our mission is simple, to re-invigorate the economy of Jalpa, Mexico through the hands and spirits of the region that make this gin to avoid further the banishment of its people. Many have been forced to leave, Perro gin aims to provide an avenue for the banished to return.”

WWW.PERRODESTERRADO.COM



Perro Desterrado Craft Gin

- Gluten Free
- Vegan
- Hand Crushed
- Maceration
- Corn
- Seasonal Fruits
- Fresh Botanicals
- Spring Water
- Copper Pot Still

CATEGORY: Gin	AGAVE AGE PRIOR TO HARVEST: Unaged
BOTTLE SIZE: 750ml	ABV: 43%
AGAVE TYPE: Corn Grain	TIMES DISTILLED: 6
REGION: Jalpa, Jalisco	MASTER DISTILLER: Bernardo Gonzalez

PRODUCT DESCRIPTION

This artisanal craft gin is brought to life with ancestral mexican botanics, gluten free corn grain. Avacado leaf, marigold, mint, lime and juniper are merged into the distillation done at an old agave distillery in Jalpa, Jalisco, Mexico. Perro Desterrado (exiled dog) is a Mexican gin in honor of the journey of exiles who have migrated to new frontiers for economic, ideological, social or war torn reason in search of a better future.

SMELLS LIKE

Avocado leaf, mint and lime with subtle hints of juniper

TASTES LIKE

Vegetal sweetness and fresh lemon zest



AGAVE XUT



Syrups & Salts





Jalisco



Through its sustainable sourcing, organic practices and no compromise quality agave nectar, Señor Maguey has positioned itself as the leading sweetener among bars and restaurants looking to raise the bar.


[WWW.SENORMAGUEY.COM](http://www.senormaguey.com)




Senor Maguey Organic Agave Nectar


Sustainable


Organic


Vegan


Kosher


Gluten Free


Brick Oven

BOTTLE SIZE: 700ml	AGAVE AGE PRIOR TO HARVEST: 8 Years
AGAVE TYPE: 100% agave azul	ABV: 0.0%
REGION: Jalisco	TIMES DISTILLED: 2



PRODUCT DESCRIPTION
100% organic sweetener, 1.5x sweeter than refined sugar and a healthier alternative for cocktails, smoothies, meals, pancakes and desserts. This nectar has been designed with bartenders and chefs in mind.

Given the ever-growing demand for a natural, healthy and versatile sweeteners, it's no wonder agave nectar has surged as a dominant alternative to sugar and other processed artificial sweeteners currently on the market.

Agave nectar's health benefits are mainly attributed to its low caloric count and low glycemic index. Every drop of Señor Maguey agave nectar is made with 100% Organic Blue Agave from the Jalisco region of Mexico, the world's most fertile ground for the growth of agave.

SMELLS LIKE
Cooked agave, caramel and sweet sugar

TASTES LIKE
Pure, neutral and healthier sweetness alternative for better cocktails. Honey like taste



Melbourne baby



The Comet Syrup range has been developed, tested and endorsed by hospitality professionals and contains up to 75% less sugar than other leading syrup brands. We don't use artificial flavours, colouring or sweeteners.

WWW.DRINKCOMET.CO/SYRUPS



Comet Grapefruit & Quandong Syrup

BOTTLE SIZE: 500mL and 10L Cubes

REGION: Victoria, Australia

ABV: 0.0%

MASTER DISTILLER: The Comet Beverages Company

PRODUCT DESCRIPTION

Australian Sugar, Purified Water, 27% Star Ruby Grapefruit Juice (from concentrate), Food Acid (Citric acid), Australian Native Quandong Extract, Natural Ruby Grapefruit Flavour, Preservative (Sodium Benzoate), Natural Botanical Tonic Flavour. CONTAINS NATURAL QUININE

Recommended dilution is 1 part syrup to 7 parts water. Only 19 calories per serve

SMELLS LIKE

Smells like fun, along with hints of grapefruit and quandong

TASTES LIKE

Featuring Star Ruby Grapefruit and bush superfruit, the Quandong. A refreshing and playful palate cleanser, all in one.



Comet Raspberry & Lemon Myrtle Syrup

BOTTLE SIZE: 500mL and 10L Cubes	ABV: 0.0%
REGION: Victoria, Australia	MASTER DISTILLER: The Comet Beverages Company



PRODUCT DESCRIPTION
56% Raspberry Juice (from concentrate), Purified Water, Australian Sugar, Lemon Myrtle Extract sourced from Albany WA, Natural Raspberry Flavour, Preservative (Sodium Benzoate).

Recommended dilution is 1 part syrup to 7 parts water.
Only 19 calories per serve

SMELLS LIKE
Smells like fun, raspberry and lemon myrtle

TASTES LIKE
Candied, vibrant and bursting with the taste of fresh Raspberries and delicate Lemon Myrtle. A versatile twist on a classic.



Comet Lemon, Lime & Makrut Lime Syrup

BOTTLE SIZE: 500mL and 10L Cubes	ABV: 0.0%
REGION: Victoria, Australia	MASTER DISTILLER: The Comet Beverages Company



PRODUCT DESCRIPTION
Australian Sugar, Purified Water, 20% Lime Juice (from concentrate), 20% Lemon Juice (from concentrate), Natural Kaffir Lime Flavour, Natural Lemon flavour, Natural Lime Flavour, Preservative (221, 223).

Recommended dilution is 1 part syrup to 7 parts water.
Only 19 calories per serve

SMELLS LIKE
Smells like fun, along with lime, lemon and makrut lime

TASTES LIKE
Crafted with ripe Lemons, Limes and hand-picked aromatic Makrut Lime Leaves, this zesty all-rounder goes down easy



Comet Hibiscus & Lemongrass Syrup

BOTTLE SIZE: 500mL and 10L Cubes
REGION: Victoria, Australia

ABV: 0.0%
MASTER DISTILLER: The Comet Beverages Company

PRODUCT DESCRIPTION

Australian Sugar, 50% Hibiscus Tea (Purified Water, Hibiscus Loose Leaf Tea), Food Acid (Citric Acid), Natural Lemongrass Flavour, Natural Hibiscus Flavour, Preservative (Sodium Benzoate), Bitter Orange Extract, Vanilla Extract, Murray River Pink Salt.

Recommended dilution is 1 part syrup to 7 parts water.
Only 19 calories per serve

SMELLS LIKE

Smells like fun, along with hibiscus and lemongrass

TASTES LIKE

A tisane-inspired syrup, steeped Hibiscus infused with aromatic Lemongrass, Bitter Orange Peel and Vanilla for a flavour wildcard.

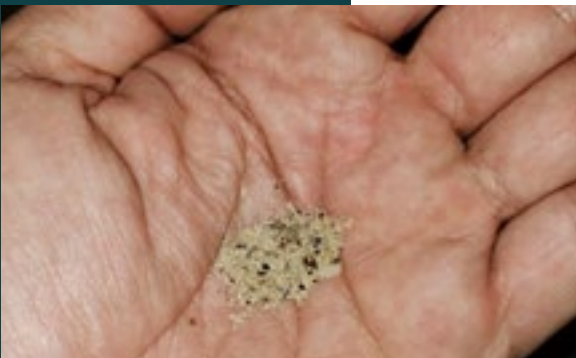




Oaxaca



Worm Up brings you the ancient and traditional techniques of how flavour infused salts have been made for centuries. All made by hand, over an open fire by the female communes who pass on these traditions of Mexico's regional areas.



Worm Up - Worm Chilli Salt

REGION: Oaxaca
BOTTLE SIZE: 100ml

INGREDIENTS: Maguey worms, Sea salt, Chile Ancho, Chile Guajillo and Chile Piquin

PRODUCT DESCRIPTION

This traditional worm salt, is made by a commune of elderly women who share their recipe and hand made craft. The ladies all hail from Oaxaca, Mexico sourcing all the produce locally and providing employment to the local village. Elaborated with the special recipe of the house, using sea salt, a mixture of toasted chili peppers and the maguey worm (*Aegiale hesperiaris*) from Oaxaca which gives an exquisite flavour and palate experience. Its spicy and mineral notes are perfect for adding to the flavour of you favourite Mexican spirits, accentuating the experience on the palate. It can also be used as a condiment for fruits of your choice or to bring further life to your favourite cocktail. The copper color and fine texture of worm salt and its spicy aroma distinguish its quality and freshness in the moment the jar is opened. The production of our Worm Up Worm Salt begins with the selection of worm larvae. Only the finest worm larvae are selected for drying and roasting, while a mixture of dried chilli peppers (ancho, guajillo and piquin) are ground to a super fine powder by hand and then incorporated with fine sea salt in a low-frequency mixer, to obtain a copper-colored powder with the finest of texture, The finest and freshest of hand made Worms salts on the market.

SMELLS LIKE

Smokey roasted chilli and gamey tones

TASTES LIKE

Spice, zing and acidity



Worm Up - Chapulin Chilli Salt (Grasshopper)

REGION: Oaxaca
BOTTLE SIZE: 100ml

INGREDIENTS: Grasshoppers, Chile Guajillo, Chile Marisol and Sea Salt

PRODUCT DESCRIPTION

Handcrafted by Abuelita (grandma) high up in the Oaxacan Mountains, using only local ingredients, made the old traditional way. Powder thin granules show just how hard she hand mills all the ingredients. Woodfire cooked chapulin (grasshoppers), chipotle chillis and local sea salts combined to deliver unrivalled flavour. A pinch is all you need, either to salt the rim of your glass, sprinkle over your favourite fruits and food or to add as a key flavour and colour ingredient to your favourite cocktail.

All ingredients are cooked over open flames on a steel hot plate for over 3 hours. Once completely dried out they are finely ground by hand using stone mortars and manual pressure to release all the cooked flavours into a fine powder form. We ensure minimal wastage through ancestral tradition and the consideration of these ingredients are all locally sourced and made under the watchful eye of nuestro Abuelita (our grandmother). Authenticity and flavour jumps out of the 100gram jars. Worm Up offers the world a rainbow of exquisite flavours made in the communes and villages of regional Mexico.

SMELLS LIKE

Fried meat and sweet chipotle chilli

TASTES LIKE

Salty fats and spicy peppers



Worm Up - Hibiscus Chipotle Vegan Salt

REGION: Oaxaca
BOTTLE SIZE: 100ml

INGREDIENTS: Sea salt, Hibiscus, Chile Chipotle, Citric Acid, Pepper

PRODUCT DESCRIPTION

This traditional vegan hibiscus and chipotle chilli salt, is made with 100% organic ingredients, under the special recipe combination of hibiscus flowers, sea salt and with a touch of toasted chilli's and selected peppers. Balance between mineral flavors, citrus notes and a slight sweetness is the profile that will intensify your senses. Certified vegan, the intense reddish color and its mineral aroma distinguish the freshness of our product when the bottle is opened. Add this super finely ground, reddish, hibiscus, and chipotle salt to your distillates, cocktails, fruits or simply add it to your meal.

SMELLS LIKE

Smokey roasted chilli and fresh hibiscus

TASTES LIKE

Spice, roasted hibiscus and saline



Worm Up - Vegan Habanero Chile Salt (FKN HOT)

REGION: Oaxaca
BOTTLE SIZE: 100ml

INGREDIENTS: F*ck thats Hot Habanero Chile and Sea salt

PRODUCT DESCRIPTION

Hot as F*ck !! 100% vegan and handcrafted by Abuelita (grandma) in the tropical lands of Yucatan, using local ingredients the old traditional way. Powder thin granules show just how hard she hand mills all the ingredients. Woodfire cooked Habanero chilli, Chipotle Chillis and local sea salts. All ingredients are cooked over open flames on a steel hot plate for over 3 hours. Once completely dried out they are finely ground by hand using stone mortars and manual pressure to release all the cooked flavours into a fine powder form. We ensure minimal wastage through ancestral tradition and the consideration of these ingredients are all locally sourced and made under the watchful eye of nuestro Abuelita (our grandmother). Authenticity and flavour jumps out of the 100gram jars. Worm Up offers the world a rainbow of exquisite flavours made in the communes and villages of regional Mexico.

SMELLS LIKE

Fried meat and sweet chipotle chilli

TASTES LIKE

Salty fats and spicy peppers



Worm Up - Vegan Green salt with Chile Poblano

REGION: Oaxaca
BOTTLE SIZE: 100ml

INGREDIENTS: Marjoram, Epazote leaf, Jalapeno and Thyme

PRODUCT DESCRIPTION

100% vegan and handcrafted by Abuelita (grandma) with herbs and plants from all over Mexico, we use these local ingredients made in the old traditional way. Powder thin granules show just how hard she hand mills all the ingredients. Mexican herbs, plants, condiments and local sea salts combine to deliver unrivalled flavour. A pinch is all you need, either to salt the rim of your glass, sprinkle over your favourite fruits and food or to add as a key flavour and colour ingredient to your favourite cocktail.

All ingredients are cooked over open flames on a steel hot plate for over 3 hours. Once completely dried out they are finely ground by hand using stone mortars and manual pressure to release all the cooked flavours into a fine powder form. We ensure minimal wastage through ancestral tradition and the consideration of these ingredients are all locally sourced and made under the watchful eye of nuestro Abuelita (our grandmother). Authenticity and flavour jumps out of the 100gram jars. Worm Up offers the world a rainbow of exquisite flavours made in the communes and villages of regional Mexico.

SMELLS LIKE

Dried herbs with sweet vegetal tones and spice

TASTES LIKE

Herbal yet sweet with a complex ending of salty and grassy flavours.





Glassware



Veladora - Mezcal Sipping Glass



CATEGORY: Glassware

CASE SIZE: 48 Units

GLASS SIZE: 80ml

PRODUCT DESCRIPTION

The most common Mezcal glassware now used all over the world at Mezcalerias. Partly because its difficult to break, but honestly its because glass brings with it a nuestral palate, versus the traditional clay copita or gourd style jicaras. Veladoras have a broad open mouth that allows the aromas to better circulate but also allows the agitation of the volatile aromas to escape the glass quicker.



Contact Us

GENERAL ENQUIRIES

admin@agavelux.com.au

HOWARD BAYNIE

Co-Founder & Director

0411 676 253

howard@agavelux.com.au

KASS HILL

NSW/QLD Business Manager

0410 606 027

kass@agavelux.com.au

ORDERS

orders@agavelux.com.au

JUSTIN KOSMINA

Co-Founder & Director

0428 861 774

justin@agavelux.com.au

REECE GRIFFITHS

Brand & Education Manager

0415 641 322

reece@agavelux.com.au

ACCOUNTS

accounts@agavelux.com.au

JAMES AUSLING

VIC/TAS Business Manager

0417 693 673

james@agavelux.com.au

PURCHASE DIRECT THROUGH AGAVE LUX OR VIA OUR TRADING PARTNERS:

