



LORENZ AGAVE SPIRITS

— LIQUID + CULTURE —

*Product Descriptions**

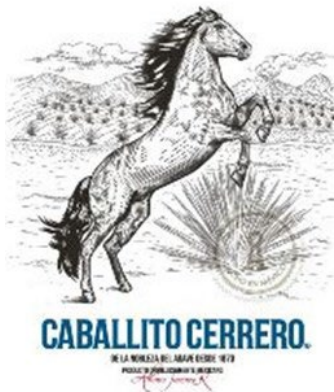
Contact: Eric Lorenz

www.agavespirits.com

lorenz@agavespirits.com

604-836-4319

**Please see appropriate price list depending upon your province.*



Legendary. There is truly no better word to describe [Caballito Cerrero](#) and their [destilados de agave](#) in Jalisco - formerly tequilas. They continue 15 generations of tradition as agave growers and *vino de mezcal* producers dating back to the 1600s. Because Caballito Cerrero uses both Agave tequilana (Azul) and Agave angustifolia (Chato), the Consejo Regulador del Tequila no longer certifies them as a tequila distillery. We had the true pleasure of visiting their Santa Rita distillery in the Barranca de Amatitan around 10 years ago (and again in 2021), and met Javier Jimenez, then the owner's son and now *el jefe* of Caballito Cerrero. It was a true adventure. One writer has called it "like driving to the bottom of the Grand Canyon if the Grand Canyon was covered in jungle". I would agree! A terrifying, magical and deeply rewarding hours-long adventure riding in the back of a rickety Nissan pickup truck to visit the distillery as well as the [UNESCO World Heritage Site on the Jimenez family's ancestral land](#) - the remains of the earliest known tequila *taberna* (distillery) dated to the 1600s - complete with a *tahona* cracked into giant pieces, ruins of an aqueduct, and fermentation pits (*tinas*) hewn into the rock.

www.caballitocerrero.com

Caballito Cerrero Azul 46

6x750mL

100% Agave Azul (*Agave tequilana*), 46% ABV.

The flagship of the lineup! The mature blue agaves are slow cooked in a stone oven, crushed by a roller mill, open air fermented with natural yeast, and double-distilled first in stainless steel and then in copper.

Eric's Notes: On the nose, immediate & intense notes of slow-cooked agave, black pepper, lime peel, green chile, green melon, and green pineapple skin. On the palate, vegetal with cooked agave, minerality, mint, earthy, herbaceous, green melon sweetness shining through, and rounding out with tropical fruit. Mouthfeel is rich and coating the entire palate. The finish is long and of strong intensity, with fresh herbs, white pepper, minerality, earthiness. Big and bold!

Caballito Cerrero Chato 46

6x750mL

100% Agave Chato (*Agave angustifolia*), 46% ABV.

Unique in the Amatitan Valley, Caballito Cerrero uses Agave chato - an *A. angustifolia* variant for one of their blancos. The mature agaves are slow cooked in a stone oven, crushed by a roller mill, open air fermented with natural yeast, and double-distilled first in stainless steel and then in copper.

Eric's Notes: On the nose, there are light notes of smoked meat on the entry, and white pepper, roasted capsicum, herbs, and grapefruit peel arising with time. On the palate, this elegant spirit is grassy, herbaceous, dusty, gravelly, with notes of fresh green grass, celery and white pepper. The mouthfeel is light and lovely. The medium length finish is of melon rind, celery and white pepper lingering on...elegant and refreshing!



TEQUILA GRAN ORENDAIN® *100% de Agave*

The Orendain family has been involved in producing tequila since 1840, when Doña Elisa Orendain and her husband owned a distillery called La Chiripa, where their nephew Don Eduardo Orendain worked. His grandson Don Eduardo Orendain Gonzalez established his own company upon purchasing a simple distillery in 1926 in Tequila, Jalisco after previously producing Orendain Tequila around the corner at El Llano (current home of Arette Tequila produced by his sons Eduardo and Jaime Orendain Gonzalez) since 1900. This new(er!) distillery is now known as Casa Mexicana, and is the home of Tequila Orendain, Gran Orendain, Ollitas, Batanga and others. We bring in the latter three, produced by Marcela Orendain Gonzalez, sister of Jaime and Eduardo.

Gran Orendain tequilas use family estate-grown agaves harvested at 7-8 years of age from their own estate, a single plantation of 5000 hectares of Blue Agave fields on the Hill of Tepecoste on the edge of the town of Tequila, cooked in brick ovens at Casa Mexicana at low temperature for a minimum of 48 hours. They ferment in stainless steel for 72 hours, and triple-distill in stainless steel pot stills. Their blancos are rested in stainless steel, followed by aging in French oak for their reposados and beyond.

www.casaorendain.com

Gran Orendain Tequila Blanco

6x750mL

Triple-distilled, 100% Blue Agave Gran Orendain Blanco is rested in stainless steel before bottling 40% ABV. This tequila truly smells like the rich aroma of baking agaves that you smell when you enter the town of Tequila, Jalisco for the first time – it makes you relive that experience every time you pour yourself a glass! On the palate, smooth and pure agave taste combined with herbs and mint aromas. To be enjoyed neat, on the rocks or in ultra-premium margaritas or other cocktails. A true “old school” tequila that smells and tastes like the best tequilas from 100 years ago. **Awards:** *2015 Spirits Selection by Concours Mondial de Bruxelles – Grand Gold Medal*

Gran Orendain Tequila Reposado

6x750mL

Gran Orendain Reposado starts with our blanco and ages for 11 months in French oak barrels. It strikes a perfect balance between the fruity and floral flavours coming out of the distillation process, and those aromas and flavors of the barrel. Smooth on the palate, with great body and delicate agave and wood aromas. Beautiful neat, on the rocks, or in ultra-premium cocktails. **Awards:** *2015 Spirits Selection by Concours Mondial de Bruxelles – Gold Medal*

Gran Orendain Tequila Añejo

6x750mL

Gran Orendain Añejo is aged for 20 months in French oak barrels. Smooth on the palate, intense flavor with aromas of cooked agave, caramel, chocolate, vanilla and coffee. In the mouth, similar flavours of agave, chocolate, vanilla, and coffee, with great body and mouthfeel generated through its long aging process. To be enjoyed neat in a snifter or Riedel tequila glass, or on the rocks. **Awards:** *2013 Beverage Tasting Institute – Silver Medal; 2015 Spirits Selection by Concours Mondial de Bruxelles – Gold Medal*



TEQUILA
GRAN ORENDAIN
100% de Agave

The Orendain family has been involved in producing tequila since 1840, when Doña Elisa Orendain and her husband owned a distillery called La Chiripa, where their nephew Don Eduardo Orendain worked. His grandson Don Eduardo Orendain Gonzalez established his own company upon purchasing a simple distillery in 1926 in Tequila, Jalisco after previously producing Orendain Tequila around the corner at El Llano (current home of Arette Tequila produced by his sons Eduardo and Jaime Orendain Gonzalez) since 1900. This new(er!) distillery is now known as Casa Mexicana, and is the home of Tequila Orendain, Gran Orendain, Ollitas, Batanga and others. We bring in the latter three, produced by Marcela Orendain Gonzalez, sister of Jaime and Eduardo.

Gran Orendain tequilas use family estate-grown agaves harvested at 7-8 years of age from their own estate, a single plantation of 5000 hectares of Blue Agave fields on the Hill of Tepecoste on the edge of the town of Tequila, cooked in brick ovens at Casa Mexicana at low temperature for a minimum of 48 hours. They ferment in stainless steel for 72 hours, and triple-distill in stainless steel pot stills. Their blancos are rested in stainless steel, followed by aging in French oak for their reposados and beyond.

www.casaorendain.com



Gran Orendain Tequila 3 Year Extra Añejo

6x750mL

This gorgeous Extra Añejo is aged for 40 months or more in French oak barrels before bottling at 40% ABV. A rich, golden amber color with aromas of honeyed spice cake, toasted meringue, peppers, and dried fruits. On the palate, a silky mouthfeel, dry-yet-fruity at the outset, medium-to-full body, and a long and warming cola, peppery, vanilla toffee, and mineral accented finish. A beautiful sipping anejo excellent on its own or paired with a fine cigar. *Total Wines: "Rich and full-bodied with intense cooked agave, wood, and herbal notes. Vanilla notes linger on the long finish."*



Gran Orendain Tequila 7 Year Reserva Elite Extra Añejo

1x750mL

Our magnum opus is aged in French oak barrels for 84 months or more, bottled at 40% ABV in a French decanter, and placed in a commemorative gift box. Intense flavours and aromas of cooked agave, maple, and vanilla, with wood and herbal nuances, a huge mouthfeel, and a long beautiful finish. *Master of Malt: "Tobacco, roasted bell pepper, Demerara sugar, red chilli flakes, a touch of smoked meat."*





♦ 100% **TEQUILA** AGAVE

OLLITAS



The Orendain family has been involved in producing tequila since 1840, when Doña Elisa Orendain and her husband owned a distillery called La Chiripa, where their nephew Don Eduardo Orendain worked. His grandson Don Eduardo Orendain Gonzalez established his own company upon purchasing a simple distillery in 1926 in Tequila, Jalisco after previously producing Orendain Tequila around the corner at El Llano (current home of Arette Tequila produced by his sons Eduardo and Jaime Orendain Gonzalez) since 1900. This new(er!) distillery is now known as Casa Mexicana, and is the home of Tequila Orendain, Gran Orendain, Ollitas, Batanga and others. We bring in the latter three of these, produced by Marcela Orendain Gonzalez, sister of Jaime and Eduardo.

Ollitas tequilas use family estate-grown agaves harvested at 7-8 years of age from their 5000 hectares of Blue Agave fields, cooked in traditional masonry ovens at low temperature for 48 hours. They crush using roller mills, ferment in stainless steel for 72 hours, and triple-distill in stainless steel pot stills with copper coils.

www.casaorendain.com

Ollitas Tequila Blanco

6x750mL

Triple-distilled, 100% Blue Agave Ollitas Blanco is an amazing value, incredibly smooth and fresh with delicate agave aroma and taste, with notes of cinnamon and other sweet spices along with minty herbaceousness and black pepper – a traditional Valley blanco. Great for enjoying neat, on the rocks and a great choice for a premium well for margaritas and beyond. 40% ABV.

Ollitas Tequila Reposado

6x750mL

Triple-distilled, 100% Blue Agave Ollitas Reposado is aged for 6 months in American oak before bottling at 40% ABV. Strong cooked agave notes mingled with wood on the nose open up to a huge flavours of vanilla, caramel, toasted coconut and marshmallow on the palate. An excellent choice for novices, bourbon lovers, and anyone who thinks they don't like tequila – a game-changer! **Awards:** 2016 Spirits Selection by Concours Mondial de Bruxelles – **Silver Medal**



The Orendain family has been involved in producing tequila since 1840, when Doña Elisa Orendain and her husband owned a distillery called La Chiripa, where their nephew Don Eduardo Orendain worked. His grandson Don Eduardo Orendain Gonzalez established his own company upon purchasing a simple distillery in 1926 in Tequila, Jalisco after previously producing Orendain Tequila around the corner at El Llano (current home of Arette Tequila produced by his sons Eduardo and Jaime Orendain Gonzalez) since 1900. This new(er!) distillery is now known as Casa Mexicana, and is the home of Tequila Orendain, Gran Orendain, Ollitas, Batanga and others. We bring in the latter three of these, produced by Marcela Orendain Gonzalez, sister of Jaime and Eduardo.

Ollitas tequilas use family estate-grown agaves harvested at 7-8 years of age from their 5000 hectares of Blue Agave fields, cooked in traditional masonry ovens at low temperature for 48 hours. They crush using roller mills, ferment in stainless steel for 72 hours, and triple-distill in stainless steel pot stills with copper coils.

www.casaorendain.com



Ollitas Tequila Cristalino

6x750mL

Triple-distilled, 100% Blue Agave Ollitas Cristalino is a careful marriage of Ollitas Reposado with Añejo & Extra Añejo tequila aged in new and used American white oak barrels, which is then charcoal-filtered resulting in a gleaming crystal clear colour and extraordinarily smooth finish. Fresh, delicate agave aromas on the nose. Soft but flavourful on the palate with cooked agave, citrus and vanilla notes, along with mild hints of herbaceousness and black pepper harkening back to the blanco tequila at its base. Great for enjoying neat or on the rocks. 40% ABV.



PUEBLO VIEJO®

Casa San Matías is committed to honoring the tradition and legacy that were transmitted to us by our predecessors. We're proud of being one of the oldest family tequila distilleries in Mexico. Our story began in 1886 in the town of Magdalena, Jalisco, where Don Delfino González began small-scale tequila production mainly for family & friends. His tequila quickly gained popularity in Mexico. In 1940, we relocated our distillery to Ojo de Agua in Los Altos de Jalisco. This region's rich soil & natural spring water are fundamental to the superb flavor of all of San Matías' tequilas. In 1989, we introduced Tequila Pueblo Viejo – which has since become one of the leading brands and a favourite among the bartending and cocktail communities in Mexico, the USA, and abroad. Pueblo Viejo is produced traditionally using mature agaves harvested from local fields in Los Altos, slow-cooked in brick masonry ovens, crushed after cooking using a mechanical roller system, fermented using our natural house yeast & double-distilled in stainless steel pot stills.

www.tequilapuebloviejo.com

Pueblo Viejo Tequila Blanco

12x750mL

100% Blue agave, 40% ABV. Pueblo Viejo Blanco presents itself as a clear and bright tequila with a bluish tinge. As a result of the slow cooking of the agave, it has lovely aromas of green apple, fruits and citrus notes. On the palate, Pueblo Viejo Blanco offers a smooth herbal flavor with light touches of citrus. Also present is the caramelized flavor of slow-cooked agave and a rich blend of fruit flavors, lightly spicy with a very pleasant long-lasting finish.

Awards: 2018 China Wine & Spirits Awards – **Double Gold Medal**; 2018 San Francisco World Spirits Competition – **Silver Medal**; 2017 International Spirits Challenge – **Tequila Producer of the Year**

Pueblo Viejo Tequila Reposado

12x750mL

100% Blue agave, 40% ABV. Aged nine months in ex-Sazerac/Bufalo Trace barrels. Pueblo Viejo Reposado has a distinctive straw color, and is clean and transparent with golden hues and a medium-high body. On the nose, it has distinct aromas of floral citric blossoms, caramel, butter and ripened fruits. The palate confirms the aromas of butter and ripe fruit; pepper and cinnamon flavors make it slightly spicy and fruity.

Awards: 2018 Ultimate Wine Challenge – **93 points**; 2018 China Wine & Spirits Awards – **Silver Medal**; 2018 Ultimate Spirits Challenge – **Great Value**; 2018 San Francisco World Spirits Competition – **Gold Medal**; 2017 International Spirits Challenge – **Tequila Producer of the Year**

Pueblo Viejo Tequila Añejo

12x750mL

100% Blue agave, 40% ABV. Aged eighteen months in ex-Sazerac/Bufalo Trace barrels. Pueblo Viejo Añejo has a soft orange color that resembles a mild sunset. With light, it is bright and transparent with an amber tone, with a medium-high body. Contains aromas of sweetness of nuts, vanilla and toasted almonds. Other notes of chamomile, ripe orange and peach are also present. On the palate: oak, vanilla, dark chocolate, roasted almonds with a long finish of dried fruit.

Awards: 2018 China Wine & Spirits Awards – **Double Gold Medal**; 2018 San Francisco World Spirits Competition – **Silver Medal**; 2017 International Spirits Challenge – **Tequila Producer of the Year**





Casa San Matías is committed to honoring the tradition and legacy that were transmitted to us by our predecessors. We're proud of being one of the oldest family tequila distilleries in Mexico. Our story began in 1886 in the town of Magdalena, Jalisco, where Don Delfino González began small-scale tequila production mainly for family & friends. His tequila quickly gained popularity in Mexico. In 1940, we relocated our distillery to Ojo de Agua in Los Altos de Jalisco. This region's rich soil & natural spring water are fundamental to the superb flavor of all of San Matías' tequilas. As well, our water comes from a natural spring on the grounds of the distillery, an element that creates the unique taste found only in our products, and the unique staple of Casa San Matías.

In 1993 Casa San Matías introduced **the first Tequila Extra Añejo to the world**, San Matías Gran Reserva. In 1998, they went even further with Rey Sol. For Rey Sol, two pieces of art merge into one. From the creation of the decanter, designed by famous Mexican artist Sergio Bustamante, to the traditional method of production and its 6 and 10 years of aging in new French Oak barrels in the Hacienda San Matías, Rey Sol provides one of the most sublime experiences to ever grace a tequila. ***Majestic in every sense.***

www.tequilareysol.com



Rey Sol Extra Añejo

4x750mL

100% Blue Agave, 40% ABV. Aged six years in new French Oak barrels. Intense bright amber with orange and copper highlights, with strong body and ever-so-slow forming legs. Initial aromas of oak, chocolate, vanilla, hazelnut, roasted almonds, and dried fruit. At the start of the palate, it is sweet and huge in bod, where the oak notes are dominant, and delivers a long lasting finish of chocolate and almond flavors. To be served in Riedel glass for fine dining. Pair it with medium-well red meats and as accompaniment to be enjoyed with dessert and coffee.

Awards: 2018 Spirits Selection by Concours Mondial de Bruxelles – ***Silver Medal***

Distillery Awards: 2017 International Spirits Challenge – ***Tequila Producer of the Year***



Casa San Matías is committed to honoring the tradition and legacy that were transmitted to us by our predecessors. We're proud of being one of the oldest family tequila distilleries in Mexico. Our story began in 1886 in the town of Magdalena, Jalisco, where Don Delfino González began small-scale tequila production mainly for family & friends. His tequila quickly gained popularity in Mexico. In 1940, we relocated our distillery to Ojo de Agua in Los Altos de Jalisco. This region's rich soil & natural spring water are fundamental to the superb flavor of all of San Matias' tequilas. As well, our water comes from a natural spring on the grounds of the distillery, an element that creates the unique taste found only in our products, and the unique staple of Casa San Matías.

In 1993 Casa San Matias introduced **the first Tequila Extra Añejo to the world**, San Matías Gran Reserva. In 1998, they went even further with Rey Sol. For Rey Sol, two pieces of art merge into one. From the creation of the decanter, designed by famous Mexican artist Sergio Bustamante, to the traditional method of production and its 6 and 10 years of aging in new French Oak barrels in the Hacienda San Matias, Rey Sol provides one of the most sublime experiences to ever grace a tequila. ***Majestic in every sense.***

www.tequilareysol.com



Rey Sol 10-Year Extra Añejo

4x750mL

100% Blue Agave, 43% ABV. Always revered and honored, there's nothing bigger that imposes more devotion than the glorious sun. We show our deep appreciation to its splendor and we celebrate it with all of our senses.

From the traditional method of production, to the uniqueness of its the decanter designed by famous mexican artist Sergio Bustamante, Rey Sol is guaranteed to provide one of the most life-changing Tequila experiences.

We carefully selected French oak casks with a minimum of 10 years of age and then, the tequila was bottled at cask strength by Casa San Matias's Master Distiller to commemorate this special occasion. *Over those long years, the Tequila acquired even more complex flavor and slowly developed distinctive notes from the barrel: intense caramel, vanilla, roasted coffee, wood, toasted almonds with dark chocolate followed by hints of maple, but maintaining a sense of blue agave the whole way through.*



TEQUILA
SAN
MATIAS®
GRAN
RESERVA



Casa San Matías is committed to honoring the tradition and legacy that were transmitted to us by our predecessors. We're proud of being one of the oldest family tequila distilleries in Mexico. Our story began in 1886 in the town of Magdalena, Jalisco, where Don Delfino González began small-scale tequila production mainly for family & friends. His tequila quickly gained popularity in Mexico. In 1940, we relocated our distillery to Ojo de Agua in Los Altos de Jalisco. This region's rich soil is fundamental to the superb flavor of all of San Matías' tequilas. As well, our water comes from a natural spring on the grounds of the distillery, an element that creates the unique taste found only in our products, and the unique staple of Casa San Matías.

In 1993 Casa San Matías introduced **the first Tequila Extra Añejo to the world**. San Matías Gran Reserva is one of a kind, a drink with noble character and product that reflects the precision that has identified us for more than 130 years. To make San Matías Gran Reserva, Casa San Matías' own agave is grown and harvested in the red soil fields of the Highlands of Jalisco, rich in iron and other minerals. Our agaves are nurtured in ideal conditions so that they reach a superior flavor. Patiently, we wait 7 to 10 years for the agave to ripen to perfection. Then the jimador harvests it from its root, sifting the soil away and cutting the leaves off to reach the piña or heart of the agave. Baking perfectly every time is fundamental to our process, so the time and temperature are followed with exact precision: 48 hours at 194°F. The cooked agaves are then crushed to separate the juices from the fibers. This juice is mixed with the water from our natural spring. The cooked agave juice is then poured into fermentation tanks where it will remain 72 hours. The fermented juice is taken to the stills where it will undergo two slow, low temperature distillations. After distillation we bring the tequila into our Hacienda, where it ages for three years in French oak barrels.

Distillery Awards: 2017 International Spirits Challenge – Tequila Producer of the Year

www.sanmatiasgranreserva.com

San Matias Gran Reserva Extra Añejo

6x750mL

100% Blue Agave, 40% ABV. Aged three years in new French Oak barrels. Bright amber with an orange hue, with strong body and slow forming legs. Initial aromas of butter and ripe fruits and notes of chocolate and toasted almond and intense hazelnut, with notes of crust of rye bread and red flowers. On the palate, natural sweetness and savoury notes, light acidity. Ideally paired with fatty meats and poultry.

Distiller.com – 94 points – "This super-concentrated elixir straddles the line between tequila and liqueur, but finds its balance. Sweet, rich, vanilla, caramel, nutmeg, cinnamon and pecan coat the palate. However, tropical flavors of pineapple and mango mixed with a bit of pine sashay their way in, and it's tied together with a good dose of cedar and allspice. A little goes a long way here. Perhaps, as they say in Spanish, you need "only enough to fill a belly button" to end a good meal."

Awards: 2018 China Wine & Spirits Awards – Tequila of the Year; 2017 Ultimate Spirits Challenge – 94 points, Great Value; 2018 San Francisco World Spirits Competition – Silver Medal; 2018 World Tequila Awards – Gold Medal; 2018 Spirits Selection by Concours Mondial de Bruxelles – Silver Medal; 2018 Los Angeles Intl. Spirits Competition – Silver Medal



TEQUILA SAN MATIAS TAHONA

Casa San Matías is committed to honoring the tradition and legacy that were transmitted to us by our predecessors. We're proud of being one of the oldest family tequila distilleries in Mexico. Our story began in 1886 in the town of Magdalena, Jalisco, where Don Delfino González began small-scale tequila production mainly for family & friends. His tequila quickly gained popularity in Mexico. In 1940, we relocated our distillery to Ojo de Agua in Los Altos de Jalisco. This region's rich soil & natural spring water are fundamental to the superb flavor of all of San Matías' tequilas. Harkening back to our roots, for our 130th Anniversary Casa San Matías decided to release a tequila made using truly old-school methods: in addition to our already 19th-Century method of brick masonry oven slow-steaming, we're using our original stone tahona wheel from 1886 for crushing the cooked agave, open-air wooden tanks for fermentation (including the old method of including cooked agave fiber in the fermentation *mosto*), and vintage copper pot stills for distillation.

Distillery Awards: 2017 International Spirits Challenge – **Tequila Producer of the Year**

www.sanmatiahtahona.com

San Matias Tahona Tequila Blanco

6x750mL

100% Blue agave, 40% ABV. Colorless, bright, clean and transparent with silver reflections and full bodied legs. Aromas of pure citrus, white flowers, intense cooked agave and legumes. Incredibly sweet on the palate, with flavorful mineral and anise notes, smooth with no bitterness. In the aftertaste, there is a presence of citrus blossoms and a hint of pink pepper. An extraordinary tequila designed to be sipped for its aromatic richness. Perfect for pairing with fresh cheese and fresh seafood. **Awards:** 2018 China Wine & Spirits Awards – **Gold Medal**; 2018 Ultimate Spirits Challenge – **94 points**; 2017 Spirits Selection by Concours Mondial de Bruxelles – **Silver Medal**; 2018 Los Angeles Intl. Spirits Competition – **Gold Medal**

San Matias Tahona Tequila Reposado

6x750mL

100% Blue agave, 40% ABV. Aged three months in ex-Sazerac/Buffalo Trace barrels to ensure full presence of agave flavour. Slightly golden wheat in color, very bright clean and transparent, with golden highlights. Huge body denoted by its long, slow descent of the Legs in the glass. Aromas of ripe fruits, vanilla and light minerality, with an ethereal explosion of butter and notes of bread crush, honey and sweet hazelnuts. Flavours are sweet and intense, yet with minerality and savoury notes. Nice acidity, roundness and harmony. Silky and prolonged finish with light sweet cinnamon notes. **Awards:** 2018 China Wine & Spirits Awards – **Double Gold Medal**; 2018 Spirits Selection by Concours Mondial de Bruxelles – **Gold Medal**; 2019 San Francisco World Spirits Competition – **Silver Medal**

San Matias Tahona Tequila Añejo

6x750mL

100% Blue agave, 40% ABV. Aged twelve months in ex-Sazerac/Buffalo Trace barrels to ensure agave flavour comes through. Beautifully clean and transparent with great brilliance and golden sparkles as well as greenish hue, slow leg formation and medium high body. Aromas of intense lemon leaf, pear-type green fruit and pineapple and vanilla; deep notes of dry leaves like bay leaf and tobacco, aroma of bread crust and honey. At the back of the nose are notes of pink pepper, orange peel and sweet cinnamon. In the mouth a nice juxtaposition of sweet and savoury with great minerality, moderate acidity and no bitterness. Perfectly paired with chocolate and vanilla dessert.



siembra valles®

Siembra Valles Tequila is produced in El Arenal, Jalisco, in the volcanic, mineral-rich Valles de Tequila. We have partnered with the Rosales family of Distileria Cascahuin, NOM 1123, to offer an artisanal Valley tequila focused on *The Future of Tradition*. Tequilas from the Valles, overall, have themes of minerality, notes of pepper, and are more robust. Siembra Valles starts with a silky texture on the palette. Immediately, strong and sweet aromas of cooked agave rise to the nose, ranging from citrus to earthy – a reflection of the use of bagasse in fermentation – just as mezcal producers do. One can taste the earth of Arenal, and the masonry of Cascahuin's ovens. We also glass age Siembra Valles in *damajuanas* (demijohns) to mature into a stunning masterpiece – a traditional process that allows the flavor compounds to stabilize so that all elements can be presented on the palate.

Why Bagasse? When you ferment with bagasse more sugars and other flavorful elements contribute to the chemical reactions that happen during fermentation. Most tequila producers do not ferment with bagasse. All of the mosto for Siembra Valles is fermented with bagasse.

www.siembravalles.com

Siembra Valles Tequila High Proof Tahona Blanco

6x750mL

This special blanco is bottled at 46% ABV, presenting an elevated version of the Valles produced with creative bartenders and demanding palates in mind. After crushing using the house tahona, fermenting with bagasse, slow distilling to bottle proof, Valles High Proof Tahona is finally matured in glass damajuanas (demijohns) for 11 months for a truly unique experience. Transparent silver in appearance with complex organoleptic elements and body. Beginning with a silky texture, strong aromas of cooked agave as expected from all Siembra Spirits. The prevalent agave scent and taste is due to the use of bagasse in fermentation. At this higher alcohol content, Valles coats your mouth and has a complex, invigorating finish. Bottled at proof, this tequila will burst to the front of any cocktail creation or stand powerfully on its own.

Siembra Valles Tequila Ancestral Blanco

6x750mL

Siembra Valles Ancestral is a project conceived of a love of history and a desire to know tequila from its roots, celebrating its true identity and a curiosity of what the past once tasted like. With agave untouched by machine, the Ancestral boasts the complexity of nature's flavors and the skills of tequilero ancestry. It begins its journey through time in the pristine blue agave fields nurtured by the Rosales family's team of expert cultivators, jimadores, and a lowland terroir. The fruitful plants can credit their rich flavors to a pesticide-free land and rich volcanic soils in the valleys of Arenal in the ranches of Tepezapote and Mesa Del Charco. The geographic terroir provides mineral, peppery, citrus characteristics to this expression. Using an ancient agave-roasting technique that has been lost in the tequila industry for about 100 years, reminiscent of a pit used for mezcal, the piñas are cooked over wood and lava rocks. The agave is then broken down with wooden mallets, an extraction method that has been around for at least 300 years, pre-dating the Tahona method. The first distillation takes place in a traditional copper pot alembic. The second, however, is transferred to a Filipino-style alembic made from pine wood, a completely untouched method in the industry. While copper preserves flavor and transfers heat faster and more efficiently in distillation, pine preserves flavor and also adds flavors of wood. The result is a blanco unlike any other.





The Camarena family of distillers has been producing tequila for 3 generations at La Alteña distillery in the Highlands (Los Altos) of Jalisco. La Alteña was founded by Don Felipe Camarena Hernández in July 7, 1937, and in 1940 began selling tequila 100% Blue agave with the brand name “Tapatío” – meaning a person from Jalisco. Distilled exclusively from agaves grown on Master Distiller Carlos Camarena’s family estates, this tequila has been a cult favorite in Mexico for more than 75 years but has only reached Canada in the past decade. Uniquely, it’s distilled to just above its final bottling ABV, rather than being distilled to a higher proof and then diluted with water. It’s cooked for **four days** in brick ovens, fermented with cooked agave fiber with a yeast culture that dates to the founding of the distillery, crushed using both tahona and mechanical roller, and is distilled in antique copper pot stills. **One of the true legacies of the tequila world and an aficionado favourite.**

www.tequilatapatio.com

Tapatio Tequila Blanco

12x750mL

This tequila offers a bright crystal color with silver tones, nice bodied. On the nose, the first impression is herbal with hints of mint and anise, followed by white pepper and spices (cinnamon and clove); mild citrus notes. If allowed to breathe in the glass, apple and floral notes appear. On the palate, notes of cooked Agave, mint, pepper, with a residual sweetness (white chocolate) and slightly herbaceous. Presents a long final, spicy and sweet at the same time. Very complex and rounded. **Awards:** 2018 Beverage Tasting Institute – **96 points**; 2014 Drink Me Magazine – **Tequila of the Year**; 2014 Bartender’s Best Awards – **Best Tequila**; Distiller.com – **90 points**; Diffords’ Guide – **5 stars**

Tapatio Tequila Reposado

12x750mL

Tapatio Reposado starts with our epic blanco, and then we age 4-6 months in American white oak barrels, previously used in aging Bourbon. In appearance, a pale straw yellow color; luminous, with golden and slightly greenish tones. Medium body with nice legs. Aromas are fruity, intense cooked Agave, apple, pear, vanilla and caramel, slightly smoky. White pepper comes in a subtle form. Allowed to breathe it becomes creamy with hints of butter. Spices such as clove and sandalwood. On the palate, the sweetness of the cooked Agave flavors predominate; herbal, pepper, slightly smoked with notes of caramel, cocoa, vanilla and nuts (walnut, peanut, hazelnut). A very soft & smooth, yet spicy finish. A very well balanced tequila between the spicy and the sweet flavors. Perfect for a Margarita cocktail, but also to enjoy neat or on the rocks. **Awards:** 2013 Lake Tahoe Food & Wine – **Gold Medal, Judge’s Choice**; Distiller.com – **88 points**; Diffords’ Guide – **4.5 stars**

Tapatio Tequila Añejo

12x750mL

We age Tapatio Añejo for 18 months in American white oak barrels, previously used in ageing whisky. This beautiful tequila gives an intense straw yellow color, slightly amber with golden flashes. Medium-bodied. Aromas are of sweet cooked agave, crème Brulée, vanilla and caramel that give way to subtle aromas of cinnamon, red pepper and spices. On the pallet, sweet and spicy, with cooked Agave, cocoa and vanilla combined with pepper, walnut and some berries. Vegetal and woody notes. A soft, silky and very long finish with spices persisting in the back of the palate. A perfectly balanced tequila; is recommended neat or in the rocks to appreciate its complexity of flavors, but also mixes very well.

Awards: Distiller.com – **90 points**; Diffords’ Guide – **5+ stars**





The Camarena family of distillers has been producing tequila for 3 generations at La Alteña distillery in the Highlands (Los Altos) of Jalisco. La Alteña was founded by Don Felipe Camarena Hernández in July 7, 1937, and in 1940 began selling tequila 100% Blue agave with the brand name “Tapatío” – meaning a person from Jalisco. Distilled exclusively from agaves grown on Master Distiller Carlos Camarena's family estates, this tequila has been a cult favorite in Mexico for more than 75 years but has only reached Canada in the past decade. Uniquely, it's distilled to just above its final bottling ABV, rather than being distilled to a higher proof and then diluted with water. It's cooked for **four days** in brick ovens, fermented with cooked agave fiber with a yeast culture that dates to the founding of the distillery, crushed using both tahona and mechanical roller, and is distilled in antique copper pot stills. ***One of the true legacies of the tequila world and an aficionado favourite.***

www.tequilatapatio.com

Tapatio Tequila Blanco 110

12x750mL

Tapatio Blanco 110 is bottled at 55% ABV, the maximum allowed by law for tequila. It's specially designed to be used in cocktails, as its intense aromas and flavors remain – not getting masked by the high alcohol. However, it is very gentle on the palate and can still be sipped and savored neat or on the rocks. It offers a bright crystal color with intense silvery tones, with so much body that the essential oils literally hang from the glass. Despite its alcoholic content, its aromas are well defined, with sweet and savoury peppers - roasted capsicum and non-spicy padrón. There is spiciness, but it comes from white pepper, the traditional agave hit, and is balanced by an underlying sweetness, which is almost white chocolate-like. Thick and oily on the palate, with a spicy kick to start – black pepper and chile. With that comes sweet, roasted agave, cinnamon toast (with singed edges) and a surprisingly rich grape and sultana fruitiness. On the finish, the peppers from the nose return, turning from sweet to dry. A big, rich and surprisingly complex spirit, especially considering that it is fresh from the still. The extra strength over the blanco allows the flavours to sing.

Tapatio Tequila Excelencia Extra Añejo

12x750mL

Tapatio Excelencia is aged for four years in first use heavy char American white oak barrels – and is the masterpiece of Carlos Camarena. Mahogany in color, dark amber with reddish tones. Great body and clear presence of essential oils, which hang from the glass. On the nose, there is a large concentration of vanilla, maple, caramel and apple, which perfectly complement the intense cooked agave, roasted peppers, cinnamon and spice aromas. If allowed to breathe, it releases aromas of baked bread, sweet pea and delicate floral notes. On the palate, a fabulous intensity of flavor with all the aromatic elements perfectly delineated: intense cooked agave, cake, spices, brown sugar, chocolate, vanilla and caramel, nuts and light spices, all of which are assembled into a sumptuous whole, with the creamy taste of oak. A warm, rich, quite intricate and incredibly long finish. Wave after wave of flavors perfectly intermingled and quite complex. A complex and ever-changing spirit that rewards time in the glass with a huge array of flavours. This is a tequila to enjoy neat, that dispels myths and sits alongside the finest aged spirits in the world. ***Awards: Distiller.com – 97 points***



Tears of Llorona

Germán Gonzalez is considered by many reviewers to be one of the best master tequileros alive. Making tequila has been a family passion for Germán. He was taught his craft by his father, Guillermo Gonzalez Diaz Lombardo, with whom he worked on what is now considered the first true super premium tequila to be imported to the United States, as well as the inspiration for many of today's hand-crafted tequilas. Germán's father was in his turn taught by his father, and so on, going back generations. Indeed if you go back through Germán's direct family line, you arrive at General Manuel Gonzalez, president of Mexico 1880 to 1884. Germán's work has been recognized internationally with enthusiastic praise for its sophisticated excellence.

www.tearsofllorona.mx



Tears of Llorona Tequila Extra-Añejo

6x1000mL

Tears of Llorona is an extra añejo tequila, released in 2014. It begins as 100% blue agaves from high volcanic slopes in Jalisco, where growth is slow. Tequilero Germán Gonzalez selects the agaves and has them harvested late, increasing their starch and sugars. The pinas are roasted slowly in the traditional way. His yeast is proprietary and fermentation is slow. Distillation is by pot still and barrelling is at very high specific gravity. Three barrels are used in parallel, resulting in a very high rate of osmotic loss - the "angel's tears" that are one reason for the name, Tears of Llorona. Germán bottles at 43% specific gravity to balance the flavors. We think you'll agree that the result is incomparable.

You have never tasted a tequila like this one. Five years of triple-barreled aging (in ex-scotch, ex-cognac, and ex-sherry casks) gives it a maturity, depth, and smoothness that rivals the finest single malt scotches, craft-made bourbons, and the oldest, most complex cognacs and armagnacs. We suggest a wide glass that allows Tears to open up. Choose your glassware carefully because this is an experience for all five senses: the deep amber, the lingering nose, the feel of the legs on the glass, the conversation that ensues, and of course, the unforgettable taste.

Awards & Accolades – Distiller.com 2016 – 96 points; Food and Wine Magazine – “the Pappy Van Winkle of Tequila”





Tierra Noble is made with passion by the Herrera family at La Estacada just outside the beautiful mountain town of Mazamitla, Jalisco. La Estacada is the highest modern distillery on the planet at 7,200 feet of elevation, in Jalisco's Sierra del Tigre, a place of cool forests, clean air and pure mountain springs. At this altitude, the low temperatures cause the cooked agave mash to ferment slowly with exclusively Montpelier wine yeast while preserving the aromatic richness of the agave. Completely unique in the tequila industry, Tierra Noble achieves a secondary malolactic fermentation – more common in chardonnay production than in spirits – after the initial alcoholic fermentation, which manifests as surprising, beautiful buttery notes in the final product.

Tierra Noble sources their 8-10 year-old blue agaves from small farmers in both Los Altos and the Valley of Tequila. We double-distill in elongated custom stainless steel pot stills designed to enhance floral notes. Finally, Tierra Noble is aged in barrels made from 75-year-old American and 150-year-old French white oak, gently aging and imprinting softness and aromas to our already complex tequila thanks to the cold temperatures in the barrel rooms and to the ceaseless passage of time.

www.tierranoble.com

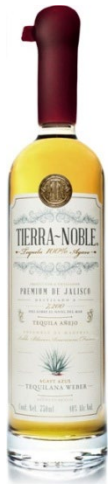


Tierra Noble Tequila Blanco

6x750mL

Tierra Noble Blanco is bright & crystal clear, with silvery sparkles. On the nose, strong presence of cooked agave, herbal notes to mint and citrus, with just a dash of anise. On the palate, soft and fresh with an increasing intensity, notes of raw agave, long finish, rich mouthfeel and balanced complexity.

Awards: 2016 International Wine & Spirits Competition – **Silver Medal**



Tierra Noble Tequila Reposado

6x750mL

Aged in American White Oak barrels up to 12 months, Tierra Noble Reposado is gilt straw in color, bright, perfectly clean, with strong adherence to the glass. On the nose, it's complex with a hint of vanilla, notes of mint, citrus and toasted almonds. On the palate, this tequila is rich and intense, with notes of wood, nuts and a little hint of butter.

Awards: 2016 International Wine & Spirits Competition – **Silver Medal**



Tierra Noble Tequila Añejo

6x750mL

Aged in French and American White Oak barrels for 24-30 months, Tierra Noble Añejo is rich amber in color with golden hues, perfectly clean with thick tears in the glass. The nose carries notes of prunes, toasted almonds, a light scent of vanilla, with an underlying raw agave aroma. A rich, creamy balanced mouthfeel, silky, sweet chocolate flavors caressed with dried fruits.

Awards: 2016 International Wine & Spirits Competition – **Silver Medal**





Tierra Noble is made with passion by the Herrera family at La Estacada just outside the beautiful mountain town of Mazamitla, Jalisco. La Estacada is the highest modern distillery on the planet at 7,200 feet of elevation, in Jalisco's Sierra del Tigre, a place of cool forests, clean air and pure mountain springs. At this altitude, the low temperatures cause the cooked agave mash to ferment slowly with exclusively Montpelier wine yeast while preserving the aromatic richness of the agave. Completely unique in the tequila industry, Tierra Noble achieves a secondary malolactic fermentation – more common in chardonnay production than in spirits – after the initial alcoholic fermentation, which manifests as surprising, beautiful buttery notes in the final product.

Tierra Noble sources their 8-10 year-old blue agaves from small farmers in both Los Altos and the Valley of Tequila. We double-distill in elongated custom stainless steel pot stills designed to enhance floral notes. Finally, Tierra Noble is aged in barrels made from 75-year-old American and 150-year-old French white oak, gently aging and imprinting softness and aromas to our already complex tequila thanks to the cold temperatures in the barrel rooms and to the ceaseless passage of time.

www.tierranoble.com



Tierra Noble Tequila Exquisito 6 Year Extra Añejo

4x750mL

Our Extra Añejo is aged in a single new French Oak barrel for up to 84 months to create a true masterpiece for the ultimate connoisseur.

"Intense dark color amber, ochre and reddish. Perfectly clean, bright and translucent with reddish hues. Great adherence in glass, showing legs and tears of great body. Very pleasant and smooth with the nose with a gamut of aromas going from fruity and sweet notes to cooked agave, vanilla, prune, chocolate and toasted almonds, light notes of apricot and tobacco balanced perfectly with oak elegantly showcasing the lengthy maturation of this spirit. Smooth on palate, well-balanced and complex with flavors of bitter chocolate, dry fruits and berries, light tobacco and spices, with a lengthy, persistent finish. Surprisingly elegant, harmonious and balanced, with a slight hint of toasted almonds, leather and tobacco."
Released in 2017.





Over 120 years ago, our Zapotec great-great-grandfather and his family produced our first mezcals in the town of Santiago Matatlan, Oaxaca, México. Five generations later, Agave de Cortes mezcal is still produced with the same love, tradition, and care in the very same town by Rolando Cortes and his family and fellow mezcaleros. Perhaps you can even taste the earth, the minerals, and the terroir of our family's lands in Oaxaca. We invite you to enjoy this precious beverage that comes from the heart of our land and our family.

www.casacortes.mx



Agave de Cortes Mezcal Blanco

6x750mL

Traditional pit-roasted, mule-drawn tahona-crushed, open fermented, double-distilled mezcal from 100% Estate-Grown Agave Espadín, presented unaged at 45% ABV. **Subtle notes of smoke, and a sweetness comparable to cognac with bright, refreshing hints of citrus and herbs the nose and palate – perfect for spring and summer mezcal cocktails!**



Agave de Cortes Mezcal Reposado

6x750mL

Traditional pit-roasted, mule-drawn tahona-crushed, open fermented, double-distilled mezcal from 100% Estate-Grown Agave Espadín, then matured for over 6 months in American white oak barrels and presented at 43% ABV. **Caramel and creme brulee on the nose with cocoa powder and white fruit. Rich dry smoke, butterscotch and brown spice, with a long, spicy finish.**



Agave de Cortes Mezcal Añejo

6x750mL

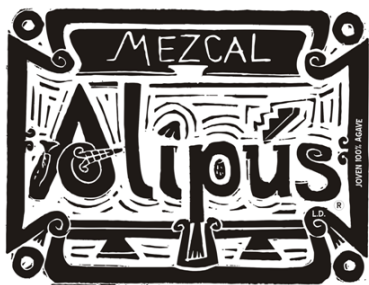
Traditional pit-roasted, mule-drawn tahona-crushed, open fermented, double-distilled mezcal from 100% Estate-Grown Agave Espadín, then matured for over 18 months in American white oak barrels and presented at 43% ABV. **Lovely notes of smoke, caramel, and cocoa on the nose, with more smoke and warmth coming through on the palate. Finishes with a lingering sensation of nuts and orange peel.**



Agave de Cortes Mezcal Extra Añejo

6x750mL

Traditional pit-roasted, mule-drawn tahona-crushed, open fermented, double-distilled mezcal from 100% Estate-Grown Agave Espadín, then matured for over 40 months in American white oak barrels and presented at 43% ABV. **A beautiful nose of aged rum with oaky notes, with a surprising lightness on the palate, fresh and young with herbal characteristics, with agave notes still coming through on the palate. Caramel, cocoa and orange peel on the long, lingering finish.**



Alipús Mezcal was born in 1999 and comes from a range of remote pueblos in Oaxaca's mezcal region, bottled to showcase the extraordinary regional differences between mezcals even when using 100% Espadín agave (*Agave angustifolia*) for all production. Alipús Mezcals share in common: craft production in artisanal family palenques (rustic distilleries), agaves wood-roasted in conical below-ground earthen fire-pit ovens, slow stone-milling by horse or mule-drawn tahona, fermentation with exclusively wild native yeasts in open wooden vats, and double-distillation in small wood-fired copper pot stills.

www.alipus.com

Alipús Mezcal San Andrés

6x750mL

Fermented in cypress vats & distilled by Don Valente Angel from agave Espadín grown at about 5300 feet on thin calciferous-soiled low hills and terraces in the Valley of Miahuatlan. ABV 46.8%. **Complex, rich, intensely floral.**

Awards: Difford's Guide – 4.5/5; Distiller.com – 91 points "The smoked notes hover over cooked vegetables, earthy mushroom, and sweet tobacco aromas. A sweet and fruity note is found among it all. The body isn't rich but there's a touch of an oily quality to the mouth-feel. The roasted smoke notes come through fairly strong while some cherry fruit greets you on the finish."

Alipús Mezcal San Baltazar

6x750mL

Fermented in pine vats & distilled by Don Cosmé Hernandez from agave Espadín grown at about 5700 feet in hilly, white, & rocky soil in the Tlacolula Valley. ABV 48.1%. **Delicate and fruity, slightly sweet.**

Difford's Guide – 4.5/5; Distiller.com – 90 points "The nose is not so much smoky, but ashy with the high elevation seeming to render a subtle style of mezcal here with other aromas like Meyer lemon, white flowers, and salt. The palate brings to mind a myriad of flavors including watermelon Jolly Rancher candies, rosemary, and cough medicine, but this all comes across clean and fresh with a slightly chewy texture. The exotic nature of this mezcal is alluring...with a medicinal candied quality."

Alipús Mezcal San Juan del Rio

6x750mL

Fermented in oak vats & distilled by Don Joel Cruz from non-irrigated agave Espadín grown in sunny mountain-top plantings in ferriferous soil at 4600 feet in Oaxaca's Sierra Norte. ABV 47.3%. **Fruity, rich, smoky, pleasantly sweet**

Difford's Guide – 5/5

Alipús Mezcal San Luis del Rio

6x750mL

Fermented in pine vats & distilled by Don Baltazar Cruz Gomez from agave Espadín grown at about 4000 feet in steep and sandy soils. ABV 47.8%. **Spicy, round, and soft.** (pictured at right)

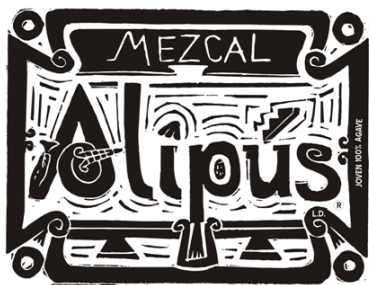
Alipús Mezcal Santa Ana

6x750mL

Fermented in pine vats & distilled by Don Eduardo Hernandez from agave Espadín grown at about 5200 feet in mountainous, white, & very rocky soil. Very cleanly distilled. ABV 47.9%. **Soft and lightly fruity.**

Awards: Paul Pacult/SPIRIT JOURNAL: "Graceful". ★★★★★; Distiller.com – 88 points "There's a bit of a fruit funk on the nose, like over-ripe cantaloupe with a bit of a coppery tone. The smoke is on the mild side with chalky minerals mingling with it. The mezcal is clean and crisp with dried herbs and a touch more smoke than the nose, but still not too strong. The finish is a little bitter with a touch of earth left behind."





These two Alipús Mezcal come from the region of Sola de Vega, in the small village of El Potrero, about four hours south of Oaxaca's Central Valley. They're named after Sola de Vega's patron saint and they share in common with other Alipús mezcal: craft production in artisanal family palenques (rustic distilleries), agaves wood-roasted in conical below-ground earthen fire-pit ovens, slow stone-milling by horse or mule-drawn tahona, and fermentation with exclusively wild native yeasts in open wooden vats. However, these special edition mezcal are distilled in clay pot stills based upon an ancient Filipino design using a copper tin condenser dish over a large wooden spoon-like tool that funnels these incredibly complex mezcal out of the still through a length of bamboo tubing (we're not kidding!) for each extremely tiny production batch.

www.alipus.com

Alipús Mezcal San Miguel Sola Ensemble

6x750mL

This extremely limited mezcal is produced by Don Felix Garcia, Tio Jesus Rios, and Don Leonardo Rojas from agaves grown in thin, steep, ferriferous soils at about 6000 feet in the coastal Sierra west of Sola de Vega, southwest of Oaxaca city. Traditionally roasted in an earthen fire-pit with locally collected dead wood on a bed of river stones, hand-crushed with wooden mallets in an ancient canoa hollowed out from a tree-trunk, fermented with only wild native yeasts from the ambient environment of Potrero, Sola de Vega, Oaxaca, and double-distilled using clay-pot stills rather than copper, this *Ensemblé* mezcal is a truly rare treasure made with 20% Arroqueño (*Agave americana* var. *Oaxacensis*) and 80% Espadín in extremely small quantities at ABV 47% and up. **Intense, complex, and floral, with the distinctive soft mouthfeel that comes from distillation in clay.**

Alipús Mezcal San Miguel XX Anniversario

6x750mL

This even MORE extremely limited mezcal is also produced by Don Felix, Tio Jesus, and Don Leonardo with the same terroir and production characteristics as their house *enssemblé* above, including hand-smashing, wild yeasts, and double-distillation using clay-pot stills rather than copper. However, this mezcal is made from 100% tobala (*Agave potatorum*) and bottled at 47.5% ABV in 2019 in celebration of the 20th Anniversary of the Proyecto Alipús. **Herbal, wood, chocolate, and the slightest maraschino note on the nose, blossoming into flavours of herbs, butter, leather, resinous desert bushes and dark chocolate, with a rich mouthfeel and a long, persistent finish, including a wonderful spicy stimulation of the tongue and upper palate.**



CENIZO

-COLONIAL-

MEZCAL ARTESANAL

Cenizo Colonial is the single village concept from Germán Gutierrez and his family, starting with one from their own historic Hacienda Dolores in Durango City, dating from the 17th Century, and another from producer Enrique de la Cruz in San Miguel Temoaya. Further products will be added from different villages and towns throughout Durango with a focus showcasing terroir differences on Agave duranguensis.

Cenizo Colonial is produced entirely from wild harvested agaves, however, with an eye toward a sustainable future, these producers have been planting 50,000 new agave cenizos every year since 2012 and letting nature take its course. As such, starting around 2021-2024, expect Cenizo Colonial to be sourced from 100% organic, semi-wild agaves. Both of these fine mezcals are wonderful as easy-to-drink, palate-friendly sippers or in cocktails, and both are great values for price!

www.lagrimasdedolores.com

Cenizo Colonial Hacienda Dolores

6x750mL

100% Agave Cenizo (*Agave duranguensis*), 41% ABV.

The Gutierrez family produces this lighter Agave cenizo mezcal at their own historic Hacienda Dolores, and their agaves come from the hills of their own Rancho La Campana de Santa Elena in Mezquital. They roast using traditional underground volcanic rock fire-pit roasting methods, ferment in pine vats with *bagazo* (bagasse – meaning fermentation is with all juice and agave fiber together) using only wild yeast from the air, and distill with *bagazo* using copper and stainless steel pot stills similar to those used in Oaxacan mezcal production. All spent agave *bagazo* are turned into 100% organic fertilizer to feed the next generation of agaves. *Notes of smoked meat and barbecued ripe, fleshy fruit, mesquite, light hints of pepper and dried herbs on the finish.*

Cenizo Colonial Temoaya

6x750mL

100% Agave Cenizo (*Agave duranguensis*), 43% ABV.

Enrique de la Cruz produces this exceptional mezcal in San Miguel Temoaya, where they roast in an underground wood-fired earthen oven, ferment with only wild yeast in wooden “coffins” recessed into the ground with agave *bagazo* added, crush by hand using machetes, and distill with *bagazo* in the traditional *alembique viejo* of Durango. This is a “Filipino”-style still similar to the clay pot stills of Oaxaca – except that holding the liquid is a copper base vessel recessed into the mud-brick hearth over a fire, and the upper *montera* is an upside down cone made of wooden staves held together by metal rings (like a conical wooden barrel open at the large bottom end and closed with a barrel end at the top), with the liquid mezcal flowing out through a hollow log (called a “reed” by some) into a condenser tank with a copper coil. The wooden cone is a evolutionary replacement for the even older stills made, fascinatingly, from a hollowed-out tree trunk!!! *Fruity, candy-like with notes of earthiness, chile pepper, oregano and epazote, and the lightest hints of smoke on the finish.*





Just 45 minutes from the City of Durango, is Nombre de Dios, a town that holds natural riches under its fertile land bathed by springs and water currents that irrigate a large part of its fields. In this high, rocky desert is an beautiful oasis on the Garza Family ranch where Cuero Viejo Mezcal is born. The ranch and the Cuero Viejo vinata (in northern Mexico, spirits producers call their fabricas *vinatas* instead of *palenques* like they do in Oaxaca and the south) are in the a tiny pueblito called Nixtalpan in the region of the town of Nombre de Dios. Nombre de Dios is a small (under 20,000 inhabitants), picturesque, and historical town - the oldest settlement in Durango in fact, founded in 1555, full of fabulous traditional gastronomy, canning shops, fruit wines and numerous mezcal vinatas!



After visiting Durango multiple times, seeking to bring back the best of various regional mezcals, we settled on one - and only one - from Nombre de Dios, which is the principal mezcal-production town in Durango. ***Cuero Viejo was by far our favourite mezcal, their facilities were the most traditional and artisanal by our standards, and Martha Garza and her family were our favourite producers in this region.*** They also produce mezcal made from other agave species in Durango besides Cenizo (*A. duranguensis*), however, none are available for export yet - available only at the vinata!

www.cueroviejomezcal.com

Cuero Viejo Cenizo 48

6x750mL

Double-distilled, 100% Agave Cenizo (*A. duranguensis*), 48% ABV.

To produce Cuero Viejo, the Garza family cooks wild-harvested agaves aged 10-14 years in a volcanic stone pit oven buried in the earth for 3-4 days using a mixture of mesquite and black oak, followed by horse-drawn tahona crushing. Fermentation is in pine wood *tinajas* (tubs) recessed into the ground to maintain temperature consistency in Durango's hot high desert environment. They use agave *bagazo* (fiber) and liquid together plus water from the volcanic aquifer drawn from a well on the family *rancho* near the vinata. Finally, Cuero Viejo is double-distilled to proof in traditional hand-hammered copper pot stills by Maestro Mezcalero Francisco ("Paco") Camacho.

Notes: On the nose, rich notes of smoked caramelized agave, fruity and herbal initially, moving into secondary aromas of citrus and quince. On the palate, a smoky and sweet flavour with persistent notes of wood, spices, cooked agave, and stewed fruit. The lingering finish is of wood and cooked agave and a hint of chile.



Cinco Sentidos started as a simple project. Two young aficionados met in Oaxaca, drawn to its vibrant colors, culture, food, and of course, mezcal. As a friendship developed, so did a plan: Scour the Mexican countryside in search of delicious & obscure mezcals, and serve those spirits in a small mezcaleria in Oaxaca City. That mezcaleria evolved into a highly-acclaimed 32-seat restaurant called El Destilado. Coveted bottles of their nano-batch spirits began making their way to restaurants, bars, & spirits enthusiasts' collections globally.

These spirits are *almost exclusively once-in-lifetime representations* of small-scale maestro mezcaleros that produce agave spirits with complex flavors. We select high-quality distillates that represent the various production processes, agave diversity, and traditions & talents of Mexico's master distillers of agave. Cinco Sentidos Agave Spirits highlight the various production processes, agave diversity, and talents and traditions of the amazing people who make the spirits with rigor and esteem.

www.drink5sentidos.com

Cinco Sentidos Chino 2019

6x750mL

Mezcalero: José Ines Vieyra in El Aguacatito, Michoacan; Agave: Chino (A. cupreata); ABV: 46%

Within Mexico, the mezcals produced in the state of Michoacan are highly prized due to their unique flavors and atypical production processes. However, due to a myriad of complex legal and social issues, very few mezcals from the region are available outside of Mexico. This small batch of both wild and cultivated Agave Chino (A. Cupreata) is one of the few expressions of Michoacan mezcal available in Canada, and it is produced with a "Filipino" still – 16th Century technology consisting of a copper boiling chamber and *tree trunk* (!!!) "condensing hat". The result is a buttery mezcal that is especially appropriate for lovers of cheese and cream. *Aromas: Strawberry Candy, Blue Cheese. Palate: Strawberry Cream Cheese, Slight Earthy Notes with Black Licorice Finish.* Only 162 bottles!

Cinco Sentidos Azul 2020

6x750mL

Mezcalero: Delfino Tobón Mejía in San Pablo Ameyaltepec, Puebla; Agave: Azul (A. tequilana Weber); ABV: 47.5%

This micro-batch of Agave Azul (A. Tequilana Weber) from Puebla offers a rare opportunity to try a mezcal-style spirit that uses agave that is typically only grown and harvested for the production of tequila. The agaves used for this batch were grown locally in the Mixteca Poblana, where agave farmers from Jalisco introduced the plant to the region during one of Jalisco's famous agave shortages. Uniquely, this spirit is single-distilled in copper alembic with 3 reflux plates. This is a perfect opportunity to grab one of your favorite tequilas and enjoy an enlightening and delicious side-by-side tasting! *Aromas: High-toned nose with notes of Lime Peel, Fruit Pit, Raisins. Palate: Light, tropical and citric, with notes of spun sugar and cinnamon.* Only 114 bottles!

Cinco Sentidos Pechuga de Mole Poblano 2020

6x750mL

Mezcalero: Marcelo Luna in Santa Maria Zoyatla, Puebla; Agave: Espadilla (A. angustifolia var.); ABV: 48.8%

Perhaps one of the more unique expressions of distilled spirits around the world, this small batch of "Pechuga de Mole Poblano" is distilled with a cooked chicken and a Mole Poblano sauce in the boiling chamber of the still on the second distillation. The Mole contains no less than 20 ingredients, among them chocolate, cinnamon, cumin, peanuts, raisins, chile ancho, chile mulato, apples and bananas. *Fermentation is in animal skin – cowhide to be exact!* The distillation is with the Filipino-style still as above. A celebratory mezcal in every way, enjoy this for a special occasion! *Aromas: Fresh-Made Mole, Cumin, Peanuts. Palate: Cocoa Powder, Grilled Pineapple, Faint Chile Powder Spice.* Only 96 bottles!



Cinco Sentidos started as a simple project. Two young aficionados met in Oaxaca, drawn to its vibrant colors, culture, food, and of course, mezcal. As a friendship developed, so did a plan: Scour the Mexican countryside in search of delicious & obscure mezcals, and serve those spirits in a small mezcaleria in Oaxaca City. That mezcaleria evolved into a highly-acclaimed 32-seat restaurant called El Destilado. Coveted bottles of their nano-batch spirits began making their way to restaurants, bars, & spirits enthusiasts' collections globally.

These spirits are *almost exclusively once-in-lifetime representations* of small-scale maestro mezcaleros that produce agave spirits with complex flavors. We select high-quality distillates that represent the various production processes, agave diversity, and traditions & talents of Mexico's master distillers of agave. Cinco Sentidos Agave Spirits highlight the various production processes, agave diversity, and talents and traditions of the amazing people who make the spirits with rigor and esteem.

www.drink5sentidos.com

Cinco Sentidos Tepextate 2020

6x750mL

Mezcalero: Sergio Juarez Patricio in San Augustin Amatengo, Oaxaca; Agave: Tepextate (A. marmorata); ABV: 47.5%

An exquisite and powerful representation of Agave Tepextate (A. Marmorata), a wild-grown species of agave that can take over two decades to reach maturity and is found exclusively in the rugged hillsides of Oaxaca and Puebla. This particular batch is distilled by a third-generation mezcalero, Sergio Patricio, who works alongside his son, Luis Enrique. The agaves are milled by two bulls pulling a two-ton tahona stone. And they use a unique still, colloquially referred to as a "refrescadera," which is common in Oaxaca's Ejutla region yet rare elsewhere. This still allows for an efficient double-distillation in a single pass using two internal reflux plates. *Aromas: Verdant Greenhouse, Green Beans, Hamhock. Palate: Strong Green Chile, Stewed and Withered Greens, Charred Potatoes, Violet Syrup.* Only 114 bottles!

Cinco Sentidos Pichomel 2020

6x750mL

Mezcalero: Atelo Ramirez in Los Reyes Metzontla, Puebla; Agave: Pichomel (A. marmorata); ABV: 46.2%

From the high desert of Southwestern Puebla, this beautiful expression of Pichomel (A. Marmorata) is a tropical masterpiece, especially perfect for warmer weather. This small batch of only 180 liters was distilled by maestro mezcalero Atelo Ramirez and his wife Laura Arriaga. Agave Pichomel grows wild in the high dessert and tends to have a very low yield. Don Atelo is the only mezcalero in the village of Los Reyes Metzontla, and his mezcals are highly prized within the region for their vibrant flavors and approachability. His agaves are hand-smashed using a wooden mallet. Distillation is with a pot still made of steel, clay, and copper. *Aromas: Intense Notes of Banana Laffy-Taffy, Plantain Skin. Palate: A Juicy and Sweet Melody of Tropical Fruits, Strawberry Cheesecake and Light, Complementary Smoke.* Only 120 bottles!

Cinco Sentidos Jabalí 2020

6x750mL

Mezcalero: Sergio Patricio Juarez in San Augustin Amatengo, Oaxaca; Agave: Jabalí (A. convallis); ABV: 45.7%

Bold and high-toned, but at the same time approachable, this is an expression of the wild agave Jabalí (A. Convallis), which means "wild boar" in Spanish. The name seems appropriate, as your chances of spotting a wild boar and a mezcal made from this agave are about in the same. Mezcals made from this agave are uncommon because they are notoriously difficult to distill - they emit a saponin during the fermentation and distillation processes that requires an extra level of patience and know-how in order to this extract this wild plant's marvelous essence. *Aromas: Cotton Candy, Mountain Air, Seabreeze. Palate: Honeysuckle, Tulips and a Hint of Cinnamon with a Slightly Smart Finish.* Only 108 bottles!





Founded by Pedro Jimenez Gurria in Guadalajara, Mezonte is a non-governmental organization (NGO) that is dedicated to “protect and spread information about traditional mezcales through tastings, videos, texts, academic, biological, cultural, gastronomic aspects, conversations, etc...focused on promoting solely traditional mezcals, especially those from Jalisco and Michoacan.” You can visit Pedro’s bar, Pare de Sufrir, or his Mezonte tasting room in Guadalajara to try the full range of producers they support. He has cultivated close relationships and has garnered immense knowledge of the product due to the selective nature that Pedro stands by when partnering with a producer.

www.mezonte.com

Mezonte Jalisco Santos Juarez

6x750mL

Mezonte Raicilla Japo

6x750mL

Mezonte Jalisco Lorenzo y Tomas Virgen

6x750mL





Traditional, artisanal mezcal forms an important part of rituals, ceremonies and festivities - known as "Jolgorios" - in villages in our native homeland of Oaxaca, México. Our eight unique El Jolgorio Mezcals are made exclusively from different species and varieties of *wild-harvested agave* by Master Distillers in local indigenous Zapotec villages in Oaxaca, and are twice distilled in copper pot stills. On every bottle is inscribed the species of agave, the age at harvest, the village of production, the name of the Master Distiller, and the batch and lot number so as to truly transport and connect the drinker with the land, people, and plants at the heart and soul of our mezcal. Salud y Dixebe!

www.casacortes.mx

El Jolgorio Espadín Mezcal

6x750mL

Traditional pit-roasted, mule-drawn tahona-crushed, open fermented, double-distilled mezcal from 100% wild-harvested Agave Espadín (*Agave angustifolia*) harvested at 10 years of age, bottled at 47.8% ABV. Produced in Santa Maria Zoquitlan, Oaxaca, by mezcalero Ignacio Parada.

Awards: *Distiller.com – 94 points* "Like many espadín mezcals, the El Jolgorio is approachable, starting with an herbaceous nose of roasted agave and mint. The bright, savory palate has notes of citrus, basil, oregano and rosemary. The warm and lingering finish continues with smoke, agave and minerality."

El Jolgorio Mexicano Mezcal

6x750mL

Traditional pit-roasted, mule-drawn tahona-crushed, open fermented, double-distilled mezcal from 100% wild-harvested Agave Mexicano (*Agave rhodacantha*) harvested at 10 years of age, bottled at 47% ABV. Produced in Santiago Matatlan, Oaxaca, by mezcalero Valentín Cortes. Notes of light smoke, citrus, and jalapeño.

Awards: *Distiller.com – 90 points* "The nose on El Jolgorio Mexicano is aggressive, and while the spirit certainly has some bite, it's more approachable than one might first expect. The taste brings notes of slate and a background of tropical fruit with a touch of chili heat. It's a little bit surly, but very enjoyable."

El Jolgorio Madrecuixe Mezcal

6x750mL

Traditional pit-roasted, mule-drawn tahona-crushed, open fermented, double-distilled mezcal from 100% wild-harvested Agave Madrecuixe (*Agave karwinskii* var.) harvested at 13 years of age, bottled at 47% ABV. Produced in Santa Maria Zoquitlan, Oaxaca, by mezcalero Ignacio Parada.

Awards: *Distiller.com – 92 points* "With a note of fresh cut bell peppers on the nose, El Jolgorio Madrecuixe offers an inviting aroma. It's rich and earthy on the palate, with fresh green flavors and a background smokiness. The spirit finishes long with a bit of heat. The Madrecuixe is one robust, complex, and enjoyable mezcal."

El Jolgorio Tobalá Mezcal

6x750mL

Traditional pit-roasted, mule-drawn tahona-crushed, open fermented, double-distilled mezcal from 100% wild-harvested Agave Tobalá (*Agave potatorum*) harvested at 12 years of age, bottled at 47% ABV. Produced in Santiago Matatlan, Oaxaca, by mezcalero Gregorio Martinez Jarquin. Gentle, smooth, fresh and aromatic, with dark fruit notes.





Traditional, artisanal mezcal forms an important part of rituals, ceremonies and festivities - known as "Jolgorios" - in villages in our native homeland of Oaxaca, México. Our eight unique El Jolgorio Mezcals are made exclusively from different species and varieties of *wild-harvested agave* by Master Distillers in local indigenous Zapotec villages in Oaxaca, and are twice distilled in copper pot stills. On every bottle is inscribed the species of agave, the age at harvest, the village of production, the name of the Master Distiller, and the batch and lot number so as to truly transport and connect the drinker with the land, people, and plants at the heart and soul of our mezcal. Salud y Dixebe!

www.casacortes.mx



El Jolgorio Tepeztate Mezcal

6x750mL

Traditional pit-roasted, mule-drawn tahona-crushed, open fermented, double-distilled mezcal from 100% wild-harvested Agave Tepeztate (*Agave marmorata*) harvested between 13-26 years of age, bottled at 47.8% ABV. Produced in Santa Maria Zoquitlan, Oaxaca, by mezcalero Ignacio Parada. Bold, earthy, with hints of fruit, salt, and anise.



El Jolgorio Barril Mezcal

6x750mL

Traditional pit-roasted, mule-drawn tahona-crushed, open fermented, double-distilled mezcal from 100% wild-harvested Agave Barril (*Agave karwinskii* var.) harvested at 13 years of age, bottled at 47% ABV. Produced in La Compañía Ejutla, Oaxaca, by mezcaleros Gregorio and Gonzalo Hernandez.

Awards: *Distiller.com* – **88 points** "The nose here is unusually spicy and savory with bready notes of caraway, cumin, curry, mustard and a subtle herbal backbone. The flavors follow suit for the most part but does veer off a little just to keep things interesting. There is even more bread and caraway along with oregano, bergamot, an interesting saké-like note followed by a burst of pure smoke on finish. The body is fairly rich and while quite enjoyable, it is more of an intellectual study in mezcal than a weekday quaffer."



El Jolgorio Cuixe Mezcal

6x750mL

Traditional pit-roasted, mule-drawn tahona-crushed, open fermented, double-distilled mezcal from 100% wild-harvested Agave Cuixe (*Agave karwinskii* var.) harvested at 13 years of age, bottled at 47% ABV. Produced in Santiago Matatlan, Oaxaca, by mezcalero Gregorio Martinez Jarquin. Earthy, with balanced spice and smoke.



El Jolgorio Arruqueño Mezcal

6x750mL

Traditional pit-roasted, mule-drawn tahona-crushed, open fermented, double-distilled mezcal from 100% wild-harvested Agave Arruqueño (*Agave americana* var. *oaxacensis*) harvested at 14 years of age, bottled at 53.7% ABV. Produced in Miahuatlan, Oaxaca, by mezcalero Pedro Vasquez. Notes of marzipan, anise, and finishes with an earthy minerality.



Traditional, artisanal mezcal forms an important part of rituals, ceremonies and festivities - known as "Jolgorios" - in villages in our native homeland of Oaxaca, México. Our eight unique El Jolgorio Mezcals are made exclusively from different species and varieties of *wild-harvested agave* by Master Distillers in local indigenous Zapotec villages in Oaxaca, and are twice distilled in copper pot stills. On every bottle is inscribed the species of agave, the age at harvest, the village of production, the name of the Master Distiller, and the batch and lot number so as to truly transport and connect the drinker with the land, people, and plants at the heart and soul of our mezcal. Salud y Dixebe!

www.casacortes.mx

El Jolgorio Pechuga Mezcal

6x750mL

This Special Edition El Jolgorio Mezcal Pechuga is produced from 100% wild-harvested Agave Espadín (*Agave angustifolia*) harvested at 10 years of age, in honor of the Day of the Virgen de los Remedios, in Santiago Matatlán, Oaxaca. Our Pechuga mezcal agaves are pit-roasted according to tradition, mule-drawn tahona-crushed, open fermented, and then twice distilled in a copper pot still with pineapples, limes, oranges, plantains, apples, and pears and the breast of a guajolote - a creole turkey rooster of the region. bottled at 48% ABV. Produced in Santiago Matatlan, Oaxaca, by mezcaleros Valentín Cortes and Gregorio Martinez Jarquin.

El Jolgorio Tobaziche Mezcal

6x750mL

Traditional pit-roasted, mule-drawn tahona-crushed, open fermented, double-distilled mezcal from 100% wild-harvested Agave Tobaziche (*Agave karwinskii* var.) harvested at 14 years of age, bottled at 47.8% ABV. Produced by Pedro Vasquez in Lachigui, El Palmar, Miahuatlán.

El Jolgorio Cenizo Mezcal

6x750mL

Traditional pit-roasted, mule-drawn tahona-crushed, open fermented, double-distilled mezcal from 100% wild-harvested Agave Cenizo (*Agave karwinskii* var.) harvested at 14 years of age, bottled at 53.1% ABV. Produced in Santa Maria Zoquitlan, Oaxaca, by mezcalero Ignacio Parada.

El Jolgorio Jabalín Mezcal

6x750mL

Traditional pit-roasted, mule-drawn tahona-crushed, open fermented, double-distilled mezcal from 100% wild-harvested Agave Jabalín (*Agave convallis*) harvested at 16 years of age, bottled at 50% ABV. Produced in Santa Maria Zoquitlan, Oaxaca, by mezcalero Ignacio Parada.





**LÁGRIMAS
DE DOLORES®**



The state of Durango, in north-central Mexico, is home to an amazing diversity of indigenous agave species and varieties – second only to Oaxaca in the south. Germán Gutierrez and his family-owned mezcal brand, Lágrimas de Dolores, is making it their mission to produce and showcase this biodiversity and flavour in both their own mezcals and by offering support to other mezcal producers who are growing agave in the more remote and inaccessible parts of Durango. The Gutierrez family produces their mezcals at their own historic Hacienda Dolores in Durango City, dating from the 17th Century, and their agaves come from the hills of their own Rancho La Campana de Santa Elena in Mezquital. They roast using traditional underground volcanic rock fire-pit roasting methods, ferment in pine vats using only wild yeast from the air, and distill using copper and stainless steel pot stills. And their bottle and leatherwork pays homage to the long equestrian culture and traditions of Durango.

They have planted over 200,000 maguey Cenizos (*Agave duranguensis*) on their ranch, and continue to plant up to 50,000 more agaves every year, including the other wild species that are used in their family's and other producers' mezcals as part of an ongoing commitment to sustainable operations and preservation of the more than 30 species of agave that exist in the State of Durango.

www.lagrimasdedolores.com

Lagrimas de Dolores Joven

6x750mL

100% Agave Cenizo (*Agave duranguensis*), 47% ABV.

Cenizo is one of the most fibrous agave varieties that can take between 9-13 years to mature. Cenizo grows between 1700m and 2200m above sea level and can survive temperatures between -15°C to 45°C; not to mention droughts, rain, snow, and predation. Despite all this hardship, our cenizo creates a beautifully sweet, fruity, and delectably creamy mezcal with notes of barbecued beef brisket and campfire, with a finish leaning toward earthy herbaceousness.

Lagrimas de Dolores Añejo

6x750mL

100% Agave Cenizo (*Agave duranguensis*), 40.5% ABV.

A special project of Germán's father initially intended to share with friends, this beautiful and rich mezcal starts with our Cenizo Joven and ages it for 12-18 months in new charred American oak barrels. Rich layers of butterscotch and caramel overlay the light smoke and hints of vanilla, with a lovely agave warmth lingering at the back of the palate long after the final sip.

Lagrimas de Dolores Castilla

6x750mL

100% Agave Castilla (*Agave angustifolia*), 47% ABV.

This maguey has been cultivated in the Southern parts of Mezquital municipio, a mainly indigenous community of Tepehuanes and Huicholes in Huazamota. It takes around 6 years to reach maturity at sizes of up to 2.5 metres and can be found in lower elevation areas in Durango. Although it comes from the same family as Oaxaca's "Espadín" this agave differs greatly in appearance and taste. The distillation methods are similar to those used in the fascinating description of Cenizo Colonial Temoaya.

This particular batch was personally chosen for export to Canada at a small vinata (distillery) in southern Mezquital by our founder Eric Lorenz. His notes: "Delightfully herbaceous and earthy with a candy-like sweetness. Lightly grassy with a pronounced 'zing' at the end that lingers nicely, and finally light smoke that elegantly emerges only after swallowing the last drop."





**LÁGRIMAS
DE DOLORES®**



The state of Durango, in north-central Mexico, is home to an amazing diversity of indigenous agave species and varieties – second only to Oaxaca in the south. Germán Gutierrez and his family-owned mezcal brand, Lágrimas de Dolores, is making it their mission to produce and showcase this biodiversity and flavour in both their own mezcals and by offering support to other mezcal producers who are growing agave in the more remote and inaccessible parts of Durango. The Gutierrez family produces their mezcals at their own historic Hacienda Dolores in Durango City, dating from the 17th Century, and their agaves come from the hills of their own Rancho La Campana de Santa Elena in Mezquital. They roast using traditional underground volcanic rock fire-pit roasting methods, ferment in pine vats using only wild yeast from the air, and distill using copper and stainless steel pot stills. And their bottle and leatherwork pays homage to the long equestrian culture and traditions of Durango.

They have planted over 200,000 maguey Cenizos (*Agave duranguensis*) on their ranch, and continue to plant up to 50,000 more agaves every year, including the other wild species that are used in their family's and other producers' mezcals as part of an ongoing commitment to sustainable operations and preservation of the more than 30 species of agave that exist in the State of Durango.

www.lagrimasdedolores.com

Lagrimas de Dolores Masparillo

6x750mL

100% Agave Masparillo (*Agave maximiliana*), 47% ABV.

Maguey Masparillo is a rare, wild form of *Agave maximiliana*. It is one of the rarer breeds of agave, and due to its scarcity Masparillo mezcal is difficult to produce. After roasting over volcanic stones in an underground fire-pit by the de la Cruz and Flores families in San Miguel Temoaya, the cooked agave hearts are crushed by hand using machetes – no tahonas or horses! – fermented in open pine vats, and then double-distilled in a conical wooden still. This “*alembique viejo*” is the traditional method in Durango, essentially a (slightly!) modernized version of the older indigenous tree-trunk stills used long ago in the area by Huicholes and other indigenous groups in Durango (see Cenizo Colonial Temoaya).

Lagrimas de Dolores I'GOK

6x750mL

100% Agave I'GOK (*Agave americana*), 47% ABV.

Long cultivated by the Tepehuan and Huichol peoples of southern Mezquital, I'GOK is the same species as Oaxaca's Arruqueño, growing to similar heights of 2 metres and up...but again with a drastically different flavour profile. Notes of caramelized butter, light smoke, sweetness that stretches all the way into the back of the sinuses, and a woodiness not reminiscent of aging but rather of cooked agaves. Very complex!

Lagrimas de Dolores Tepemete

6x750mL

100% Agave Tepemete (*Agave angustifolia*), 47% ABV.

Maguey Tepemete is a form of *Agave angustifolia* and among the rarest of agaves in Durango (*we only received three cases in our first order!*); it is a small agave that grows in the low areas of South Mezquital, weighing an average of 10kg. Due to its size and scarcity, it is difficult to produce, making it one of the rarest mezcals in Mexico. The agave is cooked in an underground oven with mesquite wood and river stones, then is crushed by hand using a machete. It ferments in open-air pine tanks, and is distilled in the traditional wooden “*alambique viejo*” of indigenous communities of southern Mezquital. Unbelievably unique, complex, and rare.





Los Danzantes Mezcal was created with the establishment of a small mud-brick distillery in 1997 in Santiago Matatlan, in Oaxaca's Tlacolula Valley by brothers Jaime and Gustavo Muñoz, owners of the award-winning Los Danzantes Restaurants in Oaxaca City and Coyoacán, Mexico City. They present regional Mexican cuisine on international standards, emphasizing authentic local ingredients.

Los Danzantes starts with the harvest and roasting of mature agaves in an earthen fire pit using mesquite for fuel. The roasted agaves are crushed and juiced using a traditional horse-drawn tahona. Wild yeast fermentation of the milled solids and juice takes about 1-2 weeks in open 300-gallon pine vats and is accompanied by classical music as an aid to gentle fermentation. The fermented juices and solids are then double-distilled in copper pot stills – with the second distillation done in a 300 litre Portuguese-made copper pot brandy still.

In 2013, the President of Mexico awarded Grupo Los Danzantes the Annual National Quality Award of Mexico.

www.losdanzantes.com

Los Danzantes Mezcal Joven

6x750mL

100% Agave Espadín (*Agave angustifolia*), 47% ABV.

The mesquite used to roast the agaves gives Los Danzantes Joven a light smokiness. Fresh, full-bodied, soft, and unusually complex flavor with a hint of agave sweetness.

Difford's Guide – 4/5 “Delicate nose with wisps of smoke from the mesquite wood used during roasting. Faint aromas of asparagus, brazil nuts. Slight hint of sweetness to a lightly smoked palate with a touch of vanilla and lime. Long, dry, delicately, peat-like smoky finish.” **Awards:** 2016 Spirits Selection by Concours Mondial de Bruxelles – **Gold Medal**

Los Danzantes Mezcal Reposado

6x750mL

100% Agave Espadín (*Agave angustifolia*), 43% ABV.

Los Danzantes Reposado starts with the Joven, which is put into new French oak barrels from the forests of Nevers and Limousin and aged for 11-12 months. The mesquite smokiness becomes focused to something resembling peat in an Islay malt. Clean, refined, well-structured, and elegant, with a deep long finish.

Difford's Guide – 4.5/5 “Lightly smoked cigar box nose with nutty herbal aromas. Faintly sweet, vanilla and caramel palate with very light smoke and nutty, herbal notes. Herbal, leather and vanilla finish with lingering light smoke.”

Los Danzantes Mezcal Añejo

6x750mL

100% Agave Espadín (*Agave angustifolia*), 46% ABV.

Very limited production: approximately 350-400 bottles/year. 16-24 months in new French oak from Nevers and Limousin. Soft, gentle, lingering finish. Beautifully mature, with plenty of rich flavor and a very long finish.

Difford's Guide – 4.5/5 “Herbal, mocha coffee and cacao nose with brazil nutty oak and faint wafts of smoke. Sweet delicately smoked palate with great balance between oak influence and vegetal agave. Dark chocolate and cedar wood finish with lingering delicately oaky smoke.”





Los Danzantes Mezcal was created with the establishment of a small mud-brick distillery in 1997 in Santiago Matatlan, in Oaxaca's Tlacolula Valley by brothers Jaime and Gustavo Muñoz, owners of the award-winning Los Danzantes Restaurants in Oaxaca City and Coyoacán, Mexico City. They present regional Mexican cuisine on international standards, emphasizing authentic local ingredients.

Los Danzantes starts with the harvest and roasting of mature agaves in an earthen fire pit using mesquite for fuel. The roasted agaves are crushed and juiced using a traditional horse-drawn tahona. Wild yeast fermentation of the milled solids and juice takes about 1-2 weeks in open 300-gallon pine vats and is accompanied by classical music as an aid to gentle fermentation. The fermented juices and solids are then double-distilled in copper pot stills – with the second distillation done in a 300 litre Portuguese-made copper pot brandy still.

In 2013, the President of Mexico awarded Grupo Los Danzantes the Annual National Quality Award of Mexico.

www.losdanzantes.com



Los Danzantes Mezcal Tobalá

6x750mL

100% Agave Tobalá (*Agave potatorum*), 48.5% ABV.

Los Danzantes distills this limited edition unaged mezcal from the rare mountain agave Tobalá (*A. potatorum*), which generally takes about 14-16 years to grow to maturity and is harvested from the wild. Based upon Los Danzantes' sustainable harvest practices, their production capacity for Tobalá is only 300 bottles per year! *On the nose, some sweet, herbaceous, cooked agave, quince, violets, and minty notes. On the palate, light citrus, mango, floral, green herbs and cinnamon, with notes of maraschino cherry and smoke on the finish.*

Los Danzantes Mezcal Arroqueño

6x750mL

100% Agave Arroqueño (*Agave americana* var. *oaxacensis*), 48% ABV.

This limited edition *joven* mezcal is distilled from the beautiful and rare agave Arroqueño, which generally takes an astounding 20-30 years to grow to maturity when harvested in the wild. Los Danzantes has its own replanting program in conjunction with a university south of Oaxaca city called [Proyecto Maguey](#) at which they grow this majestic agave and numerous others for their production as well as for the sale of agave hijuelos to local mezcaleros. *On the nose, aromas of mango, banana leaves, chocolate and caramel. On the palate, toasted seeds and nuts such as almond, tones of chocolate, pear and butter.*

Los Danzantes Mezcal Pechuga

6x750mL

100% Agave Espadín (*Agave angustifolia*), 48% ABV.

This artisanal mezcal is distilled three times in copper pot stills, the last with seasonal fruit, spices and a creole hen – and then dyed red with Grana Cochinilla - an insect which has been providing rich crimson dye for generations. *Aroma: Wafts of anise and citrus, where orange is prevalent, with notes of tamarind. Palate: Its fresh flavor contains traces of grated oranges and lemon juice; its pomegranate red color is clean and brilliant.* Pairing: This mezcal is a special type of digestif that smoothly accompanies desserts with its spiced notes, similar to European digestifs spiced with herbs. Try with crème brûlée, chocolate and vanilla.



MEZCAL DE LEYENDAS.

Mezcales de Leyenda produces ultra-premium, certified organic mezcal from all of the states in Mexico which make up the Denomination of Origin of Mezcal. In each state, one key signature style epitomizes the offerings and nuances of the landscape, yeast in the air, water sources for fermentation, and the agave species themselves. Every mezcal from Mezcales de Leyenda, whether it be from Oaxaca, Guerrero, Durango, or special editions from other states, are made by local maestro mezcaleros using agave hearts cooked in traditional earthen fire pit ovens, and then crushed either hand or tahona, wild-fermented in wooden or clay vats, and slowly double-distilled in copper, clay, or wooden pot stills.

<http://www.mezcaldeleyendas.com/>



Mezcales de Leyenda Espadin

6x750mL

100% Agave Espadín (*Agave angustifolia*), made by maestro mezcalero Leo Hernandez in San Baltazar Guelavila, Oaxaca, and bottled at 50% ABV. An earthy, lightbodied, smoky mezcal with strong character that comes from a small town on a creek on the gentle slopes of the Sierra Madre Occidental.

Awards: 2016 Spirits Selection by Concours Mondial de Bruxelles – **Gold Medal**; 2015 Beverage Tasting Institute – **93 points** “Clear color. Delicate, tropical, savory baked exotic aromas of singed praline, pressed linen, roasted tropical fruits, and raw peat moss with a silky, lively, off-dry medium body and an effortless, complex, long toasted raisin bran finish. A wonderfully smooth and elegant mezcal for all applications.”; New York International Spirits Competition 2014 – **Bronze Medal**



Mezcales de Leyenda Ancho

6x750mL

100% Agave cupreata, made by maestro mezcalero Oscar Obregón in Mazatlán, Guerrero, and bottled at 47% ABV. A sweet, fleshy and deep mezcal with mild lactic and yeasty notes that comes from a small village high in the Sierra Madre of Guerrero.

Awards: 2015 Beverage Tasting Institute – **89 points** “Silvery straw color. Attractive aromas of marinated cucumber and roasted mango with a satiny, lively, fruity medium-to-full body and a tingling, layered, medium-long smoked nuts and peppercorns., sweet and pepper spices, grassy herbs, and white ash finish. A sensationally flavorful and layered mezcal with great balance and style.”; New York International Spirits Competition 2014 – **Gold Medal**



Mezcales de Leyenda Cenizo

6x750mL

100% Agave Cenizo (*Agave duranguensis*), made by maestro mezcalero Jose Ventura Gallegos, in Nombre de Dios, Durango, and bottled at 47% ABV. Produced from the wild Duranguensis agave harvested from the rich volcanic fields in the central valley of Durango, this mezcal shows flavours such as apples, cherry, marzipan, candy and gentle smoke with the volcanic soil showing itself with a lovely minerality on the finish.

Awards: 2015 Beverage Tasting Institute – **91 points** “Pale clear color. Delicate, smoky aromas of lit tobacco, roasted peppers and papaya, and dusty newspaper with a lightly tannic, vibrant, dryish medium-to-full body and a tingling, complex, medium-long roasted pineapple custard, white ash, horchata, and minerals finish. A delicious, vibrant agave forward mezcal.



MEZCAL DE LEYENDAS®



Mezcales de Leyenda produces ultra-premium, certified organic mezcal from all of the states in Mexico which make up the Denomination of Origin of Mezcal. In each state, one key signature style epitomizes the offerings and nuances of the landscape, yeast in the air, water sources for fermentation, and the agave species themselves. Every mezcal from Mezcales de Leyenda, whether it be from Oaxaca, Guerrero, Durango, or special editions from other states, are made by local maestro mezcaleros using agave hearts cooked in traditional earthen fire pit ovens, and then crushed either hand or tahona, wild-fermented in wooden or clay vats, and slowly double-distilled in copper, clay, or wooden pot stills.

<http://www.mezcaldeleyendas.com/>

Mezcales de Leyenda Pichumel

6x750mL

100% Agave Pichumel (*Agave marmorata*), made by maestro mezcalero Jose Ortega, a third generation maestro mezcalero with 20 years of experience in San Luis Atolotitlan, Puebla, on the edge of the Tehuacán-Cuicatlán Biosphere Reserve protecting the largest concentration of columnar cacti forests in the world and bottled at 48% ABV. This species is the same as one called Tepeztate in Oaxaca however a different local variety, and this mezcal shows lovely mild green chile notes, earthiness, and fresh cut grass. Light hints of raw sugar cane are also found as in rhum Agricole and the finish is dry. New release in 2021.



MEZCAL

J O V E N



NUESTRA SOLEDAD®

Mezcal Nuestra Soledad (a name which pays homage to Our Lady the Virgin of Solitude, the patron saint of the city of Oaxaca) is born from an ancient tradition and hand-crafted to conserve and retain the centuries-old methods of cultivating and producing this Elixir of the Gods. Each of their mezcals is made from cultivated 100% Agave Espadín from the producers of Agave de Cortes & El Jolgorio mezcals in Oaxaca, Mexico. Traditionally, mezcals from different Zapotec villages have their own distinctive flavours and aromas, which reflect the differences between distilleries, the soil, the local water sources, the wood used, and of course, the hand of the Maestro Mezcalero. Mezcal Nuestra Soledad is a single village mezcal that showcases these differences between six villages scattered throughout Oaxaca's mountainous regions.

www.casacortes.mx



Nuestra Soledad La Compañía Ejutla

6x750mL

Produced by Gregorio and Gonzalo Hernandez in La Compañía, Ejutla, Oaxaca using the traditional process of pit-roasting, mule-drawn tahona-crushing, open fermentation, double-distillation in a locally made unique recirculating copper pot still. Bottled at 46.4% ABV.

Awards: Distiller.com – **87 points** "Nosing Nuestra Soledad's Ejutla mezcal, you know you're in for an adventurous tasting experience. The palate delivers notes of tropical fruit, strawberry, slate, and strong alcohol. This is not the easiest introduction to mezcal, but it will appeal to those who appreciate the funkier side of the spirit."



Nuestra Soledad Santiago Matatlán

6x750mL

Produced by Valentin Cortes and Gregorio Martinez in Santiago Matatlán, Oaxaca using the traditional process of pit-roasting, mule-drawn tahona-crushing, open fermentation, double-distillation in a locally made copper pot still. Bottled at 45.3% ABV.

Awards: Distiller.com – **88 points** "The relatively gentle nose of Nuestra Soledad's Santiago Matatlán mezcal carries mild notes of tropical fruit alongside ethanol heat. The taste has notes of light smoke and minerality with a raw, lingering finish that one can savor long after drinking."



Nuestra Soledad San Baltazar

6x750mL

Produced by Gregorio Martinez Garcia in San Baltazar Guelavila, Oaxaca using the traditional process of pit-roasting, mule-drawn tahona-crushing, open fermentation, double-distillation in a locally made copper pot still. Bottled at 47.2% ABV. Mineral, floral, and smoky.



MEZCAL

J O V E N



NUESTRA SOLEDAD®

Mezcal Nuestra Soledad (a name which pays homage to Our Lady the Virgin of Solitude, the patron saint of the city of Oaxaca) is born from an ancient tradition and hand-crafted to conserve and retain the centuries-old methods of cultivating and producing this Elixir of the Gods. Each of their mezcals is made from cultivated 100% Agave Espadín from the producers of Agave de Cortes & El Jolgorio mezcals in Oaxaca, Mexico. Traditionally, mezcals from different Zapotec villages have their own distinctive flavours and aromas, which reflect the differences between distilleries, the soil, the local water sources, the wood used, and of course, the hand of the Maestro Mezcalero. Mezcal Nuestra Soledad is a single village mezcal that showcases these differences between six villages scattered throughout Oaxaca's mountainous regions.

www.casacortes.mx



Nuestra Soledad San Luis del Rio

6x750mL

Produced by Gregorio Velasco Luis in San Luis del Rio, Oaxaca using the traditional process of pit-roasting, mule-drawn tahona-crushing, open fermentation, double-distillation in a locally made copper pot still. Bottled at 47.9% ABV.

Awards: *Distiller.com – 88 points "The intense aroma of Nuestra Soledad's San Luis Del Rio mezcal may raise a warning flag, but it's actually very approachable on the palate. An initial hit of peppery spice gives way to a long finish with lots of minerality and just a hint of smoke. It's a very good, easy-to-enjoy distillate of espadín."*

Nuestra Soledad Santa Maria Zoquitlán

6x750mL

Produced by José Parada Valera in Santa Maria Zoquitlán, Oaxaca using the traditional process of pit-roasting, mule-drawn tahona-crushing, open fermentation, double-distillation in a locally made copper pot still. Bottled at 47% ABV. Smoky, meaty, sweet agave character, with soft citrus notes and hints of bell pepper and chile pepper.

Nuestra Soledad Lachigui Miahuatlán

6x750mL

Produced by Pedro Vasquez in Lachigui, El Palmar, Miahuatlán, Oaxaca using the traditional process of pit-roasting, mule-drawn tahona-crushing, open fermentation, double-distillation in a locally made copper pot still. Bottled at 49% ABV. Richly herbaceous and earthy.



PELOTÓN DE LA MUERTE

MEZCAL JOVEN
HECHO EN MÉXICO

Pelotón de la Muerte Espadin Mezcal is made by Zapotec maestro mezcalero Cutberto Santiago and his family in a small artisanal mezcal palenque in Santiago Matatlán, in the Central Valley of Oaxaca. Cutberto uses ancient traditional methods, starting with cooking the Espadín agave in a stone pit oven for 4-6 days covered with lava rocks, after which it ferments for four days or more in wooden vats using only wild yeast from the ambient environment. It is then double-distilled with agave fiber in copper pot stills and bottled joven (unaged). All the wild agaves used to produce Pelotón de la Muerte are organically grown.

www.pelotondelamuerte.mx



24x250mL

12x750mL

6x1750mL

Pelotón de la Muerte Espadin

100% Agave Espadín (*Agave angustifolia*), made by maestro mezcalero Cutberto Santiago in Santiago Matatlán, Oaxaca, and bottled at 41% ABV. The name and label of Pelotón de la Muerte, which means Brigade of Death, commemorates the flag used by the insurgents during the Mexican Revolution who called themselves "the squadron of death for the suffering Hidalgo", who tried to enact revenge for the death of the priest Miguel Hidalgo y Costilla, the founding father of Mexico's independence.

Astor Wines and Spirits – *"This mezcal possesses impressive range with gorgeous notes of kiwi fruit, lemon zest, dried green peppercorn, classic agave and gentle smoke. A smooth and soft entry on the palate showing a ripe agave character and a hint of caramel leads to a finish with just the right amount of liveliness. An immediate go to for cocktails and a lovely stand-by for a classic, basic mezcal. Nicely balanced and offering a level of complexity unmatched for this value."*

Awards: 2015 Beverage Tasting Institute – **88 points** "Clear color. Lively, smoky aromas of char-roasted nuts and plantains and wood soap with a creamy, crisp, dry-yet-fruity medium body and a tingling, interesting, buoyant roasted nougat, camp fire ash, and cream finish. A mellow, nicely balanced sipping mezcal with a nice interplay of delicate smoke and creamy fruitiness."; New York International Spirits Competition 2014 – **Silver Medal**



PELOTÓN DE LA MUERTE

MEZCAL JOVEN
HECHO EN MÉXICO

Pelotón de la Muerte also offers two more excellent value-for-price mezcal expressions produced by the Obregon family in the wild mountainous region of Mazatlán, Guerrero. These are both hand-harvested from wild and cultivated agaves, cooked in an underground wood-fired pit oven, fermented using only wild yeasts which fall in from the ambient environment, and double-distilled using two types of stills, one artisanal copper pot still and one wooden conical ancestral still. Both are bold and full of flavour!

www.pelotondelamuerte.mx



Pelotón de la Muerte Criollo

6x750mL

100% Maguey Criollo (A. Angustifolia Rubescens). Peloton de la Muerte Vegan Pechuga is an artisanal mezcal from Mazatlán, Guerrero made by Maestro Mezcalero Hector Obregon from a wild agave native to this region. It's fermented in open air for 5 days, double distilled in both a copper alembic and ancestral-style filipino still with a wooden conical montera or "hat" similar to the Durango El Viejo still type. *Notes of bright candied apple, sweet caramel, and a nice agave heat at 50.2% ABV.*

Pelotón de la Muerte Vegan Pechuga

6x750mL

100% Maguey Criollo y Ancho (A. Angustifolia Rubescens and A. Cupreata). Peloton de la Muerte Vegan Pechuga is an artisanal mezcal from Mazatlán, Guerrero made by Maestro Mezcalero Rodolfo Obregon from a field blend of wild Guerrero agaves, roasted and distilled together using an old Obregon family recipe. To make this pechuga, the citrus fruits & aromatics are hung inside the montera (still head) and a chunk of roasted agave sits inside the pot of the copper alembic still during the 2nd distillation. *Notes of mandarin orange, lime, herbaceous and caramelized agave.* Perfect in a mezcal and tonic!

MEZCAL UNIÓN



Mezcal Unión is produced and distilled in San Baltazar, in the state of Oaxaca. It is a blend of two different species of agave and is produced by a group of families under the supervision of Maestro Mezcalero Pedro Hernandez. The families that form part of the Union of mezcal have more than three generations producing mezcal as their main craft in their tiny artisanal palenques. Their Espadín Agave grows for 6-8 years before harvesting, their Cirial for 20 years. Once the Agave is harvested, and the piñas are ready to be roasted, a fire is started in the base of a earthen pit, with river stones placed on top. Once the rocks are red-hot, the piñas, which have been cut in half or in quarters, are placed in the pit. The entire pit is then covered with agave leaves and fiber and straw mats, piled up with earth and left to roast for four days. The roasted agave is crushed by a Tahona, pulled via horse or mule. Once extracted, the mash is placed in wooden barrels with water and left to ferment for several days. After the fermentation, the mash is double-distilled in copper pot stills, then bottled at 40% ABV.

www.mezcalunion.com

Mezcal Unión Uno

6x750mL

100% Agave, comprised of ~80% Espadín (*Agave angustifolia*), and ~20% Cirial & Barril (*Agave karwinskii* vars.), produced in San Baltazar Guelavila, Oaxaca and bottled at 40% ABV.

Serious Eats 2013: "This mezcal has a sharp and grassy scent, with a nice cactusy kick. On tasting, fruit and floral flavors begin to surface, transporting you to a field of wildflowers. This was the most integrated and balanced mezcal of the group."

Awards:

*Wine Enthusiast 2013: **92 points** – "The ripe, fruity style of this mezcal lends itself to making margarita variations and other cocktails. Look for tropical fruit flavors like lychee and banana, and a mild note of jalapeño on the finish."*

2012 TEQUILA.net Awards – "Best of the Best" Best Joven Mezcal



MEZCAL UNIÓN

Mezcal Unión El Viejo is our second product produced and distilled in the village of San Baltazar Guelavila, Oaxaca. It is a another blend of two different species of agave and is produced by a group of families with more than three generations producing mezcal under the supervision of Maestro Mezcalero Pedro Hernandez. The intent of Unión El Viejo is to reforest Tobalá, a wild agave species, and to allow customers to taste and enjoy a wild species of agave in a responsible way.

www.mezcalunion.com

Mezcal Unión El Viejo

6x750mL



100% Agave, comprised of ~50% Espadín (*Agave angustifolia*), and ~50% Tobalá (*Agave potatorum*), produced in San Baltazar Guelavila, Oaxaca and bottled at 45% ABV. Our producer partners go on long hikes across the southern Sierra of Oaxaca once a year in order to find mature seeds of Tobalá. Those seeds are then planted into a nursery: a small outdoor field with healthy virgin soil. However, only a very small percentage of them germinates. We take care of those for 4-8 months and then plant them back in the areas where the seeds were initially picked up. This has allowed us to reforest at least five times more Tobalá agaves than we currently use for our production.



Once the Agave is harvested, and the piñas are ready to be roasted, a fire is started in the base of a earthen pit, with river stones placed on top. Once the rocks are red-hot, the piñas, which have been cut in half or in quarters, are placed in the pit. The entire pit is then covered with agave leaves and fiber and straw mats, piled up with earth and left to roast for four days. The roasted agave is crushed by a Tahona, pulled via horse or mule. Once extracted, the mash is placed in wooden barrels with water and left to ferment for several days. After the fermentation, the mash is double-distilled in copper pot stills.

Even with our reforestation projects, due to the nature of Tobalá, El Viejo is a very limited product and we cannot guarantee that we won't ever run out of stock.

Slightly smoked, flavours and aromas of butter, mint, cinnamon, mango, herbs, minerals, and wet soil.

Awards: 2017 San Francisco World Spirits – **Gold**; 2016 San Francisco World Spirits – **Gold**

