

# ARTISANAL DISTILLATES PORTFOLIO





**PIZÓN DE LA MUERTE**

**MEZCAL ARTESANAL**

INSTAGRAM

WEBSITE



**ESPADÍN**

**CRIOILLO**

**PECHUGA**

**CENIZO "WITH MY FRIENDS"**

**EL FUERTE**

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

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

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

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

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

**MEZCAL DE LEYENDAS**

INSTAGRAM

WEBSITE



**MAGÜEY VERDE**

**VINATA SOLAR**

**MAGÜEY ESPADÍN**

**MAGÜEY CENIZO**

**MAGÜEY ANCHO**

**MAGÜEY TOBALÁ**

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

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

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

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

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

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