



atoto

IMPORTS INCORPORATED

Import & Distributor

About Us

We are an Importer of different products and craft drinks, with a high-quality standard, whose production comes from traditional houses that use ancestral techniques in their preparation. So, they are limited editions, not made in bulk, with excellent flavor.

Our commitment and inspiration are to share with the world, spirits drink that comes from various varieties of agave and thereby contribute to the strengthening of producing houses and their families, which for generations have maintained the originality and quality of

Products

Tequila

Tau Blanco, Reposado

Atanasio Blanco, Reposado, Añejo High Proof

Gran Misterio Plata, Oro

Chuy Chavez Plata,

LA Santa Cristalino with 24k Gold Flakes

EL Tri Reposado

Casa Amor Blanco, Reposado, Añejo, and Extra Añejo

Dame Mas Reposado Extra Añejo Reposado 200ML

MEZCAL

Nanuu Espadin, Tepeztate

Maximo Santana Espadin

ESTRENO Blanco, Añejo Glass

From Nom 1414



Inspired by the ancestral Wixárika culture, TAU tequila is born, made by hand, and verified as free of additives. Tau is a mix of culture, quality, elegance, and class.

The Wixáritari have as gods the corn, the eagle, the deer, and the peyote, all of them descendants of the Sun “TAU,” hence the name of our Tequila brand.



BLANCO

Nose Ripe, well-cooked agaves, tangerine, orange, lime, lemon, pineapple, banana, and pear

Flavor Tangerine, pear, pineapple, lemon, lime, herbs, grass, and mint

Finish Caramel, vanilla, anise, clove, pepper, cinnamon, and agave



6/750ML

REPOSADO LOT 2



Aged first in American oak then Aged in french for a total of four months

Nose Cooked agave, Fresh ground clove, Banana, Fresh wood, day-old cut grass

Flavor Agave, Baking spices, Vanilla, and Black pepper

Finish Sweet agave and Cinnamon spice



6/750ML



From Nom 1599

Originating from an Ancient Greek name, Atanasio means 'immortal.' We believe that tequila is more than a drink; it's a way of knowing places, getting together with your loved ones, enjoying life experiences, and reminiscing on great moments.

We want people to experience tequila in a different way. No matter how many years pass by, they will keep searching for it when they want to have a good time.

Immortality is more than the ability to live forever; it's the ability to never stop surprising.



BLANCO

Nose Cooked agave, HERBAL TONES and GREEN APPLE

Flavor SWEET AGAVE and FRUITY

Finish Black Pepper and wet earth



6/750ML



Reposado

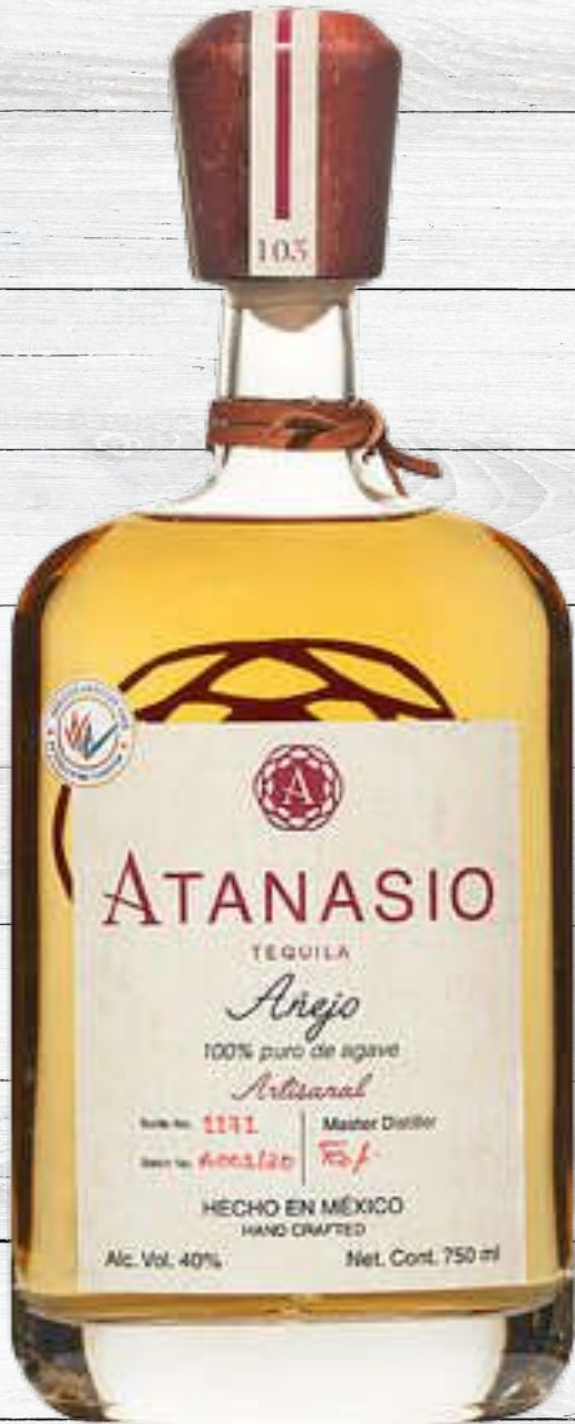
Nose Cooked Agave, Dried Fruit and light vanilla

Flavor Agave and wood

Finish Citrus



6/750ML



Añejo

Nose Strong wood, Dried fruit and pepper

Flavor Light Butter, Wood, and Caramel

Finish Berries and Wood



6/750ML

TEQUILA



BLANCO

ATANASIO ORÍGENES

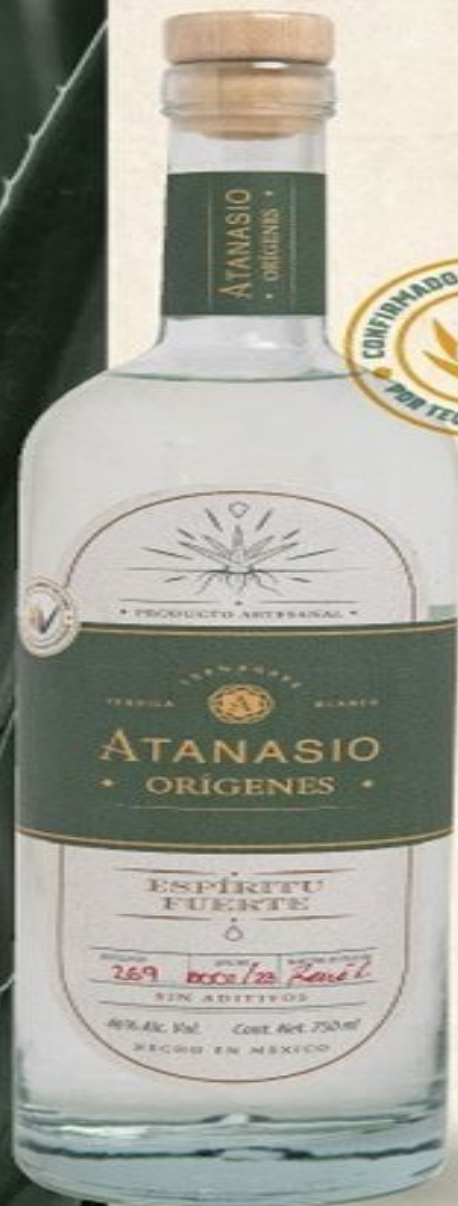
ESPÍRITU



FUERTE

100% AGAVE

46% HIGH PROOF BLANCO



Enjoy the strength and intensity of our spirit. In each sip you find the perfect balance of aroma and flavor that will make you travel to the origins of Tequila.



COLOR.

Bright and powerful.



AROMA.

This tequila stands out with citrus and cooked agave aromas.



TASTE.

On the palate, the silky texture unveils the intensity of cooked agave, leaving citrus notes in the finish.

PRODUCTION NOTES:

- AGAVE TYPE: Blue Agave Tequila Weber
- AGAVE REGION: Jalisco (Tequila Valley)
- COOKING: Autoclave (culinary steam)
- JUICE EXTRACTION: Roller Mill
- WATER SOURCE: Deep Water Well
- FERMENTATION: Open Air, Stainless Steel Vat
- DISTILLATION: Twice in stainless steel still pot
- BOTTLE SIZE: 750 ml
- SRP: \$85



@TequilaAtanasio

www.tequilaatanasio.com





From Nom 1460

Hand panted Bottles

Architect Tomás Campuzano had always dreamed of having his own brand of excellent-quality tequila. With the help of his brother Carlos, a chemical engineer, and the support of the Compañía Tequilera de Arandas, it was possible to produce a premium tequila made with the best standards.



PLATA

Nose Light Pepper, Agave, Citrus, and Grapefruit

Flavor Almonds, White Pepper

Finish Cooked Agave and Vanilla

6/750ML



JOVEN

Aged Four Months 20% Blanco 80%

Reposado

Nose Light Pepper, Agave, Citrus, and Grapefruit

Flavor Almonds, Vanilla and Cooked agave

Finish Cooked Agave and Vanilla



6/750ML



EL TESORO DE
CHUY CHÁVEZ



FROM NOM 1443

FROM THE VISION OF CHUY CHÁVEZ OF THE
SAN JUAN ORIGINALS, HIS MISSION IS TO
OFFER A 100% BLUE AGAVE MEXICAN
PRODUCT OF HIGH QUALITY AND THE HIGHEST
DISTINCTION TO SATISFY THE EXPECTATIONS
OF CONNOISSEURS AND NEW GENERATIONS,
RESPECTING THE ESSENCE AND TRADITIONS
OF THE TEQUILA.



PLATA

Nose Sweet Orange Zest With Earthy
Minerality

Flavor Herbal Notes, Light Agave

Finish Earthy Agave

6/750ML

La Santa

Aida Harfush Ron

From nom 1414

Tequila La Santa Aida Harfush Ron is a tribute to the owner's beloved mother, who, as they say in Mexico, always has been a "Saint." For that reason, they decided to make the finest tequila in the world with all their passion. La Santa's goal is to bring to Mexico and the whole world the best tequila with the highest quality, pure, honest, creative, and truthful made without chemicals. with 24k gold flakes

CRISTALINO



**24k Gold Flakes and led light
aged for 14 months**

Nose Fruity and green apple

Flavor Apple, Caramel, And Cinnamon

Finish Green Apple

6/750ML



El Tri is a Mexican rock band from Mexico City fronted by Alex Lora.

From Nom 1499

This tequila is a lost batch from 2008.
the bottles have 6 designs

Reposado

35%

Aged for 4 Months

Nose Vanilla, Floral, And Spice

Flavor Oak And

Almond Sweetness

Finish Pepper and Agave



12/750ML

Casa amor

From Nom 1547

Casa Amor Tequila is inspired by the passionate love story of Mayáhuel, a

beautiful, young Aztec goddess, also known as the goddess of Agave. Casa Amor

Tequila was created with the same passion and love for Tequila as Mayáhuel had

with God of the Wind, Ehecatl

All our distinctive private tequila is made with the finest select 100% blue agave from

the cool rich red volcanic soil of the mountains of Jalisco, Mexico. Casa Amor's

own Maestro Tequilero has conquered Tequila's complex and artful production

process and offers a wide scope of aromas and exceptional flavors. Our tequila is

much more than just another spirit, it is truly an extraordinary tequila that creates

an unforgettable experience that you can continue to share with friends and loved

Blanco



Nose Light, Vanilla, Floral

Flavor Agave Vanilla

Finish Pepper and Agave

6/750ML

Reposado



Aged for 9 months in white oak bourbon

Nose Light Barrel, Agave, and Vanilla

Flavor Agave, Vanilla

Finish Light Barrel and agave

6/750ML

Añejo



Aged for 2 and 1/2 Years white oak bourbon

Nose Oak, earth and Vanilla

Flavor Agave, Vanilla and Oak

Finish Oak, pepper, and Agave

6/750ML

Extra Añejo



Aged for 4 and ½ Years in white oak bourbon

Nose Strong Oak, earth and Vanilla

Flavor Agave, Vanilla and Strong Oak

Finish Strong Oak, pepper, and Agave

6/750ML



From Nom 1110

TEQUILA
DAME MAS[®]
RESERVA

Handmade bottles Made by 2 Mexican immigrants from Guadalajara who live in the US following our roots and proud to bring some of the best tequila and show our culture through the quality of our tequila and the unique art capture in our unique bottles. Working hard and thankful to be able to get ahead in this beautiful country, we take the opportunity to create Tequila "Dame Mas" and present it for the first time in the United States for the delight of all the discerning palates



Extra Añejo

5 years in lightly charred French oak barrels
twice distilled and twice filtered for maximum
smoothness and flavor

Nose Agave, Vanilla,

Flavor Sweet cooked agave

Finish Cooked Agave

6/750ML



Reposado

Rested for 11 months in French Cognac

Barrels

Nose Agave, Light Oak

Flavor hazelnut and vanilla

Finish Cooked Agave

6/750ML

Reposado 200ml

Rested for 11 months in French Cognac
Barrels

Nose Agave, Light Oak

Flavor hazelnut and vanilla

Finish Cooked Agave

NEW ARRIVAL



1/200ML

NANUU®



MEZCAL
ARTESANAL

THE MEZCAL NANUU, HAS A DEEP MEANING IN MIXTECO, IT MEANS “EMBRACE” IN ZAPOTEC.

It is a word that carries honor, and is usually said to the oldest woman in the family who also keeps the traditions and integrity of the area.

ESPADIN

Maguey espadin (*Agave angustifolia*) is the most commonly used Maguey in mezcal. It generally takes about 8-12 years to mature, and it can be grown in a variety of farm and wild environments. Where Maguey azul (*Agave*

41% equilana) dominates tequila, Maguey espadin dominates

NOSE SMOKE, MINT, AND LEATHER

FLAVOR EARTHY, VEGETAL, AND GREEN

FINISH MINT, EARTH, AND BANANA



12/750ML



M E Z C A L

MAXIMO
SANTANA

WAS BORN IN THE YEAR 2020, IN THE MUNICIPALITY OF SANTIAGO MATATLÁN, IT IS ONE OF THE 570 MUNICIPALITIES INTO WHICH THE MEXICAN STATE OF OAXACA IS DIVIDED. ITS HEAD IS THE TOWN OF THE SAME NAME. THE MUNICIPALITY OF SANTIAGO MATATLÁN IS LOCATED IN THE CENTER OF THE STATE OF OAXACA, IT IS PART OF THE DISTRICT OF TLACOLULA IN THE VALLES CENTRALES REGION.

ESPADIN

Maguey espadin (*Agave angustifolia*) is the most commonly used Maguey in mezcal. It generally takes about 8-12 years to mature, and it can be grown in a variety of farm and wild environments. Where Maguey azul (*Agave tequilana*) dominates tequila, Maguey espadin dominates mezcal.



40%

**NOSE LOW ALCOHOLIC NOTE AND
SWEET AROMAS**

FLAVOR SOFT CITRUS

**FINISH MINT, EARTH, AND
CITRUS**

6/750ML



**ESTRENO IS THE BRAND THAT
WANTS TO SHARE WITH YOU THE
MAGICAL EXPERIENCE OF TASTING
THE AROMAS AND FLAVORS OF
MEZCAL MADE WITH ART AND
PASSION, USING THE DIFFERENT
CRIOLLO AND ENDEMIC MAGUEYS
FROM THE NORTH OF GUERRERO.
WE ALSO INVITE YOU TO LEARN
ABOUT THE BIRTH AND
DEVELOPMENT OF THIS
PARTICULAR AND ADMIRABLE
AGAVACEA, WHICH YOU HAVE
KINDLY ACQUIRED BY PURCHASING
OUR AUTHENTIC MEZCAL**



BLANCO

AGAVE USED: AGAVE ANGUSTIFOLIA ALSO KNOWN AS ESPADÍN, CRIOLLO, OR THIN, IS AN ENDEMIC MAGUEY OF OUR AREA.

40%

NOSE AGAVE SMOKE

CITRUS

FLAVOR SOFT CITRUS AND AGAVE

FINISH EARTH, AND

CITRUS AND AGAVE

12/750ML



Anejo Glass

AGAVE USED: AGAVE ANGUSTIFOLIA ALSO KNOWN AS ESPADÍN, CRIOLLO, OR THIN, IS AN ENDEMIC MAGUEY OF OUR AREA.

Aged in glass for a year

40%

NOSE AGAVE SMOKE

CITRUS

FLAVOR SOFT CITRUS AND AGAVE

FINISH EARTH, AND

CITRUS AND AGAVE

12/750ML