

Blanco



6 / 750 ML

NOM 1414 - Agave cooking: Brick ovens (48–50 hours) - **Extraction:** Roller mill - **Fermentation:** Open-air "Mozart method" in stainless steel tanks (5–8 days, proprietary/champagne yeast) - **Distillation:** Double in copper pot stills

Tasting notes: Green agave, fresh herbs, sweet lime, tropical fruits on the nose; full agave sweetness, minerality, sweet citrus, and easy drinkability on the palate. Bold cooked agave, cinnamon, earth, butter, citrus, vegetal notes, and anise sweetness with mild spice



TEQUILA
**VIVA
MÉXICO**

Reposado



6 / 750 ML

NOM 1414 - Agave cooking: Brick ovens (48–50 hours) - **Extraction:** Roller mill - **Fermentation:** Open-air "Mozart method" in stainless steel tanks (5–8 days) - **Distillation:** Double in copper pot stills - **Aging:** Average **8 months in used American white oak barrels**
Tasting notes: Pineapple, cherry, peach, grapefruit, lime, vanilla, caramel, cinnamon, walnut, and cooked agave; pine-like aroma with citrus, tobacco, mint, and light barrel spice



TEQUILA
**VIVA
MEXICO**

Añejo



6 / 750 ML

NOM 1414 - Agave cooking: Brick ovens (48–50 hours) - **Extraction:** Roller mill - **Fermentation:** Open-air "Mozart method" in stainless steel tanks (5–8 days) - **Distillation:** Double in copper pot stills - **Aging:** Average **12 months in American oak barrels**

Tasting notes: Tobacco leaf, cinnamon, vanilla bean, almond, milk duds, dark plum, maple-walnut candy, marzipan, burnt orange, malted chocolate, cooked agave, oaked vanilla, and crème brûlée with sea salt



TEQUILA
**VIVA
MEXICO**

High-Proof



6 / 750 ML

High-proof unaged tequila (48% ABV / 96 proof, or 46% / 92 proof in some variants) - **Agave cooking:** Brick ovens (48–50 hours) - **Extraction:** Tahona (traditional stone wheel) - **Fermentation:** Open-air "Mozart method" in stainless steel tanks (5–8 days, proprietary/champagne yeast) - **Distillation:** Double in copper pot stills

Tasting notes: Sweet cooked agave leads with citrus peel, minerality, white pepper, herbal cilantro, and a clean mineral backbone; strong agave intensity, fresh green agave, zesty lime, grapefruit, black pepper, and olive notes with a medium-thick mouthfeel and long, minty finish



TEQUILA
**VIVA
MEXICO**

Blanco



NOM 1599 - Agave cooking: Stainless-steel autoclave with steam injection, about **16 hours plus 8 hours cooling** - **Extraction:** Roller mill - **Fermentation:** Open-air fermentation - **Distillation:** Tequila Atanasio describes a traditional small-batch process, and public tasting sources emphasize an agave-forward blanco profile.

Tasting notes: Cooked and green agave, mint, basil, green apple, citrus brightness, earth, banana, vanilla, white pepper, peppermint, olive, lime, lemongrass, floral hints, salinity, anise, cinnamon, melon, and spearmint with a long peppery finish



6 / 750 ML



Reposado

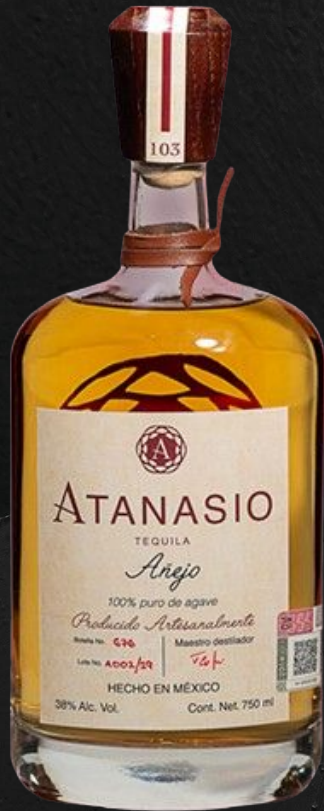


6 / 750 ML

NOM 1599 - Agave cooking: Stainless-steel autoclave with steam injection, about **16 hours plus 8 hours cooling** - **Extraction:** Roller mill - **Fermentation:** Open-air fermentation - **Aging: 3 months in American white oak barrels**, commonly previously used for bourbon
Tasting notes: Persistent agave, light vanilla, dried fruit, walnuts, wood, citrus aftertaste, and soft vanilla notes, with the agave staying present alongside gentle oak influence



Añejo

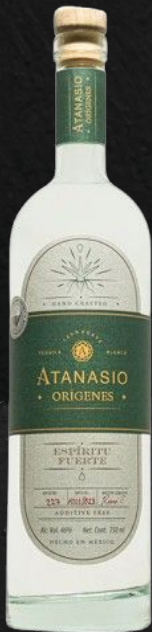


6 / 750 ML

NOM 1599 - Agave cooking: Stainless-steel autoclave with steam injection, about **16 hours plus 8 hours cooling** - **Extraction:** Roller mill - **Fermentation:** Open-air fermentation - **Aging: 13 months in American white oak barrels**, commonly previously used for bourbon
Tasting notes: Strong wood, cooked agave, black pepper, dried fruit, light butter, caramel, vanilla, sweet candy, berries, butterscotch, honey, cinnamon, nutmeg, maple, and a slightly smoky-sweet finish with dry American oak on the end



Blanco High-Proof



High-proof unaged tequila (46% ABV / 92 proof, labeled **Origenes Espiritu Fuerte**) - **Agave cooking:** Stainless-steel autoclave with steam injection, about **16 hours plus 8 hours cooling** - **Extraction:** Roller mill - **Fermentation:** Open-air fermentation - **Distillation:** Double distillation (traditional small-batch process)

Tasting notes: **Aroma:** Pineapple, habanero pepper, mint, oregano, watermelon rind, subtle floral accents, and a sour lactic quality. **Palate:** Silky texture, intense cooked agave, elegant and robust with high permanence, round mouthfeel, slightly spicy, dominant pepper and agave, gently herbaceous and minty. **Finish:** Long and silky, evolving with intensified agave and citrus



6 / 750 ML

Silver



12 / 700 ML

NOM 1414 - Agave: 100% mature estate-grown highland blue Weber agave -
Agave cooking: Traditional brick ovens, steam-cooked for at least 24 hours -
Extraction: Roller mill - **Fermentation:** Open-air fermentation with the house “Mozart” method - **Distillation:** Copper pot distilled

Tasting notes: Citrus, herbal, and cooked agave on the nose, with floral notes, light spice, and a crisp, clean finish; palate shows cooked agave, citrus, and fresh agave character



NOM 1414

TEQUILA

PLANTADOR®

Gold



12 / 700 ML

NOM 1414 - Base style: Blanco with a touch of Reposado added - **Agave cooking:** Traditional brick ovens, steam-cooked for at least 24 hours - **Extraction:** Roller mill - **Fermentation:** Open-air “Mozart” fermentation - **Distillation:** Copper pot distilled - **Barrel/aging:** Includes Reposado aged about **3–4 months in American oak**, then rested before bottling

Tasting notes: Black pepper, sweet potato, cinnamon, soft earth, dry hay, burnt sugar, wood, citrus, herbal notes, and cooked agave with a lightly sweet finish



NOM 1414

TEQUILA

PLANTADOR®

JOVEN



6 / 750 ML

NOM 1460

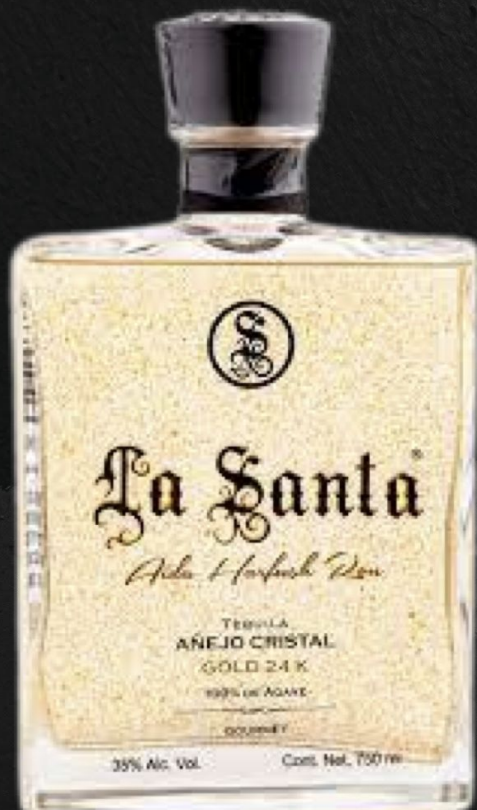
100% blue Weber agave joven (blend of unaged plata + rested/aged tequilas) - **40% ABV** - **Color:** Deep/intense gold

Agave cooking: Eco-friendly ovens - **Extraction:** Shredder (shredding piñas) - **Fermentation:** Stainless steel tanks with kosher yeast (no fibers) - **Distillation:** Double (copper pot still + stainless steel pot)

Tasting notes: Wood, citrus, and herbal aroma; light woody notes, caramel, cooked agave on palate; smooth, rich profile with oak, vanilla, light spice, and medium body



CRISTALINO WITH 2K GOLD



6 / 750 ML

NOM 1414

Añejo cristalino with 24K edible gold flakes - Agave cooking: Stone/brick ovens - **Extraction:** Roller mill - **Water source:** Deep well water - **Fermentation:** Stainless steel tanks (100% agave, no fibers) - **Distillation:** 2x in copper pot stills - **Aging: Minimum 12 months in American white oak barrels** (some sources mention American and French oak used barrels) - **Post-aging:** Color filtration for crystal clarity

Tasting notes: Nose: Cooked agave, oak, fruits, honey, citrus, cocoa, almond. Palate: Caramel, cinnamon, vanilla, coconut, apple, soft oak, rich dark citrus, gentle tannins. Finish: Long and elegant with lingering sweetness and subtle pepper

La Santa[®]
Añejo Cristal Gold

PINK



6 / 750 ML

NOM 1608

Reposado tequila - Agave cooking: described publicly as a method involving **baking and grinding** - **Region:** Central Jalisco / Los Altos agave - **Aging:** first rested **8–10 months in a bourbon barrel**, then filtered crystal clear and rested an additional **2 months in a French oak Pinot Noir red wine barrel**

Tasting notes: Sweet agave leads the palate, followed by vanilla, caramel, soft oak, and a silky texture; other public notes describe subtle rose aroma, floral elegance, and a smooth, refined finish

La Santa[®]
Aida Harbush Ron

Blanco



12 / 750 ML

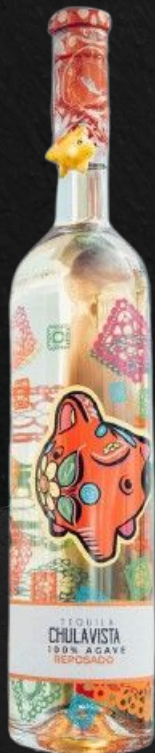
NOM 1424 - Agave: 100% Blue Weber (estate-grown, 6-year average maturity, cut with coa) - **Agave cooking:** Slow steam-cooked in **traditional brick ovens (24 hours)** - **Fermentation:** 2-day semi-closed with brewer's yeast - **Distillation:** Double in stainless steel pot stills with copper coils - **Proofing:** Heart of second distillation (50%+ ABV) diluted with distilled deep well water + oxygenation for smoothness

Tasting notes: Herbal and fruity scents with cooked agave; spiced palate with cinnamon, citrus blossom, lavender, leche (milk), and a clean finish. Super floral bouquet with floral, fresh, and sweet notes



TEQUILA
CHULAVISTA

REPOSADO



NOM 1424 - Agave: 100% Blue Weber (estate-grown, 6-year average maturity) - **Agave cooking:** Slow steam-cooked in **traditional brick ovens (24 hours)** - **Fermentation:** 2-day semi-closed with brewer's yeast - **Distillation:** Double in stainless steel pot stills with copper coils - **Aging:** **At least 6 months in used American whiskey barrels** (or American white oak)

Tasting notes: Vanilla, honey, warm spice, toasted almonds, chocolate from the oak; smooth and well-balanced with rich, mellow flavors and gentle spice

12 / 750 ML



TEQUILA
CHULAVISTA



6 / 750 ML

BLANCO

NOM 1414 - Agave cooking: Slow cooking process (brick oven or autoclave, exact method not specified in public sources) - **Extraction:** Roller mill or tahona (traditional) - **Fermentation:** Stainless steel tanks - **Distillation:** Double in copper pot stills

Tasting notes: Raw agave, musky, black pepper, lemon zest on the nose; agave sweetness, slight bitterness, medium viscosity, short finish with heat; caramel, vanilla, cooked agave, dulce de leche, pomegranate, yellow plum, chico zapote, grapefruit, lemon, black pepper, rose petals, mineral tones



TEQUILA
GENERAL
GOROSTIETA



JOVEN

NOM 1414 - Agave cooking: Same as Blanco (slow cooking) - **Extraction:** Traditional - **Fermentation:** Stainless steel - **Distillation:** Double copper pot stills - **Resting:** Blend of **Blanco rested 1 month in stainless steel + Reposado** (light barrel aging, exact duration unspecified but minimal)

Tasting notes: Agave and earth with lime hints on nose; cooked agave, slight barrel flavors, sweet complexity, intense cooked agave, grapefruit aftertaste; caramel, vanilla, coconut, citrus, lemon, orange blossom, preserved fruits, cherry, peach, fresh grass. Full-bodied, straw-colored with silver/gold hues



6 / 750 ML



TEQUILA
GENERAL
GOROSTIETA



6 / 750 ML

Blanco

NOM 1522 - Agave cooking: Autoclave (high pressure) - **Extraction:** Roller mill - **Fermentation:** Stainless steel tanks, 100% agave - **Distillation:** 2x distilled in stainless steel pot stills - **Aging:** Unaged

Tasting notes: Cooked agave, citrus, and a subtle herbal character in a clean, lively profile; community notes on Agave Matchmaker also describe the blanco as having a musty nose and palate




Vista Azul
TEQUILA



6 / 750 ML

Reposado

NOM 1522 - Agave cooking: Autoclave (high pressure) - **Extraction:** Roller mill - **Fermentation:** Stainless steel tanks - **Distillation:** Double distilled - **Aging:** 3 months in barrel

Tasting notes: Cooked agave, citrus, earthy notes, and soft oak influence in a smooth, approachable style; as a reposado, the short oak rest typically rounds the profile with light vanilla and gentle wood character




Vista Azul
TEQUILA

Añejo



NOM 1522 - Agave cooking: Autoclave (high pressure) - **Distillation:** Double distilled - **Aging:** Public retailer descriptions list it as an añejo expression and provide production details including autoclave cooking; one retailer page gives flavor notes consistent with oak-aged añejo tequila, though I could not verify a precise barrel duration from a stronger primary source.

Tasting notes: Caramel, vanilla, and cinnamon, with a smoother oak-shaped finish typical of longer-aged tequila



6 / 750 ML


Vista Azul
TEQUILA

Silver



6 / 750 ML

NOM 1613 - Agave cooking: I could not verify a solid public technical source for the cooking method, so I would leave that line general unless you want softer marketing wording. - **Aging:** Unaged

Tasting notes: Complex and deep agave notes with fresh herbs like mint and citrus fruit, finishing with a strong, lasting agave-driven character. Other retail descriptions describe it as clean and lively with grassy agave and honey, plus a smooth finish



PISPIRETO

Reposado



6 / 750 ML

NOM 1613 - Agave cooking: Public-facing technical detail was limited in the sources I found. - **Barrel type / age:** Reposado expression, but I could not verify barrel wood type or exact aging duration from reliable public sources.

Tasting notes: Cooked agave, sweet fruit, flowers, and a touch of spice, with a lightly dry palate and a smooth, approachable profile



PISPIRETO

Añejo



6 / 750 ML

NOM 1613 - Agave cooking: Public technical production detail was limited in the sources I found. - **Barrel type / age:** Añejo expression, but I could not verify barrel wood type or exact aging duration from reliable public sources.

Tasting notes: Broad aromas of agave and dried fruits with wood-driven spice, plus light notes of cinnamon, pepper, and vanilla for a richer finish



PISPIRETO

Plata



6 / 750 ML

NOM 1590 - Agave cooking: Stone/brick ovens and low-pressure autoclave - **Extraction:** Roller mill - **Fermentation:** Stainless steel tanks, 100% agave, without fibers - **Distillation:** Double distilled in stainless pot stills with copper coil - **Aging:** Unaged

Tasting notes: Cooked agave, menthol, eucalyptus, minty freshness, light acidity, and slight citrus; some public retail descriptions also note bright herbal aromas, fresh lime zest, and subtle floral hints

TEQUILA
Supremacia

Reposado



6 / 750 ML

NOM 1590 - Agave cooking: Traditional slow-cooked agave in stone ovens is described by brand retail sources, while production references for the line point to the same NOM 1590 house style used on the blanco. - **Barrel aging: 3 months in American oak / American white oak barrels**

Tasting notes: Cooked agave, toasted wood, vanilla, caramel, light spice, and balanced oak influence that keeps the agave present

TEQUILA
Supremacia

Catrina Plata



6 / 750 ML

NOM 1590 - Agave cooking: Stone/brick ovens and low-pressure autoclave - **Extraction:** Roller mill - **Fermentation:** Stainless steel tanks, 100% agave, without fibers - **Distillation:** Double distilled in stainless pot stills with copper coil - **Aging:** Unaged

Tasting notes: Cooked agave, menthol, eucalyptus, minty freshness, light acidity, and slight citrus; some public retail descriptions also note bright herbal aromas, fresh lime zest, and subtle floral hints

TEQUILA
Supremacia



6 / 750 ML

Blanco

NOM 1590 - Agave: 100% blue Weber agave - **Agave cooking:** I could verify blue agave and NOM 1590, but I could not find a strong public source confirming the blanco's exact cooking method, so I would avoid listing oven type unless you want marketing copy instead of technical copy.

Tasting notes: Clean, vibrant agave character intended for sipping or cocktails, with a fresh unaged profile centered on pure agave expression. Publicly available tasting-note detail for the blanco is limited compared with the aged expressions



Añejo



6 / 750 ML

NOM 1590 - Agave: 100% highland blue agave - **Agave cooking:** Public sources indicate the distillery cooks agaves with **stone brick ovens and low-pressure autoclaves** before distillation. - **Aging:** Most consistent public spec is **18 months in French oak barrels**, while another detailed retailer describes a **blend of French oak and American oak barrels** aged 18 months.

Tasting notes: Cooked agave, butterscotch, cherry, chocolate, woody barrel notes, prunes, caramel, dried fruit, honey, and a long finish with cacao. Some detailed tasting descriptions also mention browned butter, cinnamon, nutmeg, mild pepper, ripe fruit, and layered oak spice



Blanco



6 / 750 ML

NOM 1502 - Distillation: Triple distilled

Tasting notes: Pepper, earth, raw agave, olive, citrus, lime, lemongrass, sage, lavender, brine on the nose; pepper, earth, spicy cinnamon, cooked agave, anise, banana, pineapple, citrus, spearmint, orange blossom, jalapeño, cream soda on the palate. Medium viscosity finish with lingering pepper, cinnamon, jalapeño, and citrus. Also noted as zesty citrus fruit, butter, vanilla, churned cream with clean acidity



Reposado



6 / 750 ML

NOM 1502 - Agave cooking: Traditional methods - **Aging:** American white oak barrels

Tasting notes: Oak, agave, vanilla on the nose; barley straw, citrus notes, floral elegance, salted caramel, lime rind, mountain flowers. Warm and smooth palate



Añejo Cristalino



6 / 750 ML

NOM 1502 - Agave cooking: Traditional methods - **Aging:** American white oak (aged then charcoal-filtered for cristalino clarity)

Tasting notes: Sweet raw agave, cristal clarity. Complexity of añejo with crisp Blanco notes



Blanco

NOM 1507 - Agave cooking: Clay ovens - **Fermentation:** Open-air vats -

Tasting notes: Fresh green agave, bright citrus, mint, wet clay, and wild mountain flowers, with an artisan, slightly rustic profile and a delicate, smooth finish



6 / 750 ML



Reposado



6 / 750 ML

NOM 1507 - Agave cooking: Clay ovens - **Fermentation:** Open-air vats -
Aging: Aged in American oak barrels - **Barrel type:** American oak

Tasting notes: A smooth, slightly sweet opening with hints of ripe fruit, a velvety mid-palate, layered flavor, and a silky finish with a delicate touch of oak



Añejo



6 / 750 ML

NOM 1507 - Agave cooking: Clay ovens - **Fermentation:** Open-air vats -
Aging: Aged in American oak barrels - **Barrel type:** American oak

Tasting notes: Cooked agave, butter, light caramel, fine woods, vanilla, and cinnamon on the nose, with subtle citrus, creamy oak, and a warm, balanced finish; other retailer notes add toasted oak, dark chocolate, dried fruit, caramel, baking spice, and a touch of coffee



HOMIES
Tequila



100% AGAVE

6 / 750 ML

Añejo Big Loco

NOM 1507 - Agave cooking: Clay ovens - **Fermentation:** Open-air vats -
Aging: Aged in American oak barrels - **Barrel type:** American oak

Tasting notes: Cooked agave, butter, light caramel, fine woods, vanilla, and cinnamon on the nose, with subtle citrus, creamy oak, and a warm, balanced finish; other retailer notes add toasted oak, dark chocolate, dried fruit, caramel, baking spice, and a touch of coffee



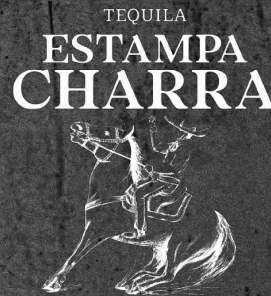


6 / 750 ML

Blanco

NOM 1531 - Agave cooking: Stone/brick ovens - **Extraction:** Roller mill - **Fermentation:** Open-air spontaneous fermentation in stainless steel tanks, without fibers - **Distillation:** Double-distilled in copper pot stills - **Aging:** Unaged

Tasting notes: Publicly available technical data confirms the production method and unaged style, while retailer tasting notes for the blanco describe floral, citrus, herbal, green pepper, and vegetal notes with a long finish



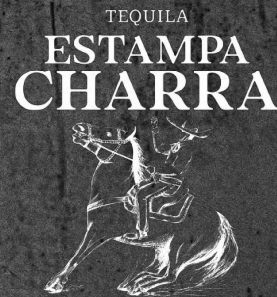
Reposado



6 / 750 ML

NOM 1531 - Agave cooking: Brick oven - **Extraction:** Roller mill - **Fermentation:** Stainless steel - **Distillation:** Double copper pot - **Aging: 12 months in oak barrels** (typically 6 months average for NOM 1531 expressions)

Tasting notes: Cooked agave, vanilla, light caramel, and oak spice; sweet agave with citrus, tobacco, mint, and subtle barrel influence



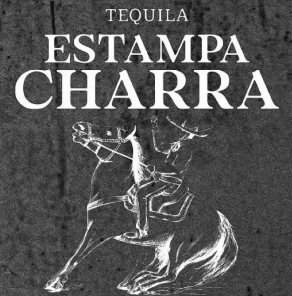
Añejo



6 / 750 ML

NOM 1531 - Agave cooking: Brick oven - **Extraction:** Roller mill -
Fermentation: Stainless steel - **Distillation:** Double copper pot - **Aging: 30 months in American white oak barrels**

Tasting notes: Rich cooked agave, toasted oak, vanilla, caramel, dried fruits, and chocolate; smooth with baking spices, maple-walnut, and a long oaky finish





12/ 750 ML

Blanco

NOM 1624 presents a clean and expressive tequila blanco, reflecting a modern yet traditional Tequila Valley profile. Agave cooking and extraction details publicly tied to this NOM point to a production style built around cooked agave, roller mill extraction, stainless-steel fermentation, and a distilled-to-clear blanco expression without aging, which supports a bright, unfiltered flavor profile.

On the nose, it opens with bright citrus, cooked agave, and a subtle green, herbal lift, with a touch of fresh pepper and vegetal depth. The palate is crisp and lively, showing sweet agave, soft floral notes, light anise, and a clean peppery edge, finishing long and mineral-leaning with a lingering agave sweetness



MONTE
IMPERION

Reposado



NOM 1624 reposado presents a balanced and refined tequila, shaped by a gentle layer of oak over a bright agave core. On the nose, it opens with cooked agave, warm vanilla, light toasted wood, and subtle citrus, with faint herbal and peppery accents. The palate is smooth and composed, showing sweet roasted agave, caramel, soft baking spice, and a touch of dried fruit, all carried by a clean, medium-bodied structure. The finish is long and polished, leaving lingering agave sweetness, light oak spice, and a rounded, approachable warmth.

12/ 750 ML



MONTE
IMPERION



12/ 750 ML

Añejo Cristalino

NOM 1624 añejo cristalino presents a polished and modern tequila, shaped by the depth of barrel aging and refined through filtration. The spirit is made in Tequilera Santa Teresa and, as a cristalino style, it retains the richness of an aged tequila while shedding color for a clearer, more seamless profile.

On the nose, it opens with cooked agave, vanilla, toasted oak, and subtle citrus, with soft floral and spice accents. The palate is smooth and rounded, showing caramel, light baking spice, dried fruit, and a gentle oak presence balanced by a clean agave core. The finish is long, silky, and luminous, with lingering sweet agave, faint wood spice, and a crisp clarity that makes it feel elegant and easy to sip.



MONTE
IMPERION

Joven



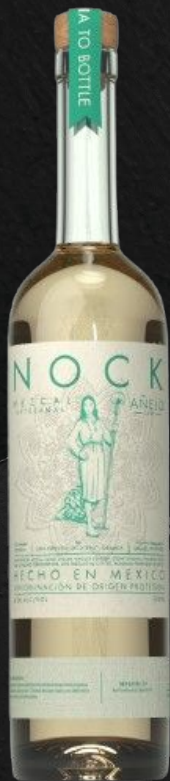
6 / 750 ML

Artisanal mezcal from Oaxaca - Agave: Mature Espadín - Agave cooking: Underground pit ovens (traditional Oaxacan method with wood fire) - Extraction: Tahona stone wheel or hand-shredded - Fermentation: Natural yeast in open pine vats or clay pots (5–12 days) - Distillation: Double in copper pot stills - Aging: Unaged (Joven)

Tasting notes: Apple and tropical fruit lead with smoke, pepper, grassy herbaceous notes, honeyed texture, and viscous mouthfeel; rich copper appearance, raw agave and maple on nose, rich smoke, golden syrup on palate, smoked molasses and botanicals on finish



Mezcal Añejo



6 / 750 ML

Production: Made from mature espadín agave in **Oaxaca** (Valles Centrales region), using traditional methods. **Aged 1 year in used Bourbon barrels.** 100% additive-free.

Tasting notes:

Appearance: Rich copper

Nose: Raw agave, maple

Palate: Rich smoke, golden syrup

Finish: Smoked molasses, botanicals

Citrus blossom, fresh herbs, smooth caramel from slow brewing, complex character from age-old techniques



Espadin



12 / 750 ML

Oaxaca, Mexico

Artisanal mezcal from Espadín agave - **Region:** Oaxaca (mezcal's heartland, ~90% of Mexico's production) - **Tasting notes:** Subtle smokiness with tropical fruit, citrus, hint of spice; delicate aroma, explosive palate with complex flavors, clean/crisp finish (light golden color from copper pot distillation)

NANUU®



MEZCAL
ARTESANAL

Ocelotl Cupreata 45%



12/ 750 ML

Origin: Coyuca de Catalán, **Tierra Caliente** region of Guerrero, Mexico (non-DO Oaxaca mezcal) - **45% ABV** - **100% Espadín agave** - **Traditional production:** Pit-roasted, tahona-milled, fermented in clay pots, double-distilled in copper pot stills

Tasting notes: **Aromas:** Wood, earth. **Palate:** Wood, earth. Rich smoke, cooked agave, tropical fruit, herbs, minerality, black pepper, with a long, complex finish balancing sweetness and spice



Ocelotl Cupreata 50%



6/ 750 ML

Origin: Coyuca de Catalán, **Tierra Caliente** region of Guerrero, Mexico (non-DO Oaxaca mezcal) - **50% ABV** - **100% Espadín agave** - **Traditional production:** Pit-roasted, tahona-milled, fermented in clay pots, double-distilled in copper pot stills

Tasting notes: **Aromas:** Wood, earth. **Palate:** Wood, earth. Rich smoke, cooked agave, tropical fruit, herbs, minerality, black pepper, with a long, complex finish balancing sweetness and spice



El Caballero Mayor 43%



6/ 750 ML

Oaxaca, Mexico - **Style:** Artisanal mezcals - **Agave:** Espadín - **Production:** Traditional mezcals methods, with cooked agave and smoky earth-driven character

Tasting notes: Smoky, earthy, savory, with green herbs and a smooth elegant finish; also described with roasted agave, light smoke, citrus, fresh herbs, and a balanced, approachable profile



EL CABALLERO
MAYOR

El Caballero Mayor Cooked with Turkey Breast 42%



6/ 750 ML

Region: Santiago Matatlán, Tlacolula, Oaxaca (Mezcal capital of the world) -
Agave: Espadín - **Cooking:** Underground stone pit ovens (ancestral Oaxacan method) - **Extraction:** Tahona stone wheel - **Fermentation:** Natural yeast in pine vats - **Distillation:** Third distillation through **creole turkey breast** (pechuga style) suspended above the copper still, infused with guava and mandarin peel for creamy texture

Tasting notes: Smoky roasted agave, earthy savory notes, creamy poultry richness, tropical fruit (guava, pineapple), citrus (mandarin, lime), subtle herbs, and a smooth, velvety finish with balanced smoke



EL CABALLERO
MAYOR



6/ 750 ML

El Caballero Mayor Cooked with Mango 42%

Region: Santiago Matatlán, Tlacolula, Oaxaca, Mexico (Capital Mundial del Mezcal) - **Agave:** Espadín (8–10 years old, cultivated) + mango criollo - **Cooking:** Cooked with mango (traditional method where mango is added during cooking/distillation to infuse essence) - **Extraction:** Not specified (artisanal) - **Fermentation:** Not specified - **Distillation:** Artisanal copper pot stills

Tasting notes: Bright, transparent crystalline color. **Nose:** Pronounced smoky notes (charcoal, burnt wood), earthy/herbal tones, **ripe mango**, subtle sweetness. **Palate:** Smoke leads with earthiness, herbs, **juicy mango**, tropical fruit, faint citrus. **Finish:** Clean, long, distinctly smoky



EL CABALLERO
MAYOR

El Caballero Mayor Cooked with Coffee 42%



6/ 750 ML

From Santiago Matatlán, Tlacolula, Oaxaca, Mexico (Capital Mundial del Mezcal) - **Agave:** 100% Espadín (8–10 years, estate-grown) - **Agave cooking:** Brick oven (provides clean, smokeless taste) - **Extraction:** Tahona stone wheel - **Fermentation:** Natural yeasts in wood vats - **Distillation:** Double in copper pot stills - **Coffee infusion:** Cooked with coffee for unique flavor

Tasting notes: Smoky & earthy base with balanced citrus, leather, light smoky agave, fresh-cut grass, green banana, faint floral hints, and coffee notes integrated during the cooking process for a clean, distinctive profile



EL CABALLERO
MAYOR



6/ 750 ML

El Caballero Mayor Tobalá 41%

Produced in **Oaxaca, Mexico**, this limited-edition Tobalá mezcals is crafted from wild or semi-wild Tobalá agave and leans into the expressive, highland-style profile mezcals lovers expect from this rare agave. Public sources describe it as floral and complex, with sweet, mineral-driven flavors and a subtle cooked-agave note.

Floral aroma, sweet agave, mineral accents, earthy herbal tones, and a subtle smoky finish. Some Tobalá examples in the same style family also show tropical fruit, banana, vanilla, and light smoke, which fits the rich, dessert-like character often associated with this agave



EL CABALLERO
MAYOR

El Caballero Mayor Tepeztate 41%



6/ 750 ML

Made in: Santiago Matatlán, Oaxaca, Mexico.

Style: Artisanal mezcals made from wild Tepeztate agave.

Agave cooked: Traditional mezcals production in Oaxaca typically uses pit-roasted agave; the brand describes the mezcals as artisanal with copper distillation and Oaxaca roots.

Tasting notes: Herbal, mineral, and subtly smoky, with the kind of intense green, peppery, and earthy character typical of Tepeztate mezcals. Tepeztate is widely associated with vegetal notes, green pepper, jalapeño, herbs, smoke, and a long finish



EL CABALLERO
MAYOR

Espadin



6/ 750 ML

100% Espadín agave - **Region:** San Francisco Etúcuaro, Michoacán, Mexico
- **Agave cooking:** **Earthen pits** (traditional underground cone-shaped pits) -
Extraction: **Hand-crushed** (tahona or mallet) - **Fermentation:** Natural yeast in wood tanks - **Distillation:** Copper pot stills

Tasting notes: Smooth, balanced, approachable with **light smoke, subtle herbal notes, sweetness, green peppers, floral, sage, and mineral undertones.** Some sweetness, green peppers, floral notes, sage, subtle lingering smoke with mineral undertones



CUPREATA



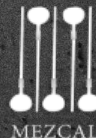
6/ 750 ML

Origin: San Francisco Etúcuaro, Michoacán (Río Balsas basin) - **Agave:** Cupreata (Agave cupreata, wild-grown on mountain slopes, 8–10+ years to maturity) - **ABV:** 46% - **Production:** 100% artisanal mezcal

Agave cooking: Traditional underground pit oven (slow roasting imparts signature smoke)

Tasting notes: Wild and bold with earthy complexity, spice, rich smokiness, and deeper flavor layers; roasted pumpkin seeds, sweet potato, tropical fruit hints, subtle smoke, complex herbal notes, smooth balanced finish

FILLO
TRINCHERA



Espadin



6/ 750 ML

Region: Michoacán (e.g., Sahuayo region) - **Agave:** Maguey Manso (or other regional varieties) - **Distillation:** Double in copper pot stills with pine wood montera (bonnet)

Tasting notes: Complex and earthy with deep umami; expect layers of wild herbs, pine resin, subtle smoke from aromatic woods (like copal), and soft floral undertones with a mineral-rich finish



Espadin



12/ 750 ML

Estreno Mezcal from Guerrero state (second-largest mezcal-producing region after Oaxaca, known for Cupreata agave and robust, earthy profiles) - **Agave cooking:** Typically pit-roasted (underground earthen ovens for signature smokiness) - **Extraction:** Tahona or Chilean mill - **Fermentation:** Open-air in pine vats - **Distillation:** Double in copper pot stills

Tasting notes: Smooth and balanced with vegetal agave, sea salt, sweet ash, honey suckle, butter, scorched grasses, damp soil, stone, bark, falling leaves, and desert grass fire finish — rustic, soulful, and intensely earthy



Añejo Glass



12/ 750 ML

Mezcal Estreno says it bottles and produces its mezcal in **Huitzucó, Guerrero, Mexico**, and describes its production as part of the mezcal tradition of **Guerrero** using self-grown endemic maguey. Independent search results for this specific añejo are limited, but one retailer listing confirms the product name, and an Instagram promo describes the añejo as having aromas of **dessert wine and red licorice**



TUXCA



3 / 750 ML

Made in: Zapotitlán de Vadillo, Jalisco, Mexico, in the southern Jalisco highlands.

Type: Tuxca / destilado de agave, an artisanal agave spirit from southern Jalisco.

Cooking method: Traditional pit-style roasting / old-world agave preparation, then distilled in clay pot stills or other traditional stills depending on the expression.

Aging: Most bottled expressions are generally unaged or presented as artisanal agave spirits rather than barrel-aged tequila-style products; public listings do not show a standard barrel-aging program.

Tasting notes: Earth, minerality, herbal tones, gentle smoke, bright agave, juicy texture, and a lively finish with heat that stays balanced rather than overpowering. Some reviews also note lime zest, grass, fresh herbs, peppercorn, floral and vegetal tones, and a long tangy finish.

**SIETE
POZOS**
TUXCA ARTESANAL

Bacanora



6 / 750 ML

El Pima Bacanora is an artisanal Sonoran agave spirit with a crisp, bright profile and a softer smoky edge. It shows herbal and citrus notes up front, with a smooth, light sweetness, mineral character, and a clean finish that makes it more approachable than many heavier mezcal styles.

Tasting notes:

Herbal agave, citrus peel, light smoke, minerality, soft sweetness, and a clean, refreshing finish



Espadin



Máximo Santana is produced in **Santiago Matatlán, Oaxaca, Mexico**, in the Central Valleys region, which is one of the best-known mezcal-producing areas in Oaxaca. Public brand materials also describe it as an artisanal mezcal made by a family of mezcateros, with production methods that include pine-wood vats for fermentation, horse-drawn stone grinding, a conical stone furnace, and copper alembic distillation

6 / 750 ML

TEPA
MEZCAL
MAXIMO
SANTANA

Mexican Whiskey

is a smooth, approachable Mexican whiskey with toasted oak, vanilla, caramel, gentle spice, and a touch of sweetness, making it easy to sip neat or mix in classic whiskey serves.



12/ 750 ML

PEPITO

Bourbon



12/ 750 ML

Nose: Dark espresso and sweet mocha lead with baked cherry, dark fruit, and subtle oak undertones. Vanilla cedar notes emerge alongside hints of herbal tea complexity.

Palate: Layers of caramel, chocolate, and dark fruit unfold with cinnamon warmth and campfire smokiness. Subtle spice builds through vanilla cream, transitioning to nuanced barrel character.

Finish: Medium-long with lingering oak, chocolate, and baking spice. Herbal tea and subtle barrel char provide balanced persistence



Cognac



6/ 750 ML

Palate reveals a beautifully balanced cognac with creamy vanilla and light caramel leading into spiced orchard fruit—baked pear, apple pastry, and dried apricot. Oak contributes polished sandalwood and gentle baking spices (cinnamon, nutmeg), while toasted almonds and hazelnut provide nutty depth. The mid-palate shows refined floral notes of jasmine alongside hints of orange blossom honey.

Finish is smooth and lingering with toffee, marzipan, and polished leather. Subtle rancio develops—dried fig, prune, and old walnut—balanced by fresh mint and white pepper. The oak integration feels seamless, with cedar and clove fading into a clean, elegant close

EPOCHAL
Cognac

Vodka



12/ 750 ML

French sugar beet vodka - All-natural, gluten-free, vegan - Kieselguhr diatomite distillation - Water: Pure Massif Central spring water - **Flavor infusion:** Ultra-premium distillates of **citrus, ginger, cardamom, anise, fennel**

Tasting notes: Clean and crisp nose with subtle **citrus and herbal undertones**; nuanced palate of **citrus brightness, warming ginger, aromatic cardamom, subtle licorice from anise, and faint fennel complexity**; smooth mouthfeel with no harsh burn; slightly sweet finish characteristic of premium sugar beet base



Sweet Beat
The Real - Good With All Kinds of Heavy Ases