

# MEZCAL Coyote

**Scientific Name:** *Agave Americana*

**Origin:** Santiago Matatlán, a town located in the heart of Oaxaca, is known as the "Mezcal Capital of the World".

**Production process:** Grinding in a cellar, natural fermentation in a wooden vat, double distillation in a copper still.

**Alcohol content:** 42 degrees.

**Distribution:** Chetumal, Quintana Roo, Mexico.



AGAVE  
COYOTE

## TASTING NOTES

Great body, with dense flavor and barely perceptible smells, with notes of rosemary and basil, leaving a pleasant smoky and floral aftertaste.

## MARRIAGE



CHEESE  
VINTAGE



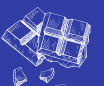
FILLET



PORK LOIN



SALMON



CHOCOLATE

*It is the perfect Mezcal for delicate tastes.....*





# MEZCAL Arroqueño

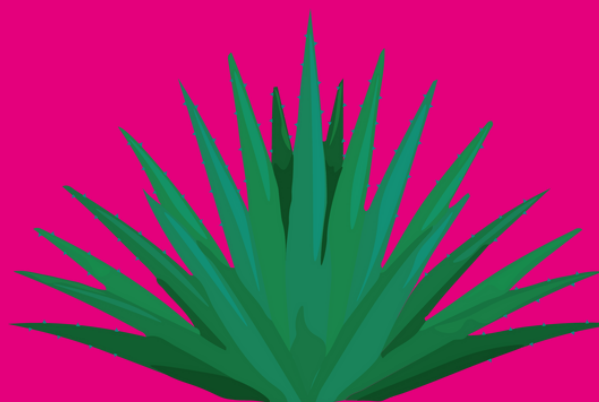
**Scientific Name:** *Agave Americano var oaxacensis*.

**Origin:** Santiago Matatlán, a town located in the heart of Oaxaca, is known as the "Mezcal Capital of the World".

**Production process:** Grinding in a cellar, natural fermentation in a wooden vat, double distillation in a copper still.

**Alcohol content:** 42 degrees.

**Distribution:** Chetumal, Quintana Roo, Mexico.



AGAVE  
ARROQUEÑO

## TASTING NOTES

Intense aromas and soft flavors, easy to distinguish by its notes of fresh herbs, cooked agave, ocote and cinnamon.

## MARRIAGE



CHEESE VINTAGE



CUTS OF MEAT



CYMBALS  
SPICY



CHOCOLATE

*It is the perfect Mezcal for the special gathering...*





# MEZCAL Cuishe

**Scientific name:** Karwinskii.

**Origin:** Santiago Matatlán, a town located in the heart of Oaxaca, is known as the "Mezcal Capital of the World".

**Production process:** Grinding in a cellar, natural fermentation in a wooden vat, double distillation in a copper still..

**Alcohol content:** 42 degrees.

**Distribution:** Chetumal, Quintana Roo, Mexico.



AGAVE  
CUISHE

## TASTING NOTES

Very aromatic, with floral notes, leaving a pleasant bitter aftertaste.

## MARRIAGE



SALCHICHÓN



FILETE



LOMO  
DE  
CERDO



MOLE  
BLACK



FISH



CHOCOLATE

*It is the perfect Mezcal as a digestive...*





# M E Z C A L J a b a l í

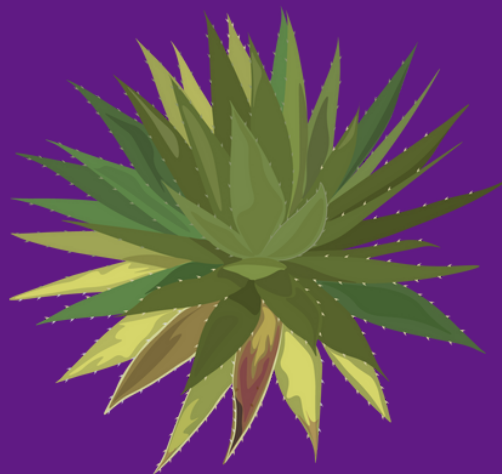
**Scientific name:** Convallis.

**Origin:** Santiago Matatlán, a town located in the heart of Oaxaca, is known as the "Mezcal Capital of the World".

**Production process:** Grinding in a cellar, natural fermentation in a wooden vat, double distillation in a copper still.

**Alcohol content:** 42 degrees.

**Distribution:** Chetumal, Quintana Roo, Mexico.



A G A V E  
J A B A L Í

## T A S T I N G   N O T E S

It provides dry and wild flavors, leaving a pleasant caramel aftertaste.

## M A R R I A G E



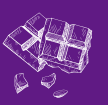
CHEESE  
VINTAGE



FILLET



PASTAS



CHOCOLATE

*The favorite of Mezcal lovers...*





# M E Z C A L

## Es padín

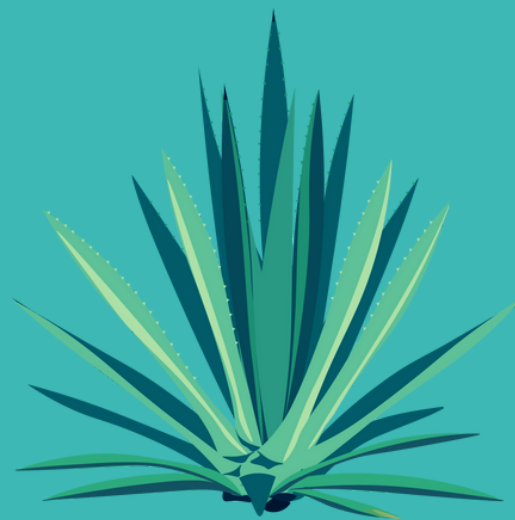
**Scientific name:** *Angustifolia*.

**Origin:** Santiago Matatlán, a town located in the heart of Oaxaca, is known as the "Mezcal Capital of the World".

**Production process:** Grinding in a cellar, natural fermentation in a wooden vat, double distillation in a copper still.

**Alcohol content:** 42 degrees.

**Distribution:** Chetumal, Quintana Roo, Mexico.



AGAVE  
ESPADÍN

### TASTING NOTES

It offers balanced aromas and flavors, easy to distinguish by its silky, citrus and herbaceous notes on the palate.

### MARRIAGE



CHEESE VINTAGE



FILLET



LOMO  
DE  
CERDO



CAKE  
CHOCOLATE

*It is the Mezcal to share, perfect to drink straight or in cocktails.....*





# M E Z C A L *Mexicano*

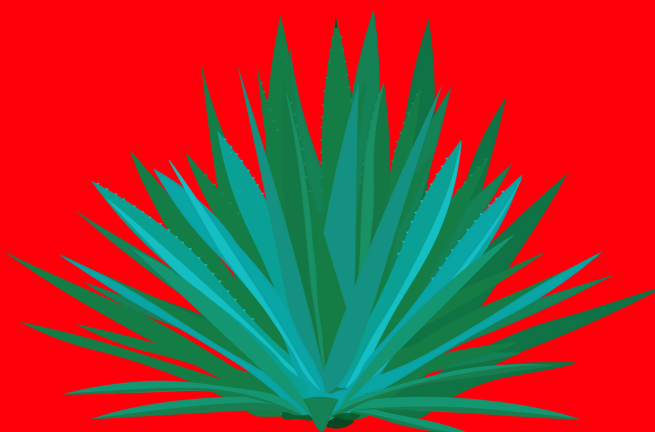
**Scientific name:** *Rodhacantha*.

**Origin:** Santiago Matatlán, a town located in the heart of Oaxaca, is known as the "Mezcal Capital of the World".

**Production process:** Grinding in a cellar, natural fermentation in a wooden vat, double distillation in a copper still.

**Alcohol content:** 42 degrees.

**Distribution:** Chetumal, Quintana Roo, Mexico.



**AGAVE  
MEXICANO**

## TASTING NOTES

It provides very powerful aromas, freshness in the mouth, leaving a pleasant herbal and earthy aftertaste.

## MARRIAGE



GUACAMOLE  
AND TOTPOPOS



TACOS



MOLE  
BLACK



CAKE



CHOCOLATE

*It's the perfect mezcal to accompany  
Mexican food...*





# T O B A L Á M E Z C A L

**Scientific name:** *Potatorum*.

**Origin:** Santiago Matatlán, a town located in the heart of Oaxaca, is known as the "Mezcal Capital of the World".

**Production process:** Grinding in a cellar, natural fermentation in a wooden vat, double distillation in a copper still.

**Alcohol content:** 42 degrees.

**Distribution:** Chetumal, Quintana Roo, Mexico.



## AGAVE TOBALÁ

### TASTING NOTES

It offers a complex flavor profile, leaving a pleasant fruity aftertaste with hints of honey and citrus.

### MARRIAGE



CHEESE VINTAGE



STEW  
OF BEEF



SEAFOOD



MOLE  
BLACK



CHOCOLATE

*It is the perfect Mezcal to have as an appetizer...*





# MEZCAL Tepez Tate

**Scientific name:** Marmorata.

**Origin:** Santiago Matatlán, a town located in the heart of Oaxaca, is known as the "Mezcal Capital of the World".

**Production process:** Grinding in a cellar, natural fermentation in a wooden vat, double distillation in a copper still.

**Alcohol content:** 42 degrees.

**Distribution:** Chetumal, Quintana Roo, Mexico.



AGAVE  
TEPEZTATE

## TASTING NOTES

Sweet aroma, with soft and delicate notes of passion fruit, cinnamon and floral tones.

## MARRIAGE



CHEESE VINTAGE



CUTS OF MEAT



CHILES FILLED



PASTAS



CHOCOLATE

*It is the perfect mezcal for tastings...*