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LEOPOLD BROS
SMALL BATCH DISTILLERS OF FINE SPIRITS

ESTABLISHED 1842

CADENHEAD'S
WHISKY & RUM MERCHANTS



CITY OF LONDON
London Dry Gin
HANDCRAFTED IN SMALL BATCHES



SPRINGBANK
SINGLE MALT

A.D. RATTRAY
Whiskies of Distinction

Bank Note
Blended Scotch Whisky

GVORI
ULTRA PREMIUM
100% WINTER WHEAT

HAUS
ALPENZ



CHÂTEAU DE LACQUY



BARRELL
CRAFT SPIRITS

CAMPO AZUL
SINGLE BARREL



HANDCRAFTED



TEQUILA

100% PURO
DE AGAVE

SINGLE ESTATE
ARTISANAL
STONE OVEN



Certified Organic By
Bioagricert SRL



info@bioagricert.org

Don Abraham agave plants originate from one of the finest growing regions in all of Jalisco, Mexico – Amatitan. In this beautiful valley the perfect combination of soil, weather and other natural factors produces excellent conditions which are required to produce the finest blue agave of the highest quality. Our master growers select only the finest mature plants from our fields to be used in the making of Don Abraham.



BEST WISHES,

Adriano Montes



DON ABRAHAM ORGANICO SILVER, REPOSADO, AÑEJO, EXTRA AÑEJO

Elaborated in the traditional process, strictly controlled to obtain the best and finest quality. Don Abraham Organico uses 100% organically farmed blue agave plants. The careful cooking process, fermentation and double distillation result in a product specially made to satisfy the taste of the most demanding connoisseurs. The elaboration process is supervised step by step until we obtain natural tequila Blanco. Which then is aged for 9 months in oak barrels that give the authentic color, aroma and flavor of our Reposado tequila. Añejo is aged for a minimum of 16 months and Extra Añejo for a minimum of 3 years, obtaining the ideal aging that gives the tequila its distinguished taste and unique flavors.

Available in Gift Package



TEQUILA
1940
MIL NUEVE CUARENTA



The beginning of this legacy is born from the red Earth of Jesus Maria, in the highlands of Jalisco, among abundant fields of blue agave and the vision on Don Ricardo Lopez, who thanks to his passion for work and dedication from many years, has made Casa Campo Azul a reference in the art of making tequila of the highest quality.

1940 is a very important year for us. It was the year of the birth of our founder, Don Ricardo Lopez, who decided to venture into the world of tequila, inheriting all of his father's knowledge about the growing and caring of agave azul in his hometown Jesus Maria, Jalisco in the highland's region.

The process begins when new plants (plant shoots) born from the mother plant are extracted and planted in a new field where they will grow and develop for 7-8 years before finally being harvested.

The agave is cooked in an ancestral type of masonry oven for 30 hours in direct contact with steam and continues cooking for another 24 hours for slow cooking down and rest on the pina. This slow cooking of the agave heads ensures a uniform cooking of the plant that gives the beverage more complex aromas and flavors.



Founder

CRAFTED HERITAGE • FAMILY LEGACY

BLANCO

Tasting notes:



HERBAL NOTES
AND SWEET AGAVE.



FRESH AGAVE, CITRUS
FRUITS, TOUCH OF
MINT AND EUCALYPTUS.



CLEAR, BRIGHT
AND SILVER
TONES.

REPOSADO

Tasting Notes:



PRESENCE OF
SWEET AGAVE.



LIGHT ALCOHOLIC
PRESENCE WITH VANILLA
AND CARAMEL NOTES.



AMBAR TONES
AND MEDIUM
BRIGHTNESS.



QUALITY INGREDIENTS
100 YEARS OF TRADITION
SILKY SMOOTH TEQUILA

Tequila Herencia Mexicana starts with the careful selection of blue agave plants, sourced from 'Los Altos de Jalisco' (the Highlands). In this area, the agave plants benefit from hot and sunny dry periods, followed by heavy rainy seasons, and a fertile soil, high in minerals, which produces richer and higher quality agaves, taking 7 to 10 years to reach full maturity. The process of harvesting the 'sons' of the agave mother plants and replanting the for new growth, ensures the quality and consistency of the material used for our tequila.

BLANCO

AROMA: Low to moderate alcoholic sensation in the nose. Citrus notes mainly key lime and orange. Herbal with peppermint tones. Light cooked agave.

FLAVOR: Greater alcoholic sensation than in nose but pleasant with hints of black pepper. It confirms its citrus aroma with shades of pineapple, sweet orange and strawberry guava. Astringent.

REPOSADO

AROMA: Medium alcoholic perception and nice cooked agave, hive honey, tropical fruits such as banana and peach. Notes of cocoa and leather.

FLAVOR: Wood, red apple, raisins, light walnut and cayenne pepper. Medium high alcoholic sake.

AÑEJO

AROMA: Clay tones and wet earth. Honey wheat bread, crystalized fruit, soy, goat cheese, walnut and cajeta.

FLAVOR: Harmonious, well-balanced flavors such as cinnamon, vanilla and honey maple tropical ripe fruits, coconut, banana, peach, cherry, walnut and clove.

EXTRA AÑEJO

AROMA: Wood, cherries, maple, vanilla and caramel.

FLAVOR: Intense taste of honey and wood, bitter chocolate, vanilla, corn bread, walnut. Perfect balance between dry and silky.



TEQUILA
EL DESTILADOR®

Exceptional quality premium tequila, El Destilador is triple distilled 100% Pure Blue Agave produced and bottled by Corporativo Destileria Santa Lucia, S.A. de C.V. Established in 1946 by Señor Enrique Guillermo Newton Alexanderson, it has grown into one of the most respected Tequileras in the region. The producing distillery name "Tequileria Newton E Hijos" changed in 2011 to Corporativo Destileria Santa Lucia.

EL DESTILADOR has intense color with gold and silver highlights, and a clear nose with agave and fine wood notes. Its pleasant flavor recalls wood and raw agave notes. It is full bodied with legs. The aged and extra-aged expressions are matured in fine white oak casks. It is ideal for drinking straight, but also mixes well with grapefruit soda.



El Destilador is an exceptional quality premium tequila. The Blanco presents a clean aroma and pleasant flavors of cooked agave and fine wood. The Reposado has an intense yellow color with straw-colored tones, and a clear nose with agave and its pleasant flavor recalls wood and raw agave notes. It is full bodied with legs. Aged in fine white oak casks, it is ideal for drinking straight up - though it mixes well in your favorite cocktail.



HAND CRAFTED

Joel Richard[®]

HECHO EN MEXICO

COLLECTION

AGED A MINIMUM OF 3 YEARS

BARREL PROOF 82 Proof

ORGANIC 3 YR TEQUILA

Extra Añejo

MADE FROM 100% PURE AGAVE GROWN IN AMATITAN.

THE 100% ORGANICALLY FARMED BLUE AGAVE PLANTS FOR THIS COLLECTION ORIGINATE FROM ONE OF THE FINEST GROWING REGIONS IN ALL OF JALISCO, MEXICO – AMATITAN. THE IDEAL AGING GIVES THE TEQUILA ITS DISTINGUISHED TASTE AND UNIQUE FLAVORS.

AGED FOR 3 YEARS IN NEWLY CHARRED FRENCH OAK BARRELS, HAND SELECTED BY US FOR OUR VERY SPECIAL COLLECTION. THIS IS A VERY EXPENSIVE PROCESS THAT PRODUCES A SUPER PREMIUM TEQUILA.

BOTTLED AT 82 PROOF TO BRING OUT THE BEST TASTE PROFILES OF THE DISTILLATE AND THE NEWLY CHARRED FRENCH OAK BARRELS.

HAND CRAFTED, DOUBLE DISTILLED. MADE IN VERY SMALL BATCHES.

LIMITED EDITION: ONLY 4500 BOTTLES PRODUCED FOR THIS SPECIFIC BOTTLING OF THE JOEL RICHARD COLLECTION.



KAH[®]
TEQUILA

DAY OF THE DEAD TEQUILA



KAH BLANCO bottle design is inspired by the Bolivian tradition of Día de los Muertos celebration. The skulls of loved ones are kept and brought out on November 8th each year and are carried to the cemetery where they've given cigarettes and tequila believing that it immortalizes the dead who then protect the living from evil spirits.



KAH REPOSADO bottle design is inspired by the Peruvian celebrations of Día de los Muertos where a dance to Satan is performed wearing long, dangling upturned crucifixes. It is believed that Satan himself leads the dance. The dance is performed in honor of the devil & tequila is poured on the ground as an offering to appease him and keep people safe.



KAH AÑEJO bottle design inspired by the Nicaraguan Día de los Muertos traditions who take the ritual of shrine building and gift giving to the next level. Many people spend the night and have a meal in the graveyard with their loved ones to reinforce the emotional connection between them and the deceased.

KAH EXTRA AÑEJO is matured for a minimum of three years in white American Oak barrels and features pepper and smoky wood flavors with hints of spice, vanilla, honey maple, and caramel, according to the company. This is more than just a bottle of delicious, well-made tequila. It symbolizes time spent in cultivating the agave plant for years, years spent aging and nurturing, by the local community and team committed to creating a unique spirit that delights those who taste it.

WHILE THE BOTTLE CAPTURES THE ENDURING SPIRIT, SO DOES THE TEQUILA INSIDE:

Made in Jalisco, Mexico from hand selected 100% blue weber agave by Master Distillery Arturo Fuentes.

Award winning Tequila – received over 20 awards and accolades.



TEQUILA GRAN CLASICO

Tequila Gran Clasico of House Campo Azul is one of the most successful and high-quality tequilas that our distillery produces.

Made through cautious and careful process, this tequila offers all benefits and characteristics of a tequila from the Highlands of Jalisco.

It is produced in the municipality of Jesus Maria, Jalisco, about 12 miles southwest of Arandas, at an altitude of 7546 feet above sea level. This location gives us many advantages. We use only agaves from the Highlands of Jalisco, 90% of them come directly from Jesus Maria. Its clay-rich soil and dry climate make for excellent conditions for growing these plants.

We use water from our own natural wells, it is rich in minerals and lends the tequila unique features. Its complex character and smooth taste are a result of a slow fermentation process with exclusive yeast designed by our family many years ago. The experience of our expert distillers and special filtration technique help us achieve a perfect balance and exceptional taste.

TASTE CREATED BY NATURE

Category: tequila 100% agave
Class: Blanco, Reposado y Añejo
Alc. Vol: MEX 35% USA 40%
Cap: 50 ml, 750 ml, 1L



f @CampoAzulInt @campoazulint

DRINK RESPONSIBLY



TEQUILA Campo Azul®

Productos Finos de Agave was founded in 1996 as the result of the entrepreneurial spirits of a group of businessmen led by Mr. Ricardo Lopez and Mr. Jorge Hernandez who decided to break ground in the tequila industry. Building on the more than 40 years of experience they had as blue agave producers and their dream to create a superb quality tequila, their efforts resulted in the creation of Campo Azul tequila the company's flagship brand.



SELECTO BLANCO

Its bright silvery hues, fruity aroma and flavors, generous body and well defined notes of cooked agave are the result of a tequila that makes the most of the characteristics of the agave that grows in the Highlands of Jalisco and of its exceptional distillation process.

SELECTO REPOSADO

The slow aging process in white oak barrels and a year-round temperate climate makes a bright golden tequila with excellent balance between fruity and woody aromas besides a full body and smooth taste.

SELECTO AÑEJO

The bright amber hues, fine woody bouquet and smooth and distinguished taste are the fruit of the patient and careful aging process in white oak barrels stored in cellars built at more than 2,200 meters above sea level.

SELECTO EXTRA AÑEJO

The best batches of tequila are separated to be aged a special cellar with a very optimum environment, temperature and humidity for 40 months. Its dark color, flavor with outstanding hints of oak and aroma with strong hints that confirm its character, are the result of its long process of resting, combining Bourbon and Oporto barrels and blending.

SELECTO ANEJO CRISTALINO

This is the same great Añejo tequila we produce that goes through a proprietary filtration process to strip the aged spirit of the color, producing a crystal clear sipper.



IMPERIO DEL DON

EXTRA AÑEJO TEQUILA

Single Barrel
Single Batch



84 PROOF
42% ALC/VOL

By: *CASA Orendain*

ORENDAIN

Among the Most Famous Tequila Families, the Orendain Name is Distinguished.

Famous tequila distiller Don Eduardo Orendain Gonzalez founded the beloved Tequila Orendain in 1926. With the highest honor and gratitude, the Orendain family is proud to introduce IMPERIO DEL DON to the world. This distinguished tequila comes from Don Eduardo's private and forgotten casks. To honor his legacy and love of traditions, his sons, Jaime, Carlos, Alfonso, and Juan José have produced and aged this tequila using his original recipe, including hand-harvested agave from a very special plantation on Tepecoste Hill. This legacy batch of Extra Añejo is handcrafted with the highest standards and aged for 10 years.

This Orendain tequila is produced with the same exceptional quality and standards Don Eduardo expected years ago. Today, this tradition is still closely guarded by his descendants. Tequila Orendain has captivated the palates of not only Mexico, but the entire world!



TASTING NOTES: Imperio del Don's rich color reflects copper shades and displays heavy robust tears. The cooked agave along with the herbal notes, chocolate, and vanilla aromas help release the vanilla, chocolate, honey, and cinnamon flavors in every sip. Very smooth.



casaorendain.com



Introducing an exciting, new entrant into the fast growing premium tequila market, produced in the very heart of Jalisco, the home of tequila, at the base of the Volcán de Tequila.

Made from 100% Blue Weber Agave, Kosher certified. Rooster Rojo represents the best in traditional tequila making techniques coupled with great passion, pursuit for perfection and 45 years distillation experience of our Master Distiller ARTURO FUENTES CORTES.

BOTTLE

Unique craft look and feel. Bartender friendly with the Rooster dramatically etched into the bottle

LIQUID

Three extraordinary expressions made from hand selected 100% Blue Weber Agave that is Kosher certified. The fruit that is selected comes from the Los Altos de Jalisco and the tequila region itself from personally selected fields. The water used for distilling is filtered through Mexican silver, which gives the liquid more complexity, softness and overall a more gentle taste on the palate.

KEY BENEFITS

1. Blended with silver-filtered water, the first tequila to use this technology in the world.
2. Small batch production, piñas chosen with residual sugar of 24% - 27%. Piñas halved, not sectioned, prior to production to preserve sweetness. traditional production methods, twice distilled in stainless steel pot stills, in order to preserve maximum agave flavors and aromas
3. Reposado aged 2-6 months in used Cognac casks from French oak. Añejo aged 12-18 months in American White oak formerly used for aging bourbon.

AWARDS RECEIVED IN USA

San Francisco World Spirits Awards
Blanco -Gold in 2020, Reposado - Silver in 2019, Añejo - Gold in 2019
2019 International Review of Spirits
(Former BTI awards in Chicago)
www.tastings.com:
92 points Rooster Rojo Añejo Tequila 80 Proof. Gold Medal



ROOSTER ROJO
BLANCO



ROOSTER ROJO
AÑEJO



ROOSTER ROJO
AÑEJO

THE BRAND SYMBOL - THE RED ROOSTER

The Rooster is a very special bird in Mexico, it is a sign of the sun and signifies luck, courage, heroism and cultural pride. The Rooster has been a part of the very national identity of Mexican culture for hundreds of years.

BRAND ESSENCE - "RELEASE YOURSELF"

Try what you never tried, be brave and live life to the fullest. The Rooster Rojo consumer is true to themselves, they are daring, risk takers, brave, creative and they break the mold. They are the true disruptors in everything that they undertake.



DOS ARMADILLOS®

Our distillery, "Premium de Jalisco" is located in the village of Mazamitla, in southern Jalisco. Our agave is grown in the small town of Amatitan, located in the heart of Jalisco, where the blue agave has grown for centuries. This agave is special because of the volcanic soil in the region; resulting in abundant flora that gives the agave its unique herbaceous scent and flavor.

All our tequilas go through a double distillation and are made with 100% mature Blue Weber agaves that are more than 8 years of age, from our high mountain region of Mazamitla Jalisco. Each bottle is handcrafted and made using a very precise method created by Carlos Bustos, a famous Mexican artist and sculptor.

There are many unique steps and ingredients in our Dos Armadillos Tequilas where traditional techniques and knowledge combine with modern equipment and science to create a world class drinking experience.



DOS ARMADILLOS
EXTRA ANEJO CLAY BOTTLE

DOS ARMADILLOS ANEJO

DOS ARMADILLOS REPOSADO

DOS ARMADILLOS PLATA

Each Sterling Silver bottle is paired with a 950 Sterling Silver armor plate. The silver armor plate is made using a "lost wax" casting technique and each plate is about 2.5-3mm thick. The center of each bottle boasts a silver sculpture created by Carlos Bustos.



CHAQUIRA COLLECTION

OAXACA COLLECTION



Petals

COLLECTION

Organic
TEQUILA

Joel Richard®
EXTRA AÑEJO



The Petals Collection represents the finest quality in organically made tequila. The 100% organically farmed blue agave plants for this collection originate from one of the finest growing regions in all of Jalisco, Mexico – Amatitan. The ideal aging and double distillation gives the tequila its distinguished taste and unique flavors.

The Petals Collection tequila is literally 100% hand made. Every bottle is individually casted on a clay wheel, fired, then hand painted by local artisans. There is no fancy footwork here, this is a truly artisanal product that was cared for and hand crafted in every step of the production. This is an ultra-premium Extra Anejo tequila made in very small batches and this is a very limited edition.





TEQUILA CARRERA HAS BEEN DEDICATED TO THE MANUFACTURE OF TEQUILA FOR OVER 15 YEARS, CONSTANTLY STRIVING TO BE WORLD CLASS TEQUILA COMPANY, ALWAYS PUTTING OUT COMMITMENT TO THE QUALITY OF OUR PRODUCTS AND SAFETY FIRST. THE DISTILLERIA WHO PRODUCES THE CARRERA TEQUILA IS FABRICA DE TEQUILA EL EDEN" WHICH HAS BEEN MAKING TEQUILA SINCE 1938. WE GROW ALL OF OUR AGAVES 6-8 YEARS TO MATURITY IN LOS ALTOS, JALISCO AND COOK THEM IN A STONE/BRICK OVEN. ALL OF OUR TEQUILAS GO THROUGH A DOUBLE DISTILLATION PROCESS THROUGH POT STILL.

TEQUILA CARRERA BLANCO

AROMA: Cooked agave with fresh fruit and citrus
 FLAVOR: Cooked agave, followed with light pepper & citrus
 FINISH: Light pepper

CARRERA BLANCO STILL STRENGTH

AROMA: Cooked agave, citrus notes
 FLAVOR: Black pepper, sweet agave, vanilla
 FINISH: Light pepper & lingering citrus notes

TEQUILA CARRERA REPOSADO

AROMA: Vanilla, American oak, cooked agave and citrus
 FLAVOR: Sweet agave flavors, followed with cinnamon & light pepper
 FINISH: Cinnamon & light pepper

TEQUILA CARRERA CRISTALINO

AROMA: Cooked agave with American oak, vanilla & cherry
 FLAVOR: Smooth Agave flavor, followed with citrus & pepper
 FINISH: Smooth cacao

TEQUILA CARRERA ANEJO

AROMA: Vanilla, American oak, cooked agave and spices
 FLAVOR: American oak, followed with sweet agave and black pepper
 FINISH: Vanilla & black pepper

CARRERA TAHONA BLANCO

AROMA: Elegant notes of cooked agave and honey, accompanied by a delightful combination of fruity and citrus tones.
 FLAVOR: Pleasant and smooth sweet notes, cooked agave and fruity nuances, combined with a light citrus finish.
 FINISH: Intense cooked agave with fruity and mineral notes.



Zapopan

SUPERB TASTE 100% AGAVE TEQUILA

Gold medal received at Spirits Selection competition Bruxelles 2017

STRAIGHT FROM THE UNESCO-PROTECTED TEQUILA PRODUCING REGION

Made in the heart of the Tequila region, Mexico - at the foot of Tequila Hill

EXCEPTIONAL PACKAGING

A pure style, traditional tequila bottle with Zapopan engravings

STRONG, MEMORABLE BRAND NAME

Traditional Mexican name inspired by Zapopan city

AFFORDABLE MEXICAN BRAND EXPERIENCE

For consumers who look for a real and traditional tequila which has the best quality/price ratio

KOSHER CERTIFIED

Impressive expansion opportunities in fast-growing global Kosher market.



Zapopan is a city in the Mexican state of Jalisco, second in size only to Guadalajara.

The city counts its history from the year 1160, when many Zapotec, Nahuatl, Maya and Aztec families migrated from the South to grow corn in this area. The Colonial period gave the city beautiful architecture with churches, stone streets and gates dating back to the 16th century. Zapopan is famous mainly for its unique and sophisticated culture: with works of art, design ideas and other creative achievements from this town becoming part of the national Mexican identity. It still has an active and productive community of local artists.

The name Zapopan means "among the Sapote trees", and this traditional and artistic city with a rich indigenous heritage has inspired the creation of Zapopan tequila. Traditional by profile, but easily approachable - just like a Sunday evening under the sapote tree.



Lote Maestro Tequila, made from 100% pure blue agave, offers a unique and exquisite taste. This tequila is produced traditionally to preserve the purity of the agave.

Lote Maestro was founded by Gildardo Partida. The grandson and son of “tequileros”, Gildardo is passionate about tequila and is proud of his roots and the family legacy. The Partida family has dedicated over 100 years to “the art of making tequila.”

Lote Maestro®

TEQUILA PREMIUM

Produced in El Arenal Jalisco, also known as the gateway to the blue region region of tequila, on land that has been part of the industry for over a 100 years. The factory produces only the best, 100% agave tequila. The agave and ancient distilleries have indelibly marked this region, forging a distinct identity and style encompassing both traditional and current ways of life.



PLATA

Color: Bright silver and straw-colored shades.
Aroma: Powerful herbaceous and wet ground.
Flavor: Fresh cooked agave and herbaceous flavors.

REPOSADO

Color: Bright straw with golden sparkles.
Aroma: Cooked agave and gently woody notes.
Flavor: Smooth and refined, oaky notes and cooked agave.

ANEJO

Color: Intense golden amber.
Aroma: Delicious dried fruits and toasted oak.
Flavor: Silky texture with a long finish and sweet touch.

EXTRA ANEJO

Color: Dark amber reddish.
Aroma: Numerous fruity aromas and toasted oak.
Flavor: Its exquisite sweetness turns the experience into a grandiose and long finish.

EXTRA ANEJO CRISTALINO

Color: Shiny crystal with silver tones.
Aroma: Numerous fruity aromas and toasted oak.
Flavor: Its exquisite sweetness turns the experience into a grandiose and long finish.

TRES BARRICAS

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AÑEJO TEQUILA

TRIPLE CASK MATURED – SMALL BATCH – EDITION #2

Tres Barricas in Spanish means Three Barrels. This small batch 100% agave tequila is rested for a minimum of 12 months in three separate barrels; American Oak Barrel, French Oak (Ex Cognac Casks), and French Oak (Ex Sherry Casks). These añejo tequilas are then masterfully blended together to capture the rich agave flavor you would expect from the highlands of Jalisco, rounded with red fruit notes from the Port Cask, and luscious vanilla and toasted oak notes from the American Oak casks.

.....
*American Oak Barrel +
French Oak (Ex Cognac
Casks) + French Oak
(Ex Sherry Casks)*
.....

The marriage between the tequilas matured for 12 months in American White Oak Barrels (Ex Tennessee Whiskey) and French Oak offers a unique product with an excellent balance between the complexity of it’s notes and smoothness in it’s flavor.

In it’s bouquet, you will find notes of cooked agave, butter, caramel, and various fruit notes (peach, banana, and orange). There are also dried fruits , Indian walnut, almond and floral touches resulting from its long contact with American and French Oak. Low acidity and generous body with low astringency and a gentle sensation that created a unique experience on the palate.





EXTRA AÑEJO 100%
ORGANIC TEQUILA

AGED FOR 10 YEARS IN FRENCH OAK BARRELS



A collaboration between our Master Distiller, Arturo Fuentes and Master Blender Alejandro Garcia, Don Camilo Extra Anejo Small Batch is drawn from a limited stock of less than 50 hand-selected barrels. This exclusive special edition blends together our Don Camilo ages in Kentucky bourbon oak barrels, matures between 9 and 15 years under humidity and temperature controlled conditions. This small batch of Don Camilo Extra Anejo gets its extraordinary character from using agave aged 6 to 7 years at harvest. Through a special distillation with cold filtration, we are able to produce this exceptional amber liquid which offers a rich, distinctive taste with a smooth finish. Its elegant vanilla and oak aromas are complemented by flavors of exotic fruits for a truly remarkable sipping experience.



WonderTeq

DISTILLERY: Compañía Tequilera Hacienda la capilla

LOCATION: Highlands, Capilla de Guadalupe (NOM 1479)

THE PROCESS: Hacienda la capilla only uses agave from highlands of Jalisco, the blue agave is cooked in autoclave ovens, once the agave is cooked the juice is extract using a shredder, the fermentation process takes 72 hours then the tequila is distilled 2 times in copper stills as it used to be in the past!

WONDERTEQ GRAND SLAM

Tequila 100% agave, reposado, aged from 6 to 8 months in whiskey barrels. This amazing baseball bat shaped bottle has a trademark in the U.S, the bottle is produced using a semi-automatic process in Tonalá, Jalisco, the home plate is 100% hand made using real wood that comes from the state of Michoacán.

WONDERTEQ WESTERN

Tequila 100% agave, reposado, aged from 14 to 16 months in whiskey barrels. This gorgeous bottle has a trademark in the U.S, the designs was inspired in a passion that U.S and Mexico share; Western movies, this bottle has 3 beautiful pieces of ceramic; the hat which is hand painted, the cowboy in the middle that also is paint manually by the skillful workers of Anfora the best ceramic manufacturer in Mexico and finally the bottle.

WONDERTEQ ARENA

Tequila 100% agave, reposado, aged from 6 to 8 months in whiskey barrels. One of the most famous and colorful traditions of Mexico around the world is wrestling, this is also a passion that United States and Mexico shares, the bottle is decorated with beauty tequila and wrestling elements to have this attractive and fun design, the wrestler in the middle of the bottle is a piece of ceramic in which every small detail is painted manually and it's surrounded by tridimensional ropes to simulate the wrestling ring.



BACK



TEQUILA
**GRAN
AGAVE®**
100% REPOSADO

**SPECIAL
HALLOWEEN &
HOLIDAY EDITION
BOTTLE**

Tequila 100% Gran Agave is made with the best agaves of the region by Destileria Santa Lucia. This Mexican family has passed down the family legacy of making tequila throughout the generations.

Tequila 100% Gran Agave Reposado has the perfect combination of agave and barrel. Matured in American Oak for 6 months, its well-managed age gives the wood flavor that prevails in the mouth. It is distilled slowly to highlight its notes of cooked agave, cinnamon and sweet honey. There are Intense notes of agave that linger on the palate with great body and grip in the glass. It has notes of cooked agave, wood and spices. Ideally to be taken straight, or mixed in your favorite cocktail.

Tequila
TESORO®
NUMBER 5
100% PURO DE AGAVE

AS AN HOMAGE TO HIS 5 CHILDREN, ONE OF THE MOST RECOGNIZED TEQUILEROS WITH MORE THAN EIGHT GENERATIONS OF HERITAGE, HAS DECIDED TO PASS HIS KNOWLEDGE AND TRADITION CREATING THIS TEQUILA, LEGACY OF HIS EXPERIENCE AND RECOGNITION IN THE TEQUILA INDUSTRY.

- + 100% AGAVE FROM ARANDAS, JALISCO
- + COOKING METHOD: BRICK OVEN
- + FERMENTATION: NATURAL YEAST/STAINLESS STEEL TANK
- + DISTILLATION: POT STAINLESS STEEL, DOUBLE DISTILLATION
- + REPOSADO IS AGED FOR AT LEAST 3 MONTHS IN 50% USED AMERICAN OAK & 50% USED BOURBON BARRELS





The story of Dos Amigos begins in the town of Arandas, Jalisco, in what is still considered today the heart of our country, the Los Altos region, where our ancestors planted more than 20,000 agaves, the sacred plant that gives origin to one of the most recognized beverages throughout history.

In 1938, an episode began that would forever be marked in our history: Don Agustín Camarena founded our distillery, and it was in 1986 when the first presentation of Dos Amigos was introduced.

Tequila Dos Amigos captures the essence of tradition through a process that begins with careful cooking in masonry ovens, ensuring the maximum extraction of flavors and aromas. The cooked agave is then processed through milling, a method that allows for the purest juice extraction. Finally, the tequila undergoes double distillation in traditional stills, refining each drop to achieve a smooth, balanced flavor full of character. Tequila Dos Amigos is the result of a traditional process that celebrates the passion for quality and friendship in every bottle.

BLANCO

AROMA: Defined fruity, sweet and cooked agave notes combined with pleasant herbal and citrus touches.

TASTE: Delicious combination of cooked agave and fruity notes achieving a perfect balance to finish with a smooth herbal note.

REPOSADO

AROMA: Pleasant aroma that invites you to try its delicate oak notes with a balance between vanilla, cooked agave, fruit and a light banana aroma.

TASTE: Complex flavor with notes of oak, cooked agave and vanilla, with fruity tones such as peach and banana.

AÑEJO

AROMA: Intense notes of melon, cooked and sweet agave accompanied by aromas of oak, vanilla, banana and a light almond tone.

TASTE: Exquisite oak, sweet and vanilla flavor combined with pleasant notes of melon, cooked agave and a touch of caramel.



CONTROL LABEL

AGAVE SOURCED
FROM THE FINEST
AGAVE FIELDS,
ENSURING
SUPERIOR FLAVOR
AND QUALITY.

Gran Agave Tequila offers an exceptional private label experience, combining authentic Mexican heritage with modern presentation. Our tequilas are distilled from 100% Blue Weber Agave, hand-harvested in the rich volcanic soil of Jalisco. Whether your brand leans upscale, artisanal, or contemporary, Gran Agave delivers unmatched flavor and customization potential across all three expressions.

FAMILY-OWNED DISTILLERY WITH
GENERATIONS OF EXPERIENCE PRODUCING
TEQUILAS USING TRADITIONAL METHODS.



GEMA®

Tequila Talavera is packaged in a beautiful ceramic bottle, which is heated and created in ovens at 1260° Celsius, each bottle is a work of art is hand painted by our artisans in Mexico as a gift for you. "Talavera" obtains its name because of the pattern of the design painted in the bottle; also the Tequila is an authentic quality of 100% agave is a delight to the palate. Talavera Anejo has Super-Premium quality of Cofradia products, which is aged in white oak barrels for 1 year, the Reposado has the same Super-Premium quality and is aged for 6 months. These tequilas have a soft cooked agave aroma, and have a fruity, barrel oak flavor on the palate.

AÑEJO TALAVERA
CERAMIC TEQUILA



REPOSADO TALAVERA
CERAMIC TEQUILA



Mr. Carlos Hernandez used to work in a tequila factory, but then he wanted to continue his own way, so he started only buying and selling tequila, not producing it. After a while he decided to buy ranch Cofradia where he started to produce Tequila in 1990. In that time he was already married to Estela Ramos and together with their children that little by little got more involved in the business - they have their own family owned and operated tequila business.

REPOSADO IGUANAS CERAMIC TEQUILA

The Iguanas Edition is packaged in an Iguana shaped ceramic decanter, which is heated and created in ovens at 120° Celsius. This product describes one of the most representative animals in Mexico, which is the Iguana known globally as a representative animal of Mexico, also the bottle is hand painted by Mexican artisans. Therefore, this product combines art, tradition, Tequila and Culture of Mexico. This combination is a great choice as a gift or a souvenir of our country's traditions. Iguanas has the Super Premium quality of Cofradia products, which is aged in white oak barrels for 6 months.



A BRAND NEW AND CUTTING-EDGE AGAVE SPIRIT THAT IS MADE LIKE TEQUILA, BUT WITH ESPADIN RATHER THAN BLUE WEBER.

TESORO #55 brings more than 8 generations of distilling experience and pedigree in pioneering a new type of agave spirit for customers to enjoy. Using 100% Agave Espadin from Tequila, this cutting-edge spirit breaks away from the known denomination of origin of Agave Spirit from Jalisco and creates its own path.

Espadin is a cousin to Blue Weber and is widely available, Espadin is known for its expressive citrus and peppery notes.

Brick oven cooked, traditionally milled, fermentation in stainless steel and double distilled. An eye-opening alternative in a category bursting with innovation.





MAGUEY ESPADÍN 7 YEARS + MADRECUISHE 18 YEARS + JABALI 18 YEARS

100% ARTISANAL PROCESS

Bernardino Jarquín Pacheco, Master Mezcalero.
Palenque, Miahuatlán de Porfirio Díaz, Oaxaca
(Community "El Chino", Mengoli de Morelos)
Machete and Coa cutting.
Underground conical oven 3 day roast.
Mallet milling.
Open air fermentation in pine wood vats.
Double distillation in copper stills.

750 ML / 44° ALC. VOL
NOM -072X

TASTING NOTES

An explosive blend of flavors with each agave contributing its own unique sensations. The Jabali offers butter and hazelnut notes and a strong and wild character born of its untamed nature. Following are the mineral notes of the Madrecuixe (Madrecuixe) bursting with flavors of moist earth, dried wood, and freshly cut herbs which then allow the entrance of the smooth, silky fruit tree and citrus notes offered by a fine Espadin agave which embraces the first two. Making a perfect combination for the palate.

A truly unique mezcal perfect for your most special occasions. A union of the rebellious and the cultivated for a perfect marriage.

Drink responsibly



Follow us on Instagram: @rayumezcal
to see more about the mezcal
world and cocktails.

www.rayumezcal.com



MAGUEY ESPADÍN 7 YEARS 100% ARTISANAL PROCESS

Isaias Martínez Juan, Master Mezcalero.
Palenque San Juan del Río, Tlacolula, Oaxaca.
Machete and Coa cutting.
Underground conical oven 3 day roast.
Horse-driven tahona mill.
Fermentation open air in pine wood vats.
Double distillation in copper stills.

1 LITER / 44° ALC. VOL
NOM -072X

TASTING NOTES

A clear, crystalline mezcal with a pleasing smell of cooked agave and notes of spices, fruits and light smokiness. Soft yet complex taste of fruits such as banana, mango, pineapple and a touch of caramel. A fresh presence of aromatic herbs and spices including rosemary, mint, peppers, and violets. Followed by earth tones, roots and a citric, fruity explosion.

Drink responsibly



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Grupo Yuu Baal, S.A. de C.V., a 100% Mexican company, a social enterprise that highlights the traditions of the native Oaxacan producers of Mezcal, that of which the complete process of production is artisanal infusing each of its products the mystical, the exotic, and the absolutely delightful taste makes this majestic drink. Grupo Yuu Baal is made up of producers in San Juan del Rio, San Luis del Rio Tiacolula and Miahuatlan, Oaxaca. The quality of the “magueys” begins in the earth and looking after it as well, this means that the complete cycle of the production, the planting cutting and distillation, are done manually, all with absolute respect for our environment. Our Company is dedicated to the manufacturing, bottling and commercialization of Mezcal 100% agave in its three categories: Joven, Reposado and Añejo. We offer Mezcal made from domesticated and wild magueys from the different geographical regions in the state of Oaxaca complying with the requirements of the designation of origin for Mezcal.



YUU BAAL JOVEN ESPADIN MEZCAL

Excellent for all occasions, as an appetizer or even as a complement for some of the most diverse regional foods, national and international alike. You will delight in a prestigious note of soft flavor and exotic nature, followed by a refreshing flavor of vigorous intensity that reflects the first years of the maguey plant. For the ardent palate as much as in the indulgence of its outmost desire as in the enjoyment of the undiscovered, a drink that demonstrates the marvelous density of the best Mezcal.

TYPE: ARTISANAL
OVEN:..... STONE OVEN CONCAVO
MILL: STONE MILL
FERMENTATION: NATURAL / OAK WOOD
DISTILLATION: COPPER STILL / DOUBLE DISTILLATION
AGING: NOT AGED

YUU BAAL REPOSADO ESPADIN MEZCAL

The Mezcal Reposado will always have a privileged value from the entrée to the after dinner table-talk. Pale golden yellow, full bodied with a most delightful aroma, you can perceive an extreme force of seduction on the palate due to the elevated processes and standards of aging, quality that places it on another level with the finest and most exciting spirits. Ideal for the most memorable moments, and for the most delicate and exigent senses of a new adventure in the heights.

TYPE ARTISANAL
OVEN STONE OVEN CONCAVO
MILL STONE MILL
FERMENTATION NATURAL / OAK WOOD
DISTILLATION COPPER STILL / DOUBLE DISTILLATION
AGING 6 MONTHS IN AMERICAN WHITE OAK

YUU BAAL AÑEJO ESPADIN MEZCAL

A unique Golden color, full of body and aroma, with a distinguished taste of woods and dried fruits, ideal for the curious palate yearning to find a perfect mix of the natural and a bouquet of lightly smoked woods.

TYPE ARTISANAL
OVEN STONE OVEN CONCAVO
MILL STONE MILL
FERMENTATION NATURAL / OAK WOOD
DISTILLATION COPPER STILL / DOUBLE DISTILLATION
AGING 12 MONTHS IN AMERICAN WHITE OAK



GIFT SET

YUU BAAL JOVEN MADRECUIXE MEZCAL

This Mezcal offer an unmistakable herbal aroma and taste. On the smell it accentuates intense notes of green vegetation and wet earth, with a mineral smell that is unparalleled and unforgettable.

TYPE ARTISANAL
OVEN STONE OVEN CONCAVO
MILL SLEDGEHAMMER
FERMENTATION NATURAL / OAK WOOD
DISTILLATION COPPER STILL / DOUBLE DISTILLATION
AGING NOT AGED

YUU BAAL JOVEN TEPEZTATE MEZCAL

A unique Mezcal with a herbal note of sweetness and nobility to the taste. On the smell it accentuates wild plants and flower and the cooking of the mature maguey plant with a fresh and unmatched perfume.

TYPE ARTISANAL
OVEN STONE OVEN CONCAVO
MILL STONE MILL
FERMENTATION NATURAL / OAK WOOD
DISTILLATION COPPER STILL / DOUBLE DISTILLATION
AGING NOT AGED

YUU BAAL JOVEN TOBALA MEZCAL

This is a very well balanced Mezcal full of sweet tones and noble flavors. On the smell it details the sweet smell of lemongrass, aromatic herbs and the cooking of a mature plant with an unmatched unforgettable and fresh aroma. A distinguished smell of country and earth with wild flowers, smoked wood, stone, vanilla, clove, jasmine, peach and apples.

TYPE ARTISANAL
OVEN STONE OVEN CONCAVO
MILL STONE MILL
FERMENTATION NATURAL / OAK WOOD
DISTILLATION COPPER STILL / DOUBLE DISTILLATION
AGING 12 MONTHS IN GLASS





YUU BAAL JOVEN PECHUGA

A clear, cristalline mezcal that offers a range of incomparable flavors and scents worthy of tasting by the best palates. With a nose full of citrus, herbs, fruits and spices, where at first you can perceive notes orange, anise, pineapple and mango. It is a mezcal of a strong yet velvety character with an explosion of flavors on the palate, its sweet touch at the end invites you to have another sip. In its aftertaste you can appreciate the flavor of the turkey breast as well as hints of cinnamon, rice and mango. It is a significant mezcal that is only used on the grandest of occasions such as baptisms and weddings.

TYPE ARTISANAL
 OVEN CONCAVE STONE OVEN
 MILL STONE MILL (TAHONA)
 FERMENTATION NATURAL PROCESS IN PINE WOOD VATS
 DISTILLATION COPPER STILLS / TRIPLE DISTILLED WITH FRUITS AND TURKEY BREAST
 AGING NOT AGED

YUU BAAL JOVEN ENSAMBLE

TYPE: ARTISANAL
 OVEN: CONCAVE STONE OVEN
 MILL: STONE MILL (TAHONA)
 FERMENTATION: NATURAL PROCESS IN PINE WOOD VATS
 DISTILLATION: COPPER STILLS / DOUBLE DISTILLATION
 AGING: NOT AGED

YUU BAAL JOVEN JABALI

TYPE ARTISANAL
 OVEN CONCAVE STONE OVEN
 MILL BY HAND WITH A WOODEN MALLET
 FERMENTATION NATURAL PROCESS IN PINE WOOD VATS
 DISTILLATION CLAY POT / DOUBLE DISTILLATION
 AGING NOT AGED

MEZCAL
 1859
 Yuu Baal



PACIFIC EDGE
 WINE & SPIRITS | USA

ORIGEN RAÍZ

DEL ESPÍRITU



Cenizo Durango

The Saravia family has a rich heritage in Durango. They care deeply for the environment and the future of Mexico. Together with the Saravia's vision and the experience of the Cortes family from Oaxaca, a mezcal has been born with love and respect for the past, present and future.

AROMA – Papaya, clay, tomato vine
TASTE – Red currants, mango, fresh pasta
TEXTURE – medium bodied, luscious, lingering

Pecho Malpais Durango

Pecho means 'from the heart' in Zapotec. Usually made twice yearly for celebrations, these expressions mark significant moments in life and are meant to be shared to commemorate them. These pechugas are twice distilled, with the addition of venison, apples, bananas, guava, orange, pineapple, prunes, almonds and just a touch of anise. A sincere way to transcend into a moment. DIXEBEE!

Maguey Chacaleno

In the Las Quebradas region of NW Durango, the Ángulo Ríos family is bringing positivity and opportunity to a community that merits it. Their uniquely distilled mezcal represents a single part of their story, but depicts the camaraderie and empowerment of the people making it. AROMA – Milk chocolate, phyllo dough, raspberry
TASTE – Herbs, pine, walnuts
TEXTURE – Brisk, friendly, tingling

Madrecuishe Oaxaca

This rotation of expressions from the valles centrales region of Oaxaca will be chosen by Don Vale himself. Guided by his family tradition and his own inspiration, each will be a unique release made at his home palenque.

Sotol Malpais Durango

Wild sotol plants grow easily in Malpais, Durango. The land of Viñata El Ojo is both rugged and generous. Exploring the Sotol Spirit from this native plant gives us another view into the terroir and creativity of the natural environment. Rancho El Ojo is a pristine ranch in Durango and the birthplace of Origen Raíz. It is owned by the Saravia family, who act as stewards of the land to conserve the balance and rejuvenate the health of the grassland ecosystem. With an abundance of agave, this certified wildlife preserve also presented a wonderful opportunity.

MEZCAL ORIGEN RAÍZ

Born from a project between the Saravia family of Durango and Asis & Don Valentin Cortes of Oaxaca, Origen Raíz is a brand that is committed to a holistic path for the future. From grassland restoration at El Ojo Durango to community empowerment at Las Quebradas Durango, to the pursuit of excellence guided by Oaxacan tradition. Origen Raíz delivers this vision via exquisite mezcal and sotol.

RANCHO EL OJO

Rancho El Ojo is a pristine ranch in Durango and the birthplace of Origen Raíz. It is owned by the Saravia family, who act as stewards of the land to conserve the balance and rejuvenate the health of the grassland ecosystem. With an abundance of agave, this certified wildlife preserve also presented a wonderful opportunity. Don Valentin Cortés, with his knowledge of traditional mezcal from Oaxaca, joined the Saravia's to build Viñata El Ojo. The two families now produce Mezcal and Sotol with much love and respect. Dixeebe!



PUMA

Born from a project between the Saravia family of Durango and Asis & Don Valentin Cortes of Oaxaca, Origen Raíz is a brand that is committed to a holistic path for the future. From grassland restoration at El Ojo Durango to community empowerment at Las Quebradas Durango, to the pursuit of excellence guided by Oaxacan tradition. Origen Raíz delivers this vision via exquisite mezcal and sotol.



Espadin Capon

Rancho El Ojo is a pristine ranch in Durango and the birthplace of Origen Raíz. It is owned by the Saravia family, who act as stewards of the land to conserve the balance and rejuvenate the health of the grassland ecosystem. With an abundance of agave, this certified wildlife preserve also presented a wonderful opportunity. Don Valentin Cortés, with his knowledge of traditional mezcal from Oaxaca, joined the Saravia's to build Viñata El Ojo. The two families now produce Mezcal and Sotol with much love and respect. Dixeebe!

RANCHO

TEPÚA

BACANORA

BLANCO



Made by the Contreras family in Rancho Tepúa, Aconchi, Sonora. The Contreras family established in the mid-1800s as cattle ranchers in the mountains of Aconchi, Sonora. Being in an area generous with Agave Pacífica, Jesús Contreras began the practice and tradition of making Bacanora. During the Prohibition, 4th Generation Maestro Bacanorero, Roberto with his father Don Lalo established several hidden distilleries at Rancho Tepúa which allowed them to continue the tradition. And now, in collaboration with his son Roberto, 5th generation Maestro Bacanorero, we proudly present to you Rancho Tepúa. Enjoy the heritage of our family in your glass.

BACANORA BLANCO

Origin – Rancho Tepua, Aconchi, Sonora, Mexico

Maestro Bacanorero – Roberto Contreras

Agave- 100% Agave Angustifolia Pacifica

Oven – Mesquite roasted underground for 36 hours

Water for fermentation – Rancho Tepua natural spring water

Fermentation – Wild yeast in stainless steel vats for 8-10 days

Type of still – Arabic alembic with stainless steel pot and copper condenser

Distillations – Two