OAXACAN RUM

Camazotz

BRAND OVERVIEW

Deep in the hills of Oaxaca, the legend of a mysterious bat creature is said to escort those of the ancient Americas into the underworld. Mysterious, yet revered, the Camazotz legend inspired sacrifices throughout the Incas and Mayans to appease this beast. This bottle aged, Oaxacan rum is steeped in tradition, and has reignited traditonal *"Aguardiente de Cana"* to satisfy the local thirst for liquid connections to their ancestors. Camazotz Oaxacan remains true to the tradtions that reverberated through ancient cultures.

Leoncio Gaspar has taken the reigns in producing a rum that is: free from pesticides, making use of locally grown sugar cane in Sierra Mixe, and fermented openly taking on natural yeasts in the hills of Oaxaca. Created by hand, Camazotz flavor is an exceptional window to view/taste Mexican hertiage from anywhere you are lucky enough to find a bottle. Savory, earthy and grassy, balanced with a slight sweetness, the complexity of life is contained in a bottle like an elixir on the shelf in an apothecary.

Serve neat for an experience into the terroir of Mexico. Use as a base to discover a rollercoaster of flavors alongside citrus juices and Falernums. Camazotz is versatile and can replace most aged and/or agave spirits in classic recipes.

HANDCRAFTED TRADITION

Camazotz Rum is tradtional down to its delivery of sugar cane. Harvested sugar cane is transported by mules over 5 km uphill. This is truly ancestral.

PRODUCT OVERVIEW

TASTING NOTES

- Expressive, earthy, savory bouquet
- Slightly sweet, grassy and vegetal notes give a peculiar complexity
- Shares similar flavor profile of agricole and Cachaça

SERVING RECOMMENDATIONS

- Neat or on ice traditionally
- Use in Ti Punch recipes
- Split base with Barabdos rum is an elegant match
- Shines with acidity of citrus and passion fruits

PRODUCTION PROCESS

LOCAL WILD SUGARCANE, 18 MONTHS GROWTH

Local Sugarcane Harvested x Sugarcane Pressed + ALONG WITH PRESSED CANE IN PLASTIC TUBS FOR 5 DAYS – 3 WEEKS Juice Ferments Separately +

OAK, PINE, CYPRESS BARRELS

Open Fermentation for 24 Hours x TWICE DISTILLED Distilled with Copper Alembic Still + Graduated to 48% ABV = Camazotz Oaxacan Rum

48%	750mL
ALC/VOL	BOTTLE

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ORIGIN

PRICE

OAXACA
MEXICO

FULL PRODUCT LINE