

PELACAÑAS

RON AGRÍCOLA BLANCO

- Rum from Jalisco
- Fresh Cane Juice
- Seasonal
- Estate grown
- Pot distilled
- Women owned
- Field to glass
- Bottled at origen
- All Natural
- No Additives

TASTING NOTES

With fresh white truffles on the nose, it expands on the pallet with notes of dried mango and steamed sugar cane. This juicy rum feels round and finishes dry.

Let's make some cocktails!!



Follow the QR code for a deeper dive into the family, production and cocktails

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PELACAÑAS

RON AGRÍCOLA
LLAMARADA
STILL STRENGTH

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- Fresh Cane Juice
- Seasonal
- Estate grown
- Pot distilled
- Women owned
- Field to glass
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- All Natural
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TASTING NOTES

Aromatic pops of ripe papaya, maple and fresh cane. The palate reveals notes of earl grey, buttered popcorn and rain. This heady rum is powerful and round.



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M I C A S A[®]

SINGLE ESTATE TEQUILA DE MICHOACÁN



Blanco 2011

- Family Owned
- Single Estate
- Mature Agave
- 91 Proof | 45.5%

Ingredients

- Michoacán Agave
- Champagne Yeast
- Deep Well Water
- No Additives

10 Year Tank Conditioned

We are re-launching Mi Casa with this rare release of Blanco that was distilled in 2011 and sat in a stainless steel tank for 10 years. This unplanned conditioning resulted in a naturally silky texture than can only happen with time!



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M I C A S A[®]

SINGLE ESTATE TEQUILA DE MICHOACÁN



Small Batch 9yr XA

- Family Owned
- Single Estate
- Mature Agave
- 6 Limited Batches
- 7-12 Barrels

Ingredients

- Michoacán Agave
- Champagne Yeast
- Deep Well Water
- American Oak
- No Additives

9 Year Extra Añejo Small Batch

We are re-launching Mi Casa with a rare inventory of 9 year old Tequila. These unique and meticulously crafted Small Batch blends will be released nationwide one at a time, each containing a limited number of bottles.



Follow the QR code to discover the details of each of these batches!

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M I C A S A[®]

SINGLE ESTATE TEQUILA DE MICHOACÁN



Single Barrel 9yr XA

- Family Owned
- Single Estate
- Mature Agave
- Only 41 Barrels
- No Rebarreling!

Ingredients

- Michoacán Agave
- Champagne Yeast
- Deep Well Water
- American Oak
- No Additives

9 Year Extra Añejo Single Barrel

We are re-launching Mi Casa with individually selected Single Barrels from a rare inventory of 9 year old Tequila. These barrels were left completely untouched, except by the angels! That means they yielded bottle counts up to 185 and as low as 28!!



Follow the QR code for more details on each of the Single Barrels, as well as where to find them for your collection.

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SOTOL PAREJO

HAND



MADE

Familia Arrieta - Leiophyllum

Sotol is a traditional Mexican spirit from the sotol plant. To be called a Sotol in Mexico, it must be from Chihuahua, Durango or Coahuila, but these plants are made into spirits across most of Mexico and the borderlands of the United States.

Parejo is the term used by the Arrieta's to describe when their sotols are perfect.

Taste - while each batch is unique, in general, the Arrieta's Leiophyllum will express the dessert terroir with notes of clay and cacao.



For details check out the label and follow the QR code for a deeper dive.

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SOTOL PAREJO

HAND



MADE

Bienvenido - Wheeleri

Sotol is a traditional Mexican spirit from the sotol plant. To be called a Sotol in Mexico, it must be from Chihuahua, Durango or Coahuila, but these plants are made into spirits across most of Mexico and the borderlands of the United States.

Parejo is the term used by Bienvenido Fernandez to describe when his sotols are perfect.

Taste - while each batch is unique, in general, Bienvenido's Wheeleri will express the forest terroir with notes of pine and orange.



For details check out the label and follow the QR code for a deeper dive.

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SOTOL PAREJO

HAND



MADE

Bienvenido - Cedrosanum

Sotol is a traditional Mexican spirit from the sotol plant. To be called a Sotol in Mexico, it must be from Chihuahua, Durango or Coahuila, but these plants are made into spirits across most of Mexico and the borderlands of the United States.

Parejo is the term used by Bienvenido Fernandez to describe when his sotols are perfect.

Taste - while each batch is unique, in general, Bienvenido's Cedrosanum will express the dessert terroir with warm baking spices.



For details check out the label and follow the QR code for a deeper dive.

Imported by Lot001 Brands

SOTOL PAREJO

HAND



MADE

Juan - Wheeleri

Sotol is a traditional Mexican spirit from the sotol plant. To be called a Sotol in Mexico, it must be from Chihuahua, Durango or Coahuila, but these plants are made into spirits across most of Mexico and the borderlands of the United States.

Parejo is the term used by the Juan Fernandez to describe when his sotols are perfect.

Taste - while each batch is unique, in general, Juan's Wheeleri will express the forest terroir with notes of tropical fruit, flowers and lemon cream.



For details check out the label and follow the QR code for a deeper dive.

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LECHUGUILLA PAREJO

HAND  MADE

Juan - Cenizo

Lechuguilla is the name for spirits made with agave in the north of Mexico. While most of the time they are 100% agave, in some cases they are blends of both agave and sotol plants.

Parejo is the term used by the Juan Fernandez to describe when his lechuguillas are perfect.

Taste - while each batch is unique, in general, Juan's Cenizo will express the forest terroir with juicy melons and crisp minerals.



For details check out the label and follow the QR code for a deeper dive.

Imported by Lot001 Brands

LECHUGUILLA PAREJO

HAND  MADE

Juan - Ensemble

Lechuguilla is the name for spirits made with agave in the north of Mexico. While most of the time they are 100% agave, in some cases they are blends of both agave and sotol plants.

Parejo is the term used by the Juan Fernandez to describe when his lechuguillas are perfect.

Taste - while each batch is unique, in general, Juan's Ensemble will express the forest terroir with woody warming spices.



For details check out the label and follow the QR code for a deeper dive.

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