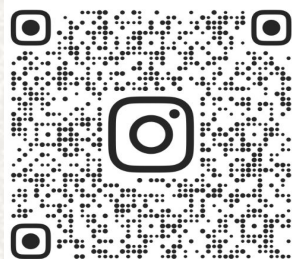




Lot001 Brands Portfolio 2025



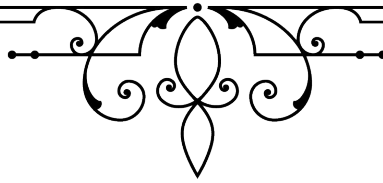
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MI CASA®

SINGLE ESTATE TEQUILA DE MICHOACÁN



MI CASA TEQUILA, The Story

When Ezequiel Rodriguez took over the family estate in Michoacán his dream was to grow the best agave while creating an agricultural project that's both inclusive and supportive of the local community. With his wife, Carmen, and their children, Cristina and Eli, and with help from good friends they began to plant agave in the early 2000's.

Made with 100% estate grown agave from Michoacán and distilled to the family's high standards in Arandas, this was the first Tequila of its kind. The Rodriguez family began importing Mi Casa to the U.S. but after a time the project went on pause. All the while a production run sat patiently, getting ready for the right moment.

After the initial launch of Mi Casa in 2010, the 2011 production was not bottled, at least not until the relaunch in 2023. The Blanco had an unprecedented conditioning period of 10 years. What was intended to be Reposado and Añejo aged 9 years to become Extra Añejos.

Finally, in July of 2024, Mi Casa made their first batch of tequila in over a decade. Made with their same estate agave to the same specifications as before, new batches are now becoming available.

Lot001 Brands happily offers:

- Blanco 2011, with over 10 years of conditioning
- Small Batch 9yr Extra Añejo - six batch limited series
- Single Barrel 9yr Extra Añejo - 41 unique single single barrels
- Reposado VSB, Small Batch Reposado
- Alto Grado, High Proof Blanco





2011 PRODUCTION SPECIFICATIONS

AGAVE - 100% estate grown A. Tequilana Weber Azul

STATE - Michoacán

VILLAGE - El Cucuno

RANCH - El Potrero Colorado

ELEVATION - 1,858m or 6,095 ft

HARVEST - March 2011 (dry season), 7-8 years old, agv. brix of 32

DISTILLERY - Casa Tequilera de Arandas NOM 1499, Jalisco

ROAST - 17 hours in an autoclave at low pressure

MILL - Roller mill

FERMENTATION - Natural, with champagne yeast in stainless steel tanks without bagasso

DISTILLATION - Twice, in stainless steel pots with copper condenser coils, April 2011

AGING - Filled in May, 2011 and emptied in August, 2020

BARRELS - 4 to 5 times used Jack Daniels and Evan Williams barrels

AGE - 9 year extra añejo

BLANCO CONDITIONING - 10 years in covered stainless steel tanks at batch proof (54.5% ABV)

PROOFING WATER - distilled water

SINGLE BARREL BOTTLING PROOF - Between 42% and 55% ABV

SMALL BATCH BOTTLING PROOF - Between 43% and 46% ABV

BLANCO BOTTLING PROOF - 45.5% ABV

2011 BLANCO

If you are anything like us then you...

Appreciate mature blancos ✓

- ❖ The Blanco Tequila for this release of Mi Casa was distilled in 2011, 12 years ago. It was stored in a neutral stainless steel tank, at full strength, for 10 years. Then it was proofed and bottled, adding almost two years in glass.
- ❖ More unicorn hear - the next release of blanco will not be held for 12 years before its release. This is rare and limited opportunity.

Love spirits with power ✓

- ❖ After tasting it at multiple strengths, we found that it shined the brightest at 45.5% ABV.
- ❖ It totally delivers on flavor without any compromise on texture!

Love Tequila made with mature agave ✓

- ❖ This agave was harvested between 7 - 8 years old
- ❖ With an average of 32 brix

Love Tequila made from 3 ingredients ✓

- ❖ Agave
- ❖ Yeast
- ❖ Water



SMALL BATCH 9 YR EXTRA AÑEJO

Mi Casa partner Eli Rodriguez took on the task of blending barrels for the Small Batch series. The goal was to find balance and harmony. We think he nailed it! Each batch is between 6 and 12 barrels, making them unique and collectable. Lot001 Brands will be releasing one Small Batch at a time, nation wide.



Batch 1

- ❖ 8 barrel blend of 9yr XA
- ❖ 661 bottles
- ❖ 43% ABV

Batch 2

- ❖ 8 barrel blend of 9 yr XA
- ❖ 683 bottles
- ❖ 44% ABV

Batch 3

- ❖ 8 barrel blend of 9 yr XA
- ❖ 958 bottles
- ❖ 43% ABV

Batch 4

- ❖ 9 barrel blend of 9 yr XA
- ❖ 843 bottles
- ❖ 45% ABV

Batch 5

- ❖ 7 barrel blend of 9 yr XA
- ❖ 993 bottles
- ❖ 46% ABV

Batch 6

- ❖ 12 barrel blend of 9 yr XA
- ❖ 1776 bottles
- ❖ 45% ABV

SINGLE BARREL 9 YR EXTRA AÑEJO



For all you Unicorn Hunters, this is TRUE single barrel Tequila and 9 years old at that. The barrels were left untouched for 9 years - NO REBARRELING 🙄🧙🏻🤪! Rebarreling is a practice that is common with aged tequila to increase yield because it reduces evaporation by keeping your barrels topped off. The downside, from our perspective, is that it blends the barrels in the batch, thus minimizing the uniqueness from barrel to barrel.

In 2011, 118 barrels were filled. They were allowed to sit undisturbed until the summer of 2020. The distillery was going to expand and the barrels needed to move. We did some of the hardest work you can imagine; tasting each barrel at barrel proof plus four levels of dilution. Now we happily share the results:

- 41 Single Barrels - we looked for the perfect balance, most are bottled between 45% - 55% ABV with a few at their best below 45%.
- Each barrel gave a unique angel share so we decided to average the costs to four tiers that will be released over two years.



The color spectrum of true single barrel Tequila

SINGLE BARREL BREAKDOWN

The angels took their share here! Due to a large range of yields from these barrels, there are four corresponding price tiers.

Tier 1

- ❖ 11 barrels
- ❖ Yields are from 28 to 47 bottles

Tier 2

- ❖ 9 barrels
- ❖ Yields are from 47 to 93 bottles

Tier 3

- ❖ 13 barrels
- ❖ Yields are from 97 to 136 bottles

Tier 4

- ❖ 7 barrels
- ❖ Yields are from 150 to 185 bottles

****Single barrels are for sale to distributors as full batches only****



Do you like to geek out? We do! On the back of each label there is a map showing where your barrel was stored. The Cask ID or Lote No. are the same and tell you how to find your barrel. For instance Cask ID XA9/17A is broken down by -

- XA - Extra Añejo
- 9 - 9 years old
- 17 - barrel number in stack
- A - Estiba (stack) A

Here are some relative conditions affecting the aging -

- Estiba A was at the perimeter Estiba B was one stack in from the edge
 - In general A was slightly cooler than B
- The left edge of the stacks were adjacent to production and the right edge adjacent to more stacks of barrels
 - The temperature goes from cooler to warmer as we go from left to right
- In typical form, the barrels on top were aging in warmer conditions than the barrels on the bottom.



MI CASA TEQUILA

REPOSADO VSB

Family owned, Single Estate Grower Tequila from Michoacán



INGREDIENTS - AGAVE, YEAST, WATER!

AGAVE - 100% estate grown Blue Weber

RANCH - El Potrero Colorado, Michoacán

ELEVATION - 6,100 ft - 6,500 ft

DISTILLERY - Casa Tequilera de Arandas, Jalisco

COOK - Low pressure, 18 hours in a 22 ton autoclave

MILL - 4 stage roller mill

FERMENTATION - 96 hours in open top stainless steel vats without fibers

YEAST - Champagne

DISTILLATION - 2x in stainless steel pots with copper condensers

DISTILLATION PROOF - 56%-58% ABV

BARRELS - Used American oak, varies by batch

RESTING - Varies by batch

ADJUSTMENT METHOD - Deep well water and non-chill filtered

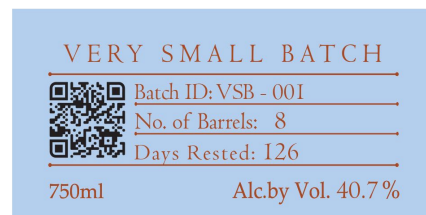
ABV - Varies by batch

TASTING NOTES -

AROMA - Cooked agave, cinnamon roll, bartlett pear

TASTE - Cacao, white wine, warming spice

TEXTURE - Enveloping, round, balanced

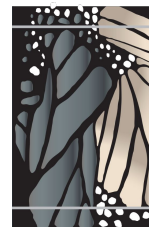




MI CASA TEQUILA

ALTO GRADO

Family owned, Single Estate Grower Tequila from Michoacán



INGREDIENTS - AGAVE, YEAST, WATER!

AGAVE - 100% estate grown Blue Weber

RANCH - El Potrero Colorado, Michoacán

ELEVATION - 6,100 ft - 6,500 ft

DISTILLERY - Casa Tequilera de Arandas, Jalisco

COOK - Low pressure, 18 hours in a 22 ton autoclave

MILL - 4 stage roller mill

FERMENTATION - 96 hours in open top stainless steel vats without fibers

YEAST - Champagne

DISTILLATION - 2x in stainless steel pots with copper condensers

DISTILLATION PROOF - 56%-58% ABV

CONDITIONING - 9 months in stainless steel

ADJUSTMENT METHOD - Deep well water

ABV - 54% ABV

TASTING NOTES -

AROMA - Wet stone, fresh cedar, cucumber

TASTE - Honeydew, rock candy, biscotti

TEXTURE - Beeswax, chewy, warming





PAREJO

the benchmark of Chihuahuan spirits



Parejo is the term used by a vinatero to describe when a sotol is perfect. They read the ABV of the spirit by passing it from one cuerno to another. They adjust by adding spring water until the perlas form from the center. Each expression by Parejo is a result of generations of experience, and the resulting sotol and lechuguillas are exquisite - like a work of art.



Parejo is founded by Jorge Caldera, who has devoted 13 years to studying the native spirits of Chihuahua, throughout that time meeting producers and building friendships. For many years, vinatas were considered illegal by the government. Because of this, Jorge found that a shared struggle existed among the maestros. Unfortunately, their craft was considered taboo.

He first found himself with maestros from the desert, in hidden towns seemingly in the middle of nowhere but connected through the joyous simplicity of their lives. Later, he went to the forests and spent time with maestros who held a long and rich history in sotol production. He absorbed their stories and they became a sort of extended family for him. He then encountered maestros from the tropical areas of Chihuahua who continue to craft lechuguilla using traditional methods. All of these experiences added to his understanding, appreciation, and love for the spirits of his homeland.

The goal of Parejo from the outset was to recapture the historical taste of sotol, which have become like an endangered species. Conversations with vinateros revealed a recurring term: "PAREJO." It became clear that this word was used to describe great sotol, and Jorge wanted to share that perfection. He works directly with the producers, immersing himself in every aspect of sotol and lechuguilla production - from the plant to the perlas.

With Parejo, we have an opportunity to celebrate what was once Clandestine.



PAREJO

the benchmark of Chihuahuan spirits



Terroir and production style dictate the captivating profiles of Sotol and Lechuguilla. Parejo celebrates the regionality of plant species and the individuality of producers and their practice. There are three general regions for these spirits in Chihuahua, each with their own personality. We encourage you to explore how these influences affect your experience.

DESERT REGION

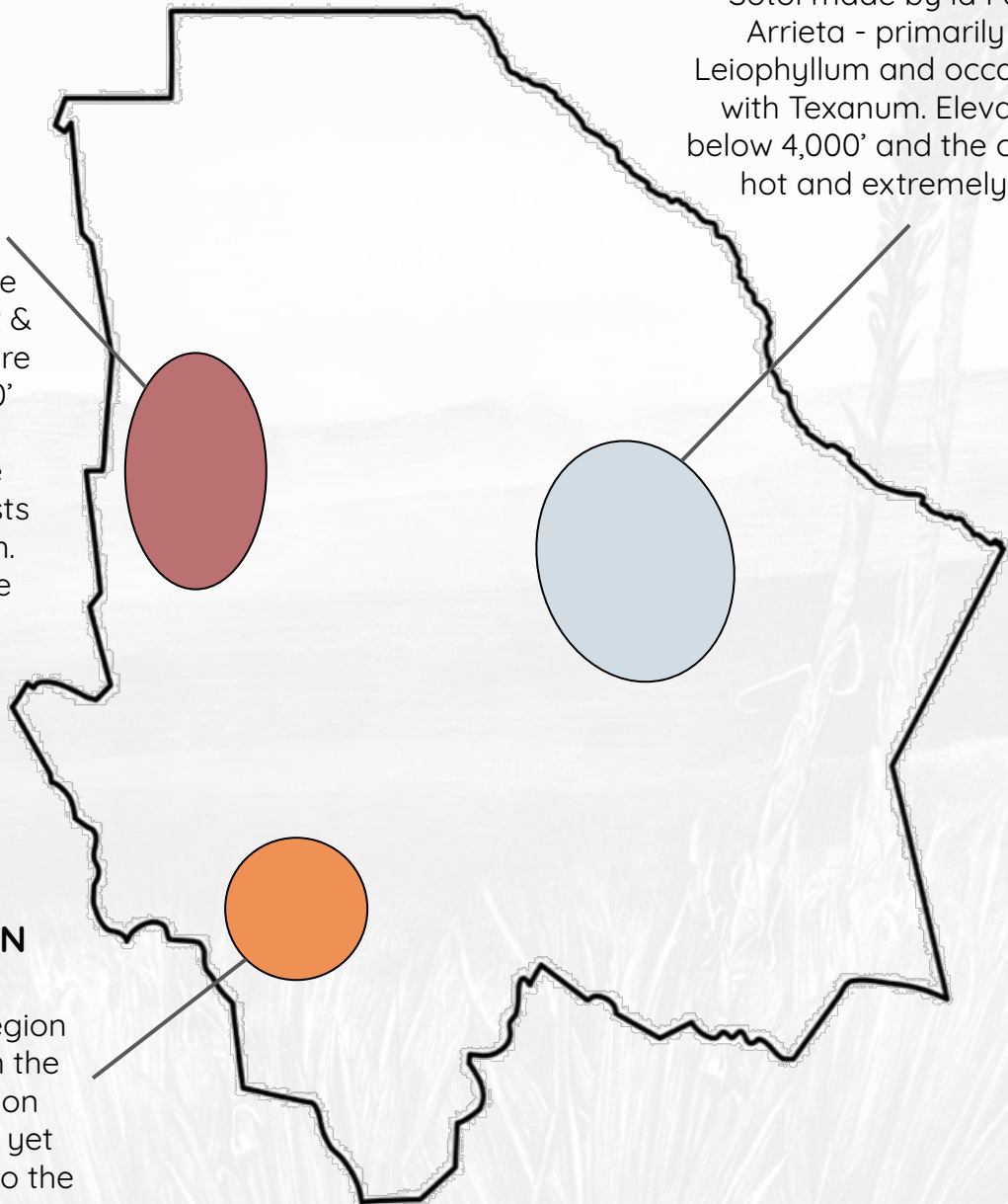
Sotol made by la Familia Arrieta - primarily with *Leiophyllum* and occasionally with *Texanum*. Elevation is below 4,000' and the climate is hot and extremely arid.

FOREST REGION

Sotol & Lechuguilla made by Bienvenido Fernández & Juan Fernández. Plants are collected at nearly 7,000' where it is cooler in the winter and humid in the summer. Coniferous forests and mountainous terrain. Production is done in the city of Madera.

TROPICAL REGION

Coming soon
Lechuguilla from this region will soon be included in the Parejo line. An elevation below 2000' will bring yet another distinct terroir to the comparative experience.





ARRIETAS SOTOL LEIOPHYLLUM DESERT SOTOL

MAESTRO VINATEROS - Chuy Arrieta, 4th generation

MAESTRO TUMBADOR - Mario Arrieta, 4th generation

PLANT - 100% wild Dasylirion Leiophyllum (the sotol plant)

VINATA - Aldama, Chihuahua, MX

CLIMATE - Extremely arid, little precipitation, elevation 3,800'

PLANT MATURITY - Madurado en verde 15 years

ROAST - 3-5 days in an boveda horno with poplar wood, covered with volcanic stone

CRUSH - Mechanical

WILD FERMENTATION - 7-10 days with ambient yeast in stainless steel & wood

DISTILLATION - Slowly distilled 2x in an alembic still with a copper bottom & stainless steel top & condenser, fired by poplar & mesquite wood

ADJUSTMENT METHOD - With colas & well water until it is parejo

TASTING NOTES -

AROMA - Chocolate, dried chilis, clay

TASTE - Charred nuts, pineapple, bitter greens

TEXTURE - Friendly with a slight prickle

BATCHES RELEASED - Visit Lot001Brands.com





BIENVENIDO FERNÁNDEZ - CEDROSANUM DESERT SOTOL

MAESTRO VINATERO - Bienvenido Fernández, 5th generation

MAESTRO TUMBADOR - Cruz, 1st generation

PLANT - 100% wild Dasylirion Cedrosanum (the sotol plant)

VINATA - Madera, Chihuahua, MX

CLIMATE - Hot summers & mild, dry winters, elevation 4,250'

PLANT MATURITY - Madurado en verde 15 years

ROAST - 3 days in an underground conical horno with pine wood, covered with volcanic stone

CRUSH - Mechanical

WILD FERMENTATION - 7-10 days in stainless steel, tomba, & pine lined pits

DISTILLATION - Stainless steel alembic with a copper condenser, first with pine wood & then with gas

ADJUSTMENT METHOD - With colas until it is parejo

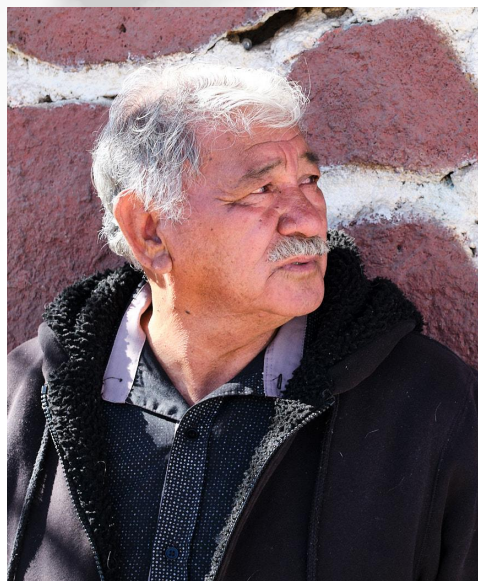
TASTING NOTES -

AROMA - Banana pudding, pine, wet earth

TASTE - Citrus, red hots, walnuts

TEXTURE - Enticing, complex, chewy

BATCHES RELEASED - Visit Lot001Brands.com





BIENVENIDO SOTOL WHEELERI FOREST SOTOL

MAESTRO VINATERO - Bienvenido Fernández, 5th generation

MAESTRO TUMBADOR - Cruz, 1st generation

PLANT - 100% wild Dasylirion Wheeleri (the sotol plant)

VINATA - Madera, Chihuahua, MX

CLIMATE - Borders coniferous forests & arid high desert, humid summers but cold & dry winters, elevation 6,900'

PLANT MATURITY - Madurado en verde 15 years

ROAST - 3 days in an underground conical horno with pine wood, covered with volcanic stone

CRUSH - Mechanical

WILD FERMENTATION - 7-10 days in stainless steel, tomba, & pine lined pits

DISTILLATION - Stainless steel alembic with a copper condenser, first with pine wood & then with gas

ADJUSTMENT METHOD - With colas until it is parejo

TASTING NOTES -

AROMA - Orange zest, rosemary, juniper

TASTE - Pine sap, maple syrup, Lime pith

TEXTURE - Sticky, idling, satisfying

BATCHES RELEASED - Visit Lot001Brands.com





BIENVENIDO FERNÁNDEZ - ENSAMBLE FOREST LECHUGUILLA

MAESTRO VINATERO - Bienvenido Fernández, 5th generation

MAESTRO TUMBADOR - Cruz, 1st generation

PLANTS - Wild Dasylirion Wheeleri / wild Maguey de Cerro (the sotol & agave plants)

VINATA - Madera, Chihuahua, MX

CLIMATE - Borders coniferous forests & arid high desert, humid summers but cold & dry winters, elevation 6,900'

PLANT MATURITY - Madurado en verde 15 years

ROAST - 3 days in an underground conical horno with pine wood, covered with volcanic stone

CRUSH - Mechanical

WILD FERMENTATION - 7-10 days in stainless steel, tomba, & pine lined pits

DISTILLATION - Stainless steel alembic with a copper condenser, first with pine wood & then with gas

ADJUSTMENT METHOD - With colas until it is parejo

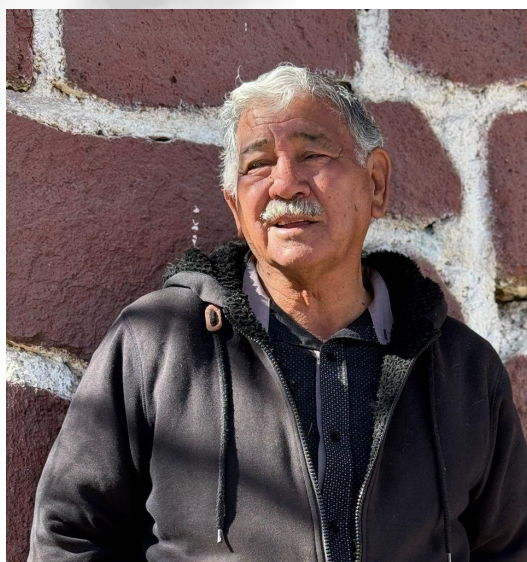
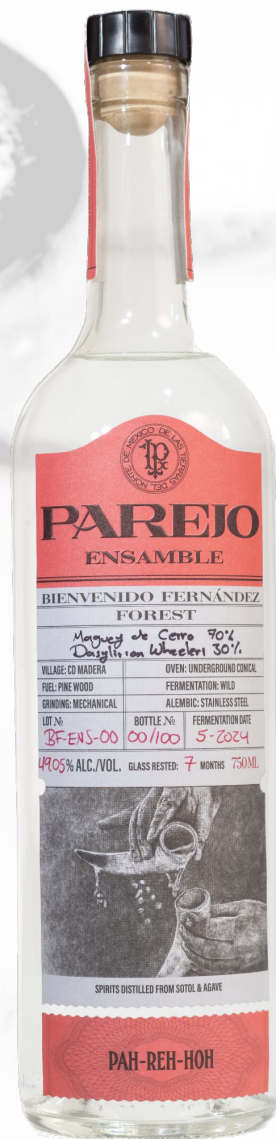
TASTING NOTES -

AROMA - coming soon

TASTE - coming soon

TEXTURE - coming soon

BATCHES RELEASED - Visit Lot001Brands.com





BIENVENIDO FERNÁNDEZ - MAGUEY DE CERRO

FOREST LECHUGUILLA

MAESTRO VINATERO - Bienvenido Fernández, 5th generation

MAESTRO TUMBADOR - Cruz, 1st generation

PLANTS - 100% wild Maguey de Cerro (the agave plants)

VINATA - Madera, Chihuahua, MX

CLIMATE - Borders coniferous forests & arid high desert, humid summers but cold & dry winters, elevation 6,900'

PLANT MATURITY - Madurado en verde 15 years

ROAST - 3 days in an underground conical horno with pine wood, covered with volcanic stone

CRUSH - Mechanical

WILD FERMENTATION - 7-10 days in stainless steel, tomba, & pine lined pits

DISTILLATION - Stainless steel alembic with a copper condenser, first with pine wood & then with gas

ADJUSTMENT METHOD - With colas until it is parejo

TASTING NOTES -

AROMA - coming soon

TASTE - coming soon

TEXTURE - coming soon

BATCHES RELEASED - Visit Lot001Brands.com





JUAN FERNÁNDEZ - WHEELERI FOREST SOTOL

MAESTRO VINATERO - Juan Fernández, 5th generation

MAESTRO TUMBADOR - Cruz, 1st generation

PLANT - 100% wild Dasylirion Wheeleri (the sotol plant)

VINATA - Madera, Chihuahua, MX

CLIMATE - Coniferous forests, humid summers but cold & dry winters, elevation 5,000' to 7,000'

PLANT MATURITY - Madurado en verde 15 years

ROAST - 3 days in an underground conical horno with pine wood, covered with volcanic stone

CRUSH - Mechanical

WILD FERMENTATION - 7-10 days in stainless steel, tomba, & pine lined pits

DISTILLATION - Stainless steel alembic with a copper condenser, first with pine wood & then with gas

ADJUSTMENT METHOD - With colas until it is parejo

TASTING NOTES -

AROMA - Ripe tropical fruit, pencil shavings, floral

TASTE - Baked ham, creamed corn, lemon

TEXTURE - Tingly, lactic, energetic

BATCHES RELEASED - Visit Lot001Brands.com





JUAN FERNÁNDEZ - ENSAMBLE

FOREST LECHUGUILLA

MAESTRO VINATERO - Juan Fernández, 5th generation

MAESTRO TUMBADOR - Cruz, 1st generation

PLANTS - Wild Dasylirion Wheeleri / Wild Maguey Cenizo (the sotol & agave plants)

VINATA - Madera, Chihuahua, MX

CLIMATE - Coniferous forests, humid summers but cold & dry winters, elevation 6,900'

PLANT MATURITY - Madurado en verde 15 years

ROAST - 3 days in an underground conical horno with pine wood, covered with volcanic stone

CRUSH - Mechanical

WILD FERMENTATION - 7-10 days in stainless steel, tomba, & pine lined pits

DISTILLATION - Stainless steel alembic with a copper condenser, first with pine wood & then with gas

ADJUSTMENT METHOD - With colas until it is parejo

TASTING NOTES -

AROMA - Warming spices, tropical fruits, browned butter

TASTE - Woodsy, eucalyptus, pine needles

TEXTURE - Balanced, kind, refreshing

BATCHES RELEASED - Visit Lot001Brands.com





JUAN FERNÁNDEZ - CENIZO

FOREST LECHUGUILLA

MAESTRO VINATERO - Juan Fernández, 5th generation

MAESTRO TUMBADOR - Cruz, 1st generation

PLANT - 100% wild Maguey Cenizo (the agave plant)

VINATA - Madera, Chihuahua, MX

CLIMATE - Coniferous forests, humid summers but cold & dry winters, elevation 5,000' to 7,000'

PLANT MATURITY - Madurado en verde 15 years

ROAST - 3 days in an underground conical horno with pine wood, covered with volcanic stone

CRUSH - Mechanical

WILD FERMENTATION - 7-10 days in stainless steel, tomba, & pine lined pits

DISTILLATION - Stainless steel alembic with a copper condenser, first with pine wood & then with gas

ADJUSTMENT METHOD - With colas until it is parejo

TASTING NOTES -

AROMA - Wet slate, jerky, ripe papaya

TASTE - Salt water taffy, watermelon, flint

TEXTURE - Mineral dry, oily mid-palate, mouthwatering

BATCHES RELEASED - Visit Lot001Brands.com





COLECCIÓN PAREJO is a special series of releases by Parejo that, for one reason or another, are designated into the collection. Each rare and tiny batch is made as an expression of tradition, creativity, inspiration and joy.

#01 - AROMA FA-COL-01

HERMANOS ARRIETA *Released fall of 2024*

Sotol de Aroma is the masterful creation of Maestro Eduardo, the revered teacher and grandfather of the Arrieta Brothers. Through years of distilling expertise, Eduardo knew that the heart of the distillation holds many unique nuances, with each segment offering its own distinct character. He divided the heart into four sections and found that the third section, when isolated, revealed the most extraordinary flavors and textures. This special discovery became known as Sotol de Aroma.

Inspired by Eduardo's journey, Jorge embraced the story behind Sotol de Aroma, and now, for the first time ever, Parejo is proud to offer this remarkable experience.

AROMA - This a special cut from just past the halfway point in the hearts, yielding only about ~22 liters

MAESTRO VINATERO - Chuy Arrieta, 4th generation

MAESTRO TUMBADOR - Mario Arrieta, 4th generation

PLANT - 100% wild Dasylirion Leiophyllum (the sotol plant)

VINATA - Aldama, Chihuahua, MX

CLIMATE - Extremely arid, little precipitation, elevation 3,800'

PLANT MATURITY - Madurado en verde 15 years

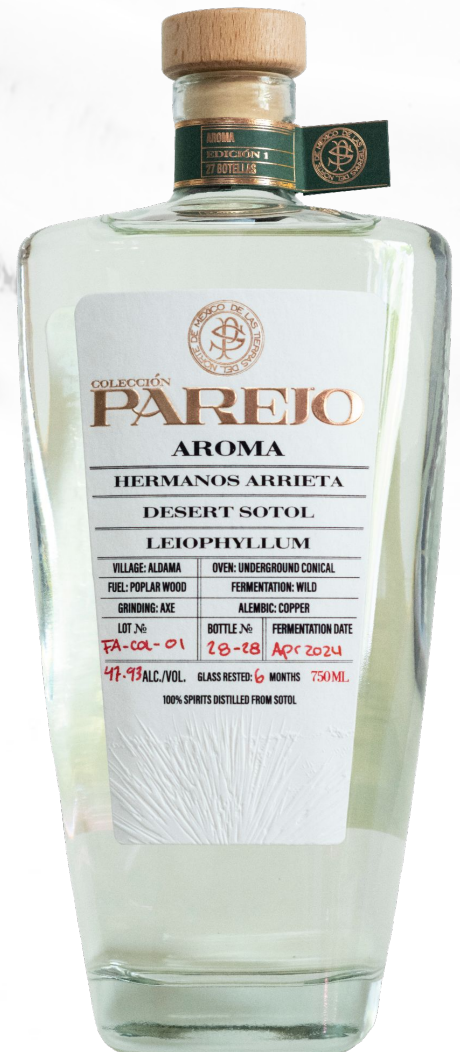
ROAST - 3 days in an underground conical horno with poplar wood, covered with volcanic stone

CRUSH - By hand with axe

WILD FERMENTATION - 7-10 days with ambient yeast in stainless steel & wood

DISTILLATION - Slow & steady in copper alembic fired by poplar wood

ADJUSTMENT METHOD - None, it is direct from the still





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#02 - CARNEY AP-COL-02

ARRIETA y POLO *Released fall of 2024*

After years of working closely with vinateros, Jorge Caldera often heard them speak of a special sotol - a sort of legendary recipe they stopped producing. The story goes that this is the unique sotol was reserved for celebrations, crafted only to mark significant milestones in their lives.

To revive the tradition, Jorge and the Arrieta family sought out the wisdom of their elders. It is given the name CARNEY in honor of the main ingredient in the lost recipe: carne (meat). This tradition now continues on through the hands of Parejo vinateros.

To make Carney, for the second distillation, the vinateros suspend the meat inside the still and infuse the vino de sotol with local and seasonal fruits and spices. These additions add to the texture, aroma, and flavor of these ancestral spirits. This edition was a collaboration between two vinateros. Polo Derma made the first distillation in El Potrero del Llano in 2020 with locally sourced leiophyllum. It was glass rested until February of 2022, when the Familia Arrieta carefully distilled it a second time with oranges, star anise, and goat.

CARNEY - This batch is distilled with goat, orange blossom and star anise in the second distillation

MAESTRO VINATEROS - Hermanos Arrietas y Polo Derma

PLANT - 100% wild Dasylirion Leiophyllum (the sotol plant)

VINATA - Aldama, Chihuahua, MX

CLIMATE - Extremely arid, little precipitation, elevation 3,800'

PLANT MATURITY - Madurado en verde 15 years

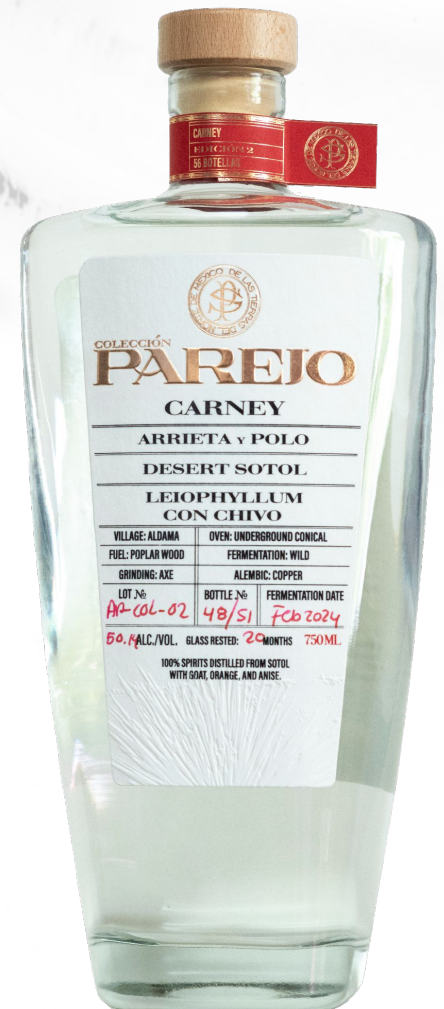
ROAST - 3 days in an underground conical horno with poplar wood, covered with volcanic stone

CRUSH - By hand with axe

WILD FERMENTATION - 7-10 days with ambient yeast in stainless steel & wood

DISTILLATION - Slow & steady in copper alembic fired by poplar wood

ADJUSTMENT METHOD - With colas & well water until it is parejo





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#03 - RARAMURÍ CH-COL-03

CHICO *Released spring of 2025*

Deep in the mountains, where time follows the rhythm of nature, a Rarámuri maestro dedicated two months to collecting enough water to bring this lechuguilla to life. In the Sierra Tarahumara, obtaining water often requires walking more than two hours to the nearest source, a testament to the community's endurance and deep connection to their land. With patience and profound respect for nature, he transforms his harvest only once a year into a unique distillate: 35 liters of pure tradition, the result of generations of knowledge.

It took Jorge and Beto eight years to find Chico. Today, we share with you a spirit that is as rare as it is cherished—a pure expression of the land, history, and the Rarámuri people.

The Rarámuri are an indigenous community from the Sierra Madre Occidental in Chihuahua. The word Rarámuri means “light-footed” or “those who run fast.” Running long distances is an integral part of their daily lives, a reflection of their resilience and harmony with the rugged terrain of their homeland. This endurance is woven into every drop of this spirit.

RARÁMURI - An ancestral lechuguilla made by the indigenous people of Chihuahua

MAESTRO VINATERO - Chico

PLANT - 10% wild Dasylirion wheeleri / 90% wild Agave shrevei (the sotol & agave plants)

VINATA - Basigochi, Chihuahua

CLIMATE - Semi-tropical with natural grasslands, pine, and oak forests and moderate temperatures. Elevation is 7,400'.

PLANT MATURITY - Madurado en verde 15 years

ROAST - 4 days in an underground conical horno with pine wood, covered with volcanic stone

CRUSH - By hand with machete

WILD FERMENTATION - 7-10 days with ambient yeast in stone pits

DISTILLATION - Slow & steady in a tree trunk still with a copper base and copper condenser

ADJUSTMENT METHOD - With colas until it is parejo





COLECCIÓN PAREJO is a special series of releases by Parejo that, for one reason or another, are designated into the collection. Each rare and tiny batch is made as an expression of tradition, creativity, inspiration and joy.

#04 - FUERTECITO BF-COL-04

BIENVENIDO FERNÁNDEZ *Released spring of 2025*

What is Puntas? Throughout our travels, we have encountered various uses of this term. We call this Colección Fuertecito because that's how the maestros refer to it.

For this particular batch, Bienvenido collected the second porrón—the second quarter of the hearts—directly from the still, without adjustment, and let it rest in glass. Only 20 liters!

It is not customary for maestros to drink at such a high proof, so at first, they would warn me about its intensity. “That’s really fuertecito!” they would say, amused by my enthusiasm for it. Over time, they found it amusing that I not only enjoyed it but actively sought it out. Since there wasn’t a common term for this specific cut, they simply called it *fuertecito*—a playful nod to its strength.

FUERTECITO - This special cut is the second quarter of the hearts, yielding only about 20 liters at 64.20% ABV. For some this is Puntas and for some others this is not. For us it is just right, it is Parejo!

MAESTRO VINATERO - Bienvenido Fernández, 5th generation

MAESTRO TUMBADOR - Cruz, 1st generation

PLANTS - Wild Dasylirion Wheeleri

VINATA - Madera, Chihuahua, MX

CLIMATE - Borders coniferous forests & arid high desert, humid summers but cold & dry winters, elevation 6,900'

PLANT MATURITY - Madurado en verde 15 years

ROAST - 3 days in an underground conical horno with pine wood, covered with volcanic stone

CRUSH - Mechanical

WILD FERMENTATION - 7-10 days in pine lined pits

DISTILLATION - Stainless steel alembic with a copper condenser, first with pine wood & then with gas

ADJUSTMENT METHOD - None, this batch is bottled as it was collected from the still



RANCHO TEPÚA BACANORA



The Contreras family have been ranching the land in Aconchi, Sonora for generations and continue to do so. Their ranch is in the middle of Bacanora country and is a pristine habitat not so different from when the family settled there 5 generations ago. From 1915-1992 alcohol was prohibited in Sonora so the Contreras family, like many others, took to clandestine distillation. This forced Vinateros to make various compromises in order to avoid the law. Through the 1990's, after the prohibition was lifted, the Contreras family began marketing their Bacanora locally. In early 2000, Roberto Sr. and Roberto Jr. created the brand Rancho Tepúa. With a commitment to quality, they were determined in leading the category back to its former glory. They believe in a rising tide and over the years they have donated older stills to friends. In 2011 they were the first to legally export Bacanora to the U.S. and in 2016 the first in Europe. They have a great passion for the art and craft of distillation. Historically working with only estate grown agave, they have been buying agave from southern ranchers since the devastating frosts of 2010. Their pursuits continue to bring new knowledge - they now only replant on south facing parts of the ranch. Soon they will be able to return to 100% estate grown agave. In 2020 they began to explore beyond Bacanora with the release of their first batches of Lechuguilla and Palmilla.



RANCHO
TEPÚA
BACANORA
BLANCO

— SPIRIT DISTILLED FROM 100% AGAVE —

HECHO EN EL RÍO SONORA, MÉXICO

VINATERO: Roberto Contreras	AGAVE: 100% Agave Pacifica (Agave Angustifolia Haw, Maguey Bacanora)
ORIGIN: Rancho Tepúa, Aconchi, Sonora, Mexico	OVEN: Mesquite Roasted Underground for 48 Hours
HARVEST: By Hand and Ax (Jaibica)	WATER FOR FERMENTATION: Rancho Tepúa Natural Spring Water
FERMENTATION: Wild Yeast in Stainless Steel Vats for 8 - 12 Days	DISTILLATIONS: Two
TYPE OF STILL: Copper Arabic Alembic	DISTILLED: S S F W
LOT NUMBER: BAC-	ALC. BY VOL.: LITERS PRODUCED:

SONORA | DENOMINACIÓN DE ORIGEN PROTEGIDA
 PRODUCCIÓN LIMITADA - ENVASADO DE ORIGEN



RANCHO
TEPÚA
RESERVA DEL VINATERO
LECHUGUILLA
BLANCO

— SPIRIT DISTILLED FROM 100% AGAVE —

VINATERO: Roberto Contreras	AGAVE: 100% Wild Sonoran Agave shrevei (Lechuguilla)
ORIGIN: Rancho Tepúa, Aconchi, Sonora, Mexico	OVEN: Mesquite Roasted Underground for 48 Hours
HARVEST: By Hand and Ax (Jaibica)	WATER FOR FERMENTATION: Rancho Tepúa Natural Spring Water
FERMENTATION: Wild Yeast in Stainless Steel Vats for 8 - 12 Days	DISTILLATIONS: Two
TYPE OF STILL: Copper Arabic Alembic	DISTILLED: S S F W
LOT NUMBER: LEC-	ALC. BY VOL.: LITERS PRODUCED:

HECHO EN EL RÍO SONORA, MÉXICO
 PRODUCCIÓN LIMITADA
 ENVASADO DE ORIGEN 750ml



RANCHO
TEPÚA
RESERVA DEL VINATERO
PALMILLA
BLANCO

— SPIRIT DISTILLED FROM 100% SOTOL —

VINATERO: Roberto Contreras	AGAVE: 100% Wild Sonoran Dasylirion wheeleri (Palmilla)
ORIGIN: Rancho Tepúa, Aconchi, Sonora, Mexico	OVEN: Mesquite Roasted Underground for 48 Hours
HARVEST: By Hand and Ax (Jaibica)	WATER FOR FERMENTATION: Rancho Tepúa Natural Spring Water
FERMENTATION: Wild Yeast in Stainless Steel Vats for 8 - 12 Days	DISTILLATIONS: Two
TYPE OF STILL: Copper Arabic Alembic	DISTILLED: S S F W
LOT NUMBER: PAL-	ALC. BY VOL.: LITERS PRODUCED:

HECHO EN EL RÍO SONORA, MÉXICO

RANCHO TEPÚA

BACANORA

RANCHO TEPÚA

Rancho Tepúa is the name of the ranch that the Contreras family have lived and worked on for five generations. They have 5150 acres of pristine mountainous ranch land where they raise cattle and make bacanora, along with other traditional spirits of Sonora.

BACANORA

Bacanora is an agave spirit made in the state of Sonora. There is a long history of distillation in this region, but due to a 77 year prohibition few people have had the opportunity to try spirits from it until recently. You can find producers like Rancho Tepúa that use traditional methods (think mezcal) and others that have a more modern approach (think tequila). While there are a variety of agave species found in the region, only Pacifica can be used as stated by the denomination of origin.

VINATERO

Roberto Contreras

MAGUEY (AGAVE)

Pacífica (A. Angustifolia)

VILLAGE

Aconchi, El Río Sonora, Sierra Madre Occidental, Sonora, Mexico

OVEN / FUEL

Cylindrical pit / mesquite

MILL

Mechanical

FERMENT

Wild fermented in stainless steel for 8-12 days (with bagasso)

DISTILLATION

2x in alembic of copper (with bagasso)

NOTES

Aroma - bright and fruity

Taste - orange blossom, potting soil, mesquite

Texture - medium body and finish

ABV

Varies by batch



RANCHO TEPÚA

LECHUGUILLA

RANCHO TEPÚA

Rancho Tepúa is the name of the ranch that the Contreras family have lived and worked on for five generations. They have 5150 acres of pristine mountainous ranch land where they raise cattle and make bacanora, along with other traditional spirits of Sonora.

RESERVA DEL VINATERO - LECHUGUILLA

This is a series of expressions that explore spirits in Sonora beyond the denomination of origin of Bacanora. Lechuguilla is the Sonoran term for any destilado de agave that is not Bacanora. There are primarily three types of agave that are used to make Lechuguilla - A. Palmeri in the north, A. Shrevei in the central and A. Bovicornuta in the south.

VINATERO

Roberto Contreras

MAGUEY (AGAVE)

(A. Shrevei)

VILLAGE

Aconchi, El Río Sonora, Sierra Madre Occidental, Sonora, Mexico

OVEN / FUEL

Cylindrical pit / mesquite

MILL

Mechanical

FERMENT

Wild fermented in stainless steel for 8-10 days (with bagasso)

DISTILLATION

2x in alembic of copper (with bagasso)

NOTES

Aroma - cucumber peel, curry leaf, ripe mango

Taste - sandalwood, cucumber, amaretto cookie

Texture - medium full mouth feel, long bright finish, full mouth numbing



RANCHO TEPÚA

PALMILLA

RANCHO TEPÚA

Rancho Tepúa is the name of the ranch that the Contreras family have lived and worked on for five generations. They have 5150 acres of pristine mountainous ranch land where they raise cattle and make bacanora, along with other traditional spirits of Sonora.

RESERVA DEL VINATERO - PALMILLA

This is a series of expressions exploring beyond the denomination of origin of bacanora. Palmilla is the Sonoran term for the sotol plant and the spirits from it.

VINATERO

Roberto Contreras

SOTOL

Wild Palmilla, Dasylirion Wheeleri foraged within Rancho Tepua

VILLAGE

Aconchi, El Río Sonora, Sierra Madre Occidental, Sonora, Mexico

OVEN / FUEL

Cylindrical pit / mesquite

MILL

Mechanical

FERMENT

Wild fermented in stainless steel for 8-12 days (with bagasso)

DISTILLATION

2x in alembic of copper (with bagasso)

NOTES

Aroma - fruit cake, cucumber jelly, tahini

Taste - sweet pear, spicy escabeche, desert dust, thyme

Texture - medium full, drying and dusty, long and lingering

ABV

Varies by batch

SUGGESTED PAIRINGS

Munster from France, which has a medium body, strong flavor and pleasantly pungent aroma.



WHISKEY MAÍZ NATION

100% SOLAR POWER ☀️ 100% RAINWATER

Maíz Nation is a whiskey rooted by terroir. It showcases the work of Native farmers throughout Oaxaca, helping bring attention to their traditional cultivation methods of corn and other grains. Beyond the classic definition of sense of place, it supports the notion that terroir encompasses community, families, and history, which ultimately shape culture.



The corn varieties used to make their Native Corn Whiskey have been cultivated over 6,500 years and are a part of what shapes regional identities. The whiskey enjoyed from these bottles benefits farming practices that utilize soil conservation and community seed banks, which in turn promotes food sovereignty.

DRINK TO ENJOY, ENJOY TO PRESERVE

SolCraft Distillery

The solar distillery of Oaxaca & home of Maíz Nation



THE FIRST WHISKEY IN THE WORLD TO BE MADE 100% OFF-GRID

Powered by 100% solar energy

Mashed & proofed with 100% collected rainwater

Processing of 100% of stillage back to clean water

Daily operations save energy through gravity assisted workflow, high efficiency thermal jackets for mashing & distilling, & a low amperage Austrian grain mill.



All stillage is treated by a multi-step system that includes de-acidification pools, an aerated algae pond, rhizome filtration system, and solar evaporator that returns clean, pH-neutral water to the local ecosystem.

All the water used for the facility is collected from rainfall & stored in large underground cisterns.

This is the most environmentally ideal distillery & aims to act as a resource of education for all distillers.

WHISKEY MAÍZ NATION BLANCO

MAESTRO DESTILADOR - Jonathan Barbieri

MASHBILL - 94% native corn, 6% malted barley

MAÍZ NATIVO - Bolita, Chalqueño, Olotillo, Tepecintle

DISTILLERY - SolCraft, San Agustín Etla, Oaxaca

CRUSH - Austrian stone mill, finely ground

WATER SOURCE - 100% rainwater for both mashing & fermenting

MASHING - 700L stainless steel tuns with 100% rainwater

FERMENTATION - 5 days in 500L stainless steel vats with sour mash and pulque

DISTILLATION - Solar powered copper alembics: first pass 600L / second pass 350L

ADJUSTMENT METHOD - 100% rainwater

ABV - 48% ABV

TASTING NOTES -

AROMA - Marzipan, rose petal, apricot pit

TASTE - Golden raisins, sweet corn, floral bouquet

TEXTURE - Tingle, silky, dry grip



WHISKEY MAÍZ NATION AÑEJO

MAESTRO DESTILADOR - Jonathan Barbieri

MASHBILL - 94% native corn, 6% malted barley

MAÍZ NATIVO - Bolita, Chalqueño, Olotillo, Tepecintle

DISTILLERY - Aged at SolCraft, San Agustín Etla, Oaxaca

CRUSH - Austrian stone mill, finely ground

MASHING - 700L stainless steel tuns with rainwater

FERMENTATION - 5 days in 500L stainless steel vats with sour mash and pulque

DISTILLATION - Solar powered copper alembics: first pass 600L / second pass 350L

BARREL ENTRY PROOF - 50% ABV

AGE - Varies by batch

BARRELS - New 200L & 100L white American oak, No. 4 char

ADJUSTMENT METHOD - With barrel aged rainwater

ABV - 48% ABV

TASTING NOTES -

AROMA - Cedar, toffee, green apple

TASTE - Cacao, orange peel, oolong

TEXTURE - Spicy, warming, juicy



WHISKEY MAÍZ NATION

SELECCIÓN BARBIERI

Selección Barbieri is a series of releases that expresses the creativity, heart, and ongoing pursuit of discovery by Maestro Destilador Jonathan Barbieri. As a painter eventually turned distiller, his inspiring path will continue to produce art in the form of whiskeys with varying mashbills and diverse flavor profiles. These will be very small batches and single barrels, coming available whenever the maker and the whiskey agree that the time is right.

MAESTRO DESTILADOR - Jonathan Barbieri

MASHBILL - Native corn, rye, wheat, & malted barley, percentages vary by batch

DISTILLERY - Aged at SolCraft, San Agustín Etla, Oaxaca

CRUSH - Austrian stone mill, finely ground

MASHING - Solar powered 700L stainless steel tuns

FERMENTATION - 5 days in 500L stainless steel vats with sour mash

DISTILLATION - Solar powered copper alembics: first pass 600L / second pass 350L

BARREL ENTRY PROOF - 50% ABV

AGE - Varies by batch, minimum 2 years

BARRELS - New 200L & 100L white American oak, No. 4 charr

ADJUSTMENT METHOD - If adjusted, done so with barrel aged rainwater

BATCHES RELEASE - Visit lot001brands.com for more information on specific batches



Here's to “mining the soul from a thing”

WHISKEY MAÍZ NATION

RYE

MAESTRO DESTILADOR - Jonathan Barbieri

MASHBILL - 85% rye, 10% native corn, 5% malted barley

OAXACAN GROWN RYE - Rarely grown in Oaxaca, the few plots that do exist are above 9000' elevation

DISTILLERY - SolCraft, San Agustín Etla, Oaxaca

CRUSH - Austrian stone mill, finely ground

MASHING - 700L stainless steel tuns with 100% rainwater

FERMENTATION - 5 days in 500L stainless steel vats with sour mash

DISTILLATION - Solar powered copper alembics: first pass 600L / second pass 350L

BARREL ENTRY PROOF - 50% ABV

AGE - Varies by batch, minimum 2 years

BARRELS - 200L & 100L deeply charred white American oak, utilizing some 'U-stave' 200L barrels

ADJUSTMENT METHOD - With barrel aged rainwater

ABV - 44%

TASTING NOTES -

AROMA - apple pie, orange peel, leather

TASTE - breakfast pastry, almonds, rye spice

TEXTURE - luscious, tingling, persistent



WHISKEY MAÍZ NATION

MEXICAN SINGLE MALT

MAESTRO DESTILADOR - Jonathan Barbieri

MASHBILL - 100% malted barley

DISTILLERY - SolCraft, San Agustín Etla, Oaxaca

CRUSH - Austrian stone mill, finely ground

MASHING - 700L stainless steel tuns with mountain spring water

FERMENTATION - 6 days in 500L stainless steel vats

DISTILLATION - Solar powered copper alembics: first pass 600L / second pass 350L

BARREL ENTRY PROOF - 50% ABV

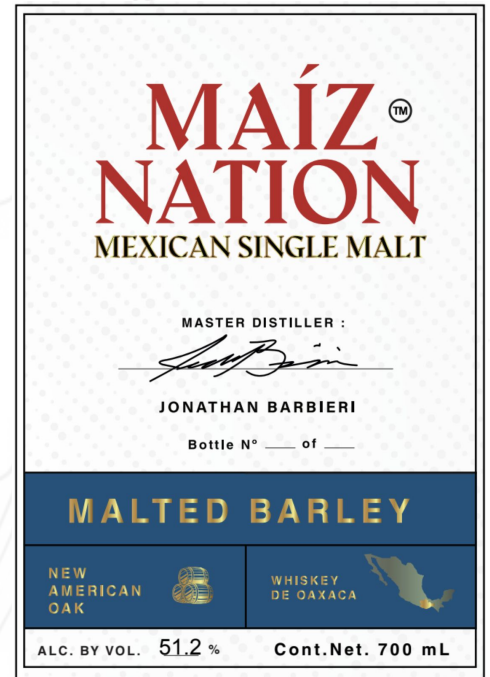
AGE - Varies by batch

BARRELS - 200L #4 deep charred white American oak

ADJUSTMENT METHOD - None, cask strength

ABV - Varies by batch

BATCHES RELEASE - Visit lot001brands.com for more information on specific batches



PELACAÑAS

ARTISANAL MEXICAN RUM

This rum is made from 100% fresh pressed sugarcane juice, estate grown in the shadow of Volcán de Tequila in Jalisco. With wood fermentation, copper pot distillation, and passionate hands, Pelacañas is intensely fresh, bold, and balanced. It is bound to intrigue.

Pelacañas was created as a tribute to the family of Hacienda el Carmen. The hacienda was purchased by Pablo Serrano in 1964. His daughter Martha, for the first time in their family history, balanced the family trust in a way that equally empowered all six of her children. This opened the door for Mónica, the youngest, and her sister, Gabriela, to bring new life to the hacienda, transforming it from historic landmark to a luxury hotel and spa. Inspired by more than 300 years of farming sugar cane, the family legacy continues as Gaby and Moni join in this next adventure - PELACAÑAS RON AGRÍCOLA.



PELACAÑAS BLANCO

MAESTRO DESTILADOR - Juan Ramon Barba Anza

FOGONERO - Raul Martínez Vázquez

FIELD FOREMAN - Jesús Noriega Rodriguez

INGREDIENTS - 100% freshly extracted sugar cane juice, brewers yeast, filtered well water

CANE - Morada, Colmex, Milagrosa

LOCATION - Ahualulco Valley with clay loam and volcanic soil

DISTILLERY - Hacienda el Carmen, Jalisco, MX

CRUSH - Brazilian mechanical sugar cane mill

FERMENTATION - 2-3 days in open top pine vats of 6000L

DISTILLATION - 2x, first in a stainless steel alembic and then in a copper pot to approximately 55% ABV

ADJUSTMENT METHOD - Filtered well water

ABV - 44% ABV

TASTING NOTES -

AROMA - truffle, succotash, steamed cane juice

TASTE - dried mango, bitter greens, pulque

TEXTURE - juicy, round, dry



PELACAÑAS LLAMARADA

MAESTRO DESTILADOR - Juan Ramon Barba Anza

FOGONERO - Raul Martínez Vázquez

FIELD FOREMAN - Jesús Noriega Rodriguez

INGREDIENTS - 100% freshly extracted sugar cane juice, brewers yeast, filtered well water

CANE - Morada, Colmex, Milagrosa

LOCATION - Ahualulco Valley with clay loam and volcanic soil

DISTILLERY - Hacienda el Carmen, Jalisco, MX

CRUSH - Brazilian mechanical sugar cane mill

FERMENTATION - 2-3 days in open top pine vats of 6000L

DISTILLATION - 2x, first in a stainless steel alembic and then in a copper pot to approximately 55% ABV

ABV - Varies by batch

TASTING NOTES -

AROMA - ripe papaya, maple sap, fresh cane juice

TASTE - earl grey tea, buttered popcorn, rain

TEXTURE - heady aromatics, powerful and round



PELACAÑAS

SINGLE BARREL

Pelacañas Single Barrels are available for 'picks' or by the case as market wide releases. A beautiful and unique harmony exists between Pelacañas fresh cane rum and ex-red wine casks. Whether at cask strength or your chosen proof, French or American oak, these barrels sing and intrigue!

MAESTRO DESTILADOR - Juan Ramon Barba Anza

FOGONERO - Raul Martínez Vázquez

FIELD FOREMAN - Jesús Noriega Rodriguez

INGREDIENTS - 100% freshly extracted sugar cane juice, brewers yeast, filtered well water

CANE - Morada, Colmex, Milagrosa

LOCATION - Ahualulco Valley with clay loam and volcanic soil

DISTILLERY - Hacienda el Carmen, Jalisco, MX

CRUSH - Brazilian mechanical sugar cane mill

FERMENTATION - 2-3 days in open top pine vats of 6000L

DISTILLATION - 2x, first in a stainless steel alembic & then in a copper pot to approximately 55% ABV

AGING - Varies by release. Ex-red wine barrels made of French or American oak

ABV - Varies by release. If adjusted, done so with filtered well water

