

Product Number	Brand Name	100% Agave		Year	Category (NOM 070)	Batch Size	Alc.Vol.	Master Distiller/s	Place / Region	Agave wild or cultivated	Remarks	Tasting Notes		Ratings	
		Common Name	Botanical Name									Nose	Taste & Finish		
		Maguery	Agave												
Pierde Almas (Distilled in copper pot stills, capacity 300 liters approx.)															
PA-ESP-05-10	Espadín	Espadín	<i>angustifolia</i>	2010	Joven	05-E	1400 L	50,6%	Don Alfonso Sanchez and family	San Baltazar Chichicapam, Ocotlan, Oaxaca	cultivated		Slightly smoky, hints of aromatic wood, wild flowers & anisseed.	Velvety texture, apple and anis. FINISH: Long & smoky.	"Highly recommended" - Simon Difford/CLASS Magazine (UK)
PA-TC-09	Tobaziche	Tobaziche	<i>karwinskii ssp.</i>	2009	Joven	01-TC	1000 Bot.	44,1%	Don Alfonso Sanchez and family	San Baltazar Chichicapam, Ocotlan, Oaxaca	wild	One single batch per year; Extremely scarce microendemic agave, 15 years old	Sap of green plants, cedar wood and eucalyptus.	Sweet quince, pear and anis. FINISH: floral w hints of wet clay.	"Highly recommended"- Simon Difford/CLASS Magazine (UK); "Extraordinary flavourful and persistent" -The Whisky Magazine (Fra)
PA-DOB-05-10	Do-ba-daán	Do-ba-daán	<i>rodacantha</i>	2010	Joven	05-D	909 L	51,6%	Don Alfonso Sanchez and family	San Baltazar Chichicapam, Ocotlan, Oaxaca	cultivated	Agave is microendemic.	Charcoal, earthy aromas, spicy.	Fruity w clove, roasting aromas and scented wood. FINISH: Black pepper, smoky	"Complex, round with a wonderful finish. Excellent!" -MIXOLOGY Magazine (Ger)
	Tobalá	Tobalá	<i>potatorum</i>		Joven				Don Alfonso Sanchez and family	San Baltazar Chichicapam, Ocotlan, Oaxaca	wild	Extremely scarce microendemic agave, 14 years old. One single batch per year.	Cooked agave, fresh plant sap	Floral, sweet, longlasting. FINISH: anis and humid herbs	
PA-PE-01-09	Pechuga	Triple distilled Espadín	<i>angustifolia</i>	2009	Joven	01-P	600 Bot.	48,5%	Don Alfonso Sanchez and family	San Baltazar Chichicapam, Ocotlan, Oaxaca	cultivated	Slowly triple distilled (18h for 200L) w fruits, spices, turkey breast a.m.m.	Almond, pecan pie, anisseed, marzipan.	Delicate smoke, fruity spice, then sweet almond. FINISH: Salt & tobacco.	"A delicate monster - Exceptional!" Simon Difford/CLASS Magazine (UK)
Los Danzantes (Distilled in copper pot stills, capacity 300 liters approx.)															
LD-J-1-10	Joven	Espadín	<i>angustifolia</i>	2010	Joven	001/10	1152 Bot.	42,4%	Hector Vazquez Abarca	Santiago Matatlan, Tlacolula, Oaxaca	cultivated		Green herbs, cooked agave, slight acetone.	Fresh greens, citrus fruits, then sweetnes of fruits, vanilla, mezquite smoke.	"Overall very expressive" -The Whisky Magazine (Fra)
	Reposado	Espadín	<i>angustifolia</i>		Reposado				Hector Vazquez Abarca	Santiago Matatlan, Tlacolula, Oaxaca	cultivated	11 months in Nevier oak barrels w 225 L.	Fruit, herbs and oak wood.	Oranges, cacao, scented wood, cooked fruits.	"Simple and sophisticated at the same time, reminds of Japanese Single Malt Hakushu" -The Whisky Magazine (Fra)
	Añejo	Espadín	<i>angustifolia</i>		Añejo				Hector Vazquez Abarca	Santiago Matatlan, Tlacolula, Oaxaca	cultivated	16 months in Nevier oak barrels w 225 L.	Vanilla, wood.	Coco, mocha, vanilla, oak wood. Very balanced, yet full of	
Alipús (Distilled in copper pot stills, capacity 280 liters approx.)															
ALI-SJ-4-09	San Juan	Espadín		2009	Joven	SJR004/09	5757 Bot.	47%	Don Joel Antonio Cruz and family	San Juan del Rio, Tlacolula, Oaxaca	cultivated		Grain spirit, floral	Fruity sweetness, smokey.	"Nicely rounded and creamy" -The Whisky Magazine (Fra)
ALI-SB-3-09	San Baltazar	Espadín	<i>angustifolia</i>	2009	Joven	003/09 SBG	4680 Bot.	47,2%	Don Cosme Hernandez & son Cirilo	San Baltazar Guelavila, Tlacolula, Oaxaca	cultivated		Fruit and slight tones of herbs.	Sweet fruit, coco, then herbal, moist earth.	
ALI-SA-1-10	San Andrés	Espadín	<i>angustifolia</i>	2010	Joven	SAM01/10	2621 Bot.	47,3%	Don Valente García Juárez	Xitlapehua, Miahuatlan, Oaxaca	cultivated		Almond, fruits and flowers.	Tones of citrus, mature fruits and herbs.	"Very balanced" - MIXOLOGY Magazine (Ger)
Real Minero (Distilled in ceramic pot stills, capacity 80 liters approx.)															
RM-ESPBO-08	Espadín Orgánico	Espadín	<i>angustifolia</i>	2008	Joven	L00401	2023L	45,9%	Don Lorenzo & son Eduardo Ángeles	Santa Catarina Minas, Ocotlan, Oaxaca	cultivated	EU-BIO-certified by ÖKO-Kontrollstelle 007.	Pear, agave, almond, slight acetone.	Pear and agave, oily and dense. FINISH: Long, smoky & spicy	"Highly recommended" - Simon Difford/CLASS Magazine (UK)
RM-CUV-1-04	Espadín, Tripón, Largo, Barril (Cuvée)	Espadín, Tripón, Largo, Barril	<i>angustifolia</i> , plus 3 different local subspecies of <i>karwinskii</i> .	2004	Joven	L001	552L	46,9	Don Lorenzo & son Eduardo Ángeles	Santa Catarina Minas, Ocotlan, Oaxaca	cultivated & wild	Agaves between 12 - 18 years old. Only batch since 2004.	Smoke, hay, fruit.	Creamy with fruit and black tea, very complete mouthfeel. FINISH: Medium long w aromes like palate.	"Superbly balanced and incredibly soft palate - Outstanding!" -Simon Difford/CLASS Magazine (UK)
RM-TOB-6-09	Tobalá	Tobalá	<i>potatorum</i>	2009	Joven	L006	140L	49,4	Don Lorenzo & son Eduardo Ángeles	Santa Catarina Minas, Ocotlan, Oaxaca	wild	Extremely scarce microendemic agave, 14 years old. One single batch per year.	Plums, honey, agave and faint smoke.	Dried fruit, sweet & salty, lightly spiced.	"Complex and attractive. Highly recommended" - Simon Difford/CLASS Magazine (UK)