

MEXICAT®



SINGLE BATCH RAICILLA ARTISANAL SOTOL RARE AGAVE SPIRITS

MEXICAT's raicillas (distilled mostly in Jalisco) and agave spirits (from Zacatecas) are mezcals (=distilled from agaves), but the Mexican government restricts the word on labels to mezcals produced in seven states centered on Oaxaca; SOTOLS are distilled from a wild desert plant (*Dasyliirion Wheeleri*) in Chihuahua, Durango and Coahuila. The main agaves used for RAICILLA are the large *agave maximiliana* (sometimes called *lechugilla*), several wild varieties of *angustifolia* (such as *chico aguiar*), *rhodacantha* (local varieties, such as *amarillo*, of the "dobadaan" used in Oaxaca), and *inaequidens*. MEXICAT'S RARE AGAVE SPIRITS are distilled from unusual agave varieties, including the wild *masparillo*.

These spirits go way back to when distillation was introduced to Mexico from Spanish colonies in the the Philippines, which resulted in the modern use of variants of the primitive Filipino double-chamber clay still. The agaves are frequently roasted in an above-ground oven.



DRAMATIC PACKAGING
BASED ON
INDIGENOUS HUICHOL ART

MEXICAT SINGLE BATCH RAICILLA is distilled in El Mosco (Jalisco) by José Salcedo from wild *agave Maximiliana*. Deep-flavored and unusually soft: easy to drink.

MEXICAT RARE AGAVE SPIRITS come from the gifted Don Lupe Castro in Mezquital de Oro in Zacatecas, working with *manso* (*agave salmiana*) and the tiny, rare, and wild *masparillo*, a variety of *agave Maximiliana*. Extremely well distilled.

MEXICAT ARTISANAL SOTOL is from 4th and 5th-generation distillers Norma & Bienvenido Hernandez in Madera, Chihuahua. Smoky, earthy, fruity, very clean, with a remarkably long & smooth finish.



JORGE ALVAREZ, THE MAN BEHIND MEXICAT, IS VERY CONCERNED WITH SUSTAINABILITY. HE IS DEEPLY ENGAGED IN DEVELOPING CULTIVATION OF *MAXIMILIANA*.