LOS NAHUALES

MEZCAL ARTESANAL 100% FROM SUSTAINABLE AGAVES



NAHUAL



NAHUAL DE COYOTE
70% SUSTAINABLE AGAVE COYOTE

LOS NAHUALES



NAHUAL DE JAGUAR REPOSADO



NAHUAL DE BUHO AÑEJO

DEEP WORK WITH SERIOUS MEZCALS

ARTISANAL DISTILLATION BY KARINA ABAD

SUSTAINABLE AGAVES

CLEAN DISPOSAL OF BAGASSO AND VINASSA

ANSLEY COALE ON NAHUALS, TONALS, AND ANIMAL COMPANIONS

www.losnahuales.com



LOS NAHUALES

MEZCAL ARTESANAL SINCE 1996

Roasted, milled, fermented, and distilled in small batches by the Destilería los Danzantes. All Los Nahuales mezcals are from sustainable agaves. Sustainable coyote (agave Mexicano) now is 70% of the NAHUAL blanco. Sustainable arroqueño is next.

The Muñoz brothers of Los Danzantes bought a small distillery in 1996 to produce mezcal artesanal for their restaurants featuring indigenous cuisine. Ansley Coale of Craft Distillers brought the brand into the USA in 2004, using the name Los Nahuales because of trademark issues. In 2023, profound changes incorporating sustainable agaves prompted a new package and a new mezcla blanco, NAHUAL.







Karina Abad, Head of Production, has unmatched experience. She has worked with 10 Alipus producers from all over the Oaxaca Valley: different agaves from differing microclimates and soils, differing roasting woods, differing methods of fermentation and distillation. KARINA'S MEZCALS ARE UNEQUALLED: COMPLEX, RICH IN FLAVOR AND AROMA, UNUSUALLY SMOOTH AND INTEGRATED.

Sustainability. Working with Agronomist Efrain Paredes Hernández of the Centro de Investigacion Scientifica de Yucatán, Los Danzantes has 600,000 agaves (comprising 12 varieties, many of them wild) in the ground, and will plant up to a million more. All Standard Releases, including the COYOTE AND ARROQUEÑO MEZCALS, ARE 100% FROM SUSTAINABLE PLANTINGS.









Nahuales, tonales, and animal spirit companions are serious concepts. Ansley Coale has a lot to say about using them to deepen your appreciation of the world around you. Mezcal is a deep product because of the culture that its distillers live within.