

LINEA  
INTERNACIONAL



EXPORTACIONES

- Worth information of Tequila and Mezcal of Export quality is described next.
- We had the task of looking for business partners, such as distillery “Destilería Las Américas” through its brand “Alicantes” and “Casa López Real Mezcal S.A. de C.V., both with their respective variety flavor and sensation proposals exceptionally emphasizing they are handcrafted products.
- Our goal with you as business partners is offering you a commercial line which provides price, quality, service and supply in a timely manner.

**Mezcal: ESPADÍN, TOBALÁ, PECHUGA, CUISHE**

**Tequila: AGED ORGANIC, SILVER (WHITE ORGANIC)**

GRUPO DISTRIBUIDORA Y  
COMERCIALIZADORA NACIONAL  
E INTERNACIONAL DE MEXICO







# *What is tequila Alicantes?*

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- 100% Mexican alcoholic drink whose goal is to recover the original flavors and the lost ancient customs of production due to industrialization.

- The snake (Coatl) means wealth, wisdom and fear and was a preponderant symbol for our ancestors in almost all our cultures.

- The Alicantes are popular snakes from the corn plots of the towns of Mexico. Our ancestors believed that the Alicantes guarded the "fruit of man" that's why they were considered sacred animals.







# *Our reason for being*

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## **MISSION**

Our mission is to bring the true taste of Tequila to people. Spreading its culture and history through respect the flavors and quality of the product as a priority than obtaining a huge production. "Artisanal Tequilas still exist".

## **VISION**

Being the company that spreads and raises the culture of Tequila in the world, taking our product to different nations and always preserving our bases of a handcraft production, flavor and product quality.





# *Distillery*

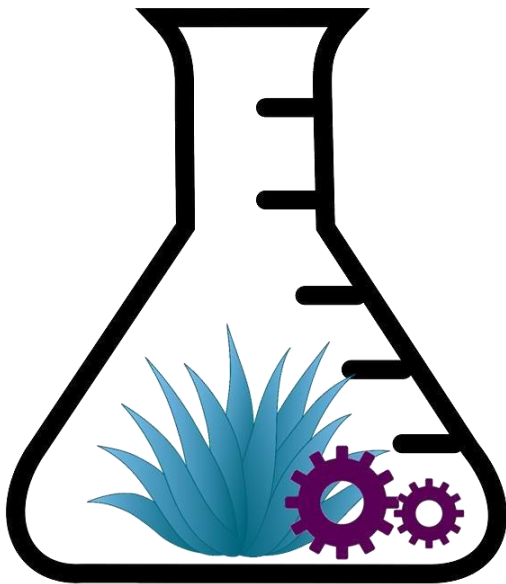
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## **NOM 1480**

Certified producer by the CRT and commercial producer partner: Distillery "Las Américas".  
Located at María Guadalupe Hernández de Loza No. 45 in the town of Amatitán, Jalisco; part of  
the agave's landscape world heritage protected by UNESCO.





## *Production details*

**NOM:** 1480

**Distillery:** Las Americas.

**Agave Harvest:** Organic, Single Valley, Amatitán Valley.

**Cooking:** Elevated rock oven.

**Grinding:** Mill with presses (Trapiche)

**Water:** Natural well Fermentation: Yeast natural yeast, open tanks

**Sugars:** 100% Blue Maguey, Tequilana Weber agave.

**Distillation:** Double in copper and steel stills.

**Agging:** Wild Turkey Bourbon Barrels (Rested for 8 months) American Oak Barrels Extra Roasted (Aged for 18 months)

**Alcohol adjustment:** Higher and volatile alcohols.

**Proof:** 80 (40% Alc. Vol.)



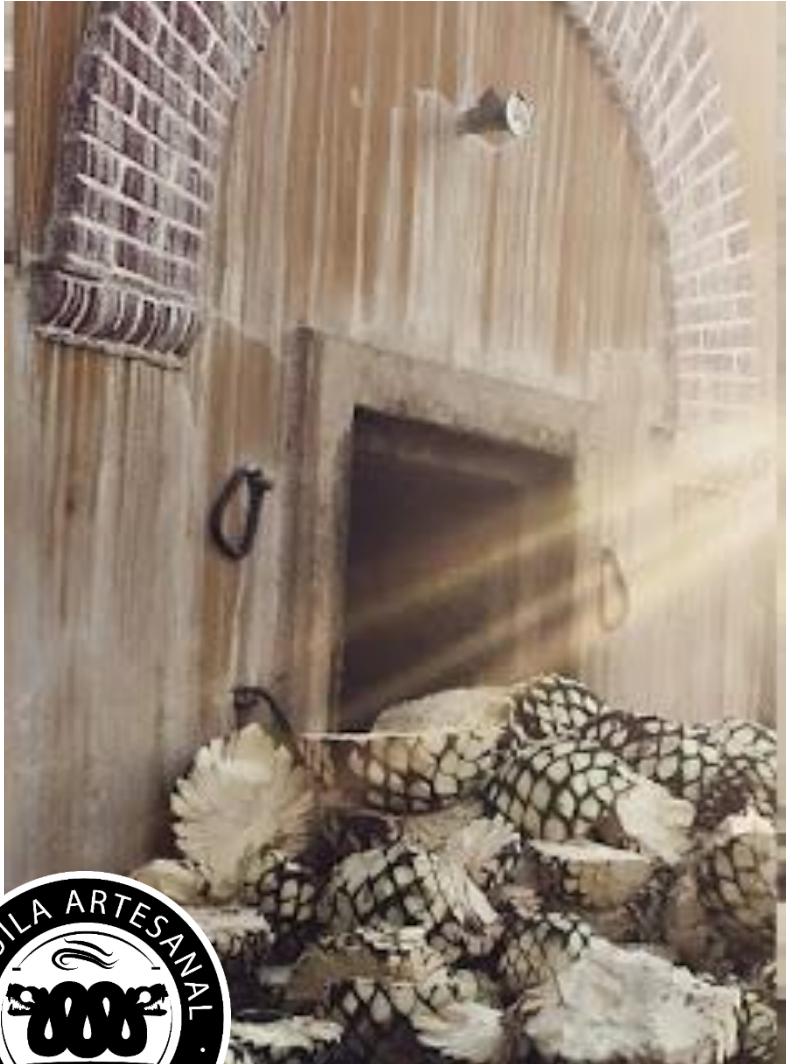


# *Our manufacturing process.*





# *Our manufacturing process.*







## *Tasting notes*

### **Body**

Great silky texture and long, pronounced legs.

### **Nose**

Complex notes of cooked agave with earth and minerals; presence of smoked as a result of the elaboration in earth ovens with firewood. Sweet herbal notes, light citrus aroma of grapefruit and subtle floral aroma of orange blossom.

### **Palate**

Smooth and richly sweet smoky agave flavor balanced with hints of fresh citrus, mineral and spice without astringency.

### **Final**

Fresh mouthfeel and a long sweet finish with notes of subtle hints of mint as they fade.

**ALICANTES**  
*Pintos®*

ULTRA PREMIUM  
**RUSTIC 45 PROOF**



**WHITE**



## *Tasting notes*

### **Body**

Great silky texture and long pronounced legs.

### **Nose**

Complex notes of cooked agave with earth and minerals; as a result of elaboration in stone ovens. Sweet fruity aroma of red apple and a bit of banana, light citrus aroma of grapefruit, fresh herbal notes of mint and subtle floral aroma of orange blossom.

### **Palate**

Smooth and rich sweet flavor of cooked agave balanced with hints of fresh citrus, minerals and spices without astringency.

### **Final**

Fresh mouthfeel and a long sweet finish with subtle notes of mint as it fades.

**ALICANTES**  
*Pintos®*

ULTRA PREMIUM  
**SILVER**

**WHITE**



# *Tasting notes*



## **Body:**

Great silky texture and long, pronounced legs.

**Nose:** Complex notes of caramel mixed with wood; a touch of cooked agave, honey and hints of bourbon, aroma of butter and spices.

## **Palate:**

Smooth and warm with a remarkably sweet wood flavor balanced with hints of spice and Bourbon without astringency.

## **Final:**

Warm mouthfeel and a long sweet finish with subtle notes of caramel and vanilla as it fades.



# RESTED



# *Tasting notes*



## **Body**

Great silky texture and long pronounced legs.

## **Nose**

Complex notes of wood mixed with sweet vanilla; remarkable touch of charred wood, nuts and hints of caramel and spices, retains a touch of aroma of cooked agave.

## **Palate**

Soft and warm with a remarkable sweet flavor of wood balanced with hints of spices, dried fruits and agave honey, without astringency.

## **Final**

Warm mouthfeel and a long sweet finish with subtle notes of vanilla and walnuts as they fade.



# AÑEJO



*Agua Dulce*  
MEZCAL





# *Our name*



Agua dulce (Sweet water) has the popular name by which Mezcal is known in many producing communities... "the water that makes people talk", "the little water of the green bushes"...the **"sweet water"**.



# *Tour Mexico through its flavors*

In the past, every Mexican distillate was called "Mezcal", even Tequila was called "mezcal wine from the Tequila region". Through the politic forms the organization of the agave distillates has come to form Denominations of Origin, although all are basically Mezcals "by tradition". Today the Denomination of Origin includes 9 states of Mexico which are part of our project which are focused on publicizing the entire diversity that our country has:

- Oaxaca
- Guerrero
- Michoacán
- Puebla
- Guanajuato
- San Luis Potosí
- Zacatecas
- Durango
- Tamaulipas.



# Maguery Tobalá



- ✓ **CLASS:** Young (White) 100%
- ✓ **Agave AGAVE:** Organic Wild Potatorum
- ✓ **COOKING:** With stone and wood fire.
- ✓ **GRINDING:** Machete, Heartbreaking and Trapiche (presses).
- ✓ **FERMENTATION:** With Bagasse (cooked agave fibers), in wooden vat, wild yeast.
- ✓ **WATER USED:** from Well
- ✓ **DISTILLATION:** (Double) Artisanal Arab Type in copper pot.
- ✓ **VOL. ALCOHOL. :** 44-49 degrees
- ✓ **NET CONTENTS. :** 750ml
- ✓ **SMELL (Predominant notes):** Floral and wet earth.
- ✓ **TASTE:** Warm, sweet and earthy.

# Maguey Doba Yej



- ✓ **CLASS:** Young (White) 100% Agave
- ✓ **AGAVE:** Organic Wild Angustifolia
- ✓ **COOKING:** With stone and wood fire.
- ✓ **GRINDING:** With Stone (Tahona)
- ✓ **FERMENTATION:** With Bagasse (cooked agave fibers), in wooden vat, wild yeast.
- ✓ **WATER USED:** from Well
- ✓ **DISTILLATION:** (Double) Artisanal Arab Type in copper pot.
- ✓ **VOL. ALCOHOL:** 44-49 degrees
- ✓ **NET CONTENT :** 750ml
- ✓ **SMELL (Predominant notes):** Citric, fruity and smoked.
- ✓ **TASTE:** Fresh, sweet and earthy.



# Maguey Sacatoro



- ✓ **CLASS:** Young (White) 100% Agave
- ✓ **AGAVE:** A. Rubecens wild organic
- ✓ **COOKING:** With stone and wood fire.
- ✓ **GRINDING:** With Stone (Tahona)
- ✓ **FERMENTATION:** With Bagasse (cooked agave fibers), in wooden vat, wild yeast.
- ✓ **WATER USED:** from Well
- ✓ **DISTILLATION:** (Double) Artisanal Arab Type in copper pot.
- ✓ **VOL. ALCOHOL :** 44-49 degrees CONT. net. : 750ml
- ✓ **SMELL (Predominant notes):** Floral, fruity and spicy.
- ✓ **TASTE:** Warm, sweet and herbal.

# Maguey Chino



- ✓ **CLASS:** Young (White) 100% Agave
- ✓ **AGAVE:** Organic Wild Cupreata
- ✓ **COOKING:** With stone and wood fire.
- ✓ **GRINDING:** With mallet (Manual)
- ✓ **FERMENTATION:** With Bagasse (cooked agave fibers), in wooden vat, wild yeast.
- ✓ **WATER USED:** mountain spring water
- ✓ **DISTILLATION:** (Double) Ancestral Filipino Type - Pre-Hispanic, in clay and wooden cap. VOL.
- ✓ **ALCOHOL:** 44-49 degrees
- ✓ **NET. CONT. :** 750ml
- ✓ **SMELL (Predominant notes):** Fruity, herbal, wet earth, dulce de leche.
- ✓ **TASTE:** Warm, sweet, silky, earthy and herbal.



# Maguey Bronco

- ✓ **CLASS:** Young (White) 100% Agave
- ✓ **AGAVE:** Organic Wild Salmiana
- ✓ **COOKING:** With stone and wood fire.
- ✓ **GRINDING:** With mallet (Manual)
- ✓ **FERMENTATION:** With gñishe (pulque mead fortified with cooked maguey honey) plus wild yeasts, in stone piles.
- ✓ **WATER USED:** from Well
- ✓ **DISTILLATION:** (Double) Artisanal Arab Type, in copper and stainless steel pot.
- ✓ **VOL. ALCOHOL:** 44-49 degrees
- ✓ **NET. CONT. :** 750ml
- ✓ **SMELL (Predominant notes):** Floral, herbal, vegetable, dulce de leche.
- ✓ **TASTE:** Warm, sweet, earthy and spicy.



# Maguery Cimarrón



- ✓ **CLASS:** Young (White) 100% Agave
- ✓ **AGAVE:** Organic Wild S. Crassispina
- ✓ **COOKING:** With stone and wood fire.
- ✓ **GRINDING:** With stone (Tahona)
- ✓ **FERMENTATION:** Without Bagasse (cooked agave fibers), in wooden vat, wild yeast.
- ✓ **WATER USED:** from Well
- ✓ **DISTILLATION:** (Double) Artisanal Arab Type, in a copper pot. L
- ✓ **VOL. ALCOHOL:** 44-49 degrees
- ✓ **NET CONTENT. :** 750ml
- ✓ **SMELL (Predominant notes):** Floral, herbal, vegetable, spices.
- ✓ **TASTE:** Fresh, sweet, earthy and spicy.

# Maguey Azul



- ✓ **CLASS:** Young (White) 100% Agave
- ✓ **AGAVE:** T. Weber organic
- ✓ **COOKING:** With stone and wood fire.
- ✓ **GRINDING:** With Stone (Tahona)
- ✓ **FERMENTATION:** With Bagasse (cooked agave fibers), in wooden vat, wild yeast.
- ✓ **WATER USED:** from Well
- ✓ **DISTILLATION:** (Double) Artisanal Arab Type in copper pot.
- ✓ **VOL. ALCOHOL :** 44-49 degrees
- ✓ **NET. CONTENT. :** 750ml
- ✓ **SMELL (Predominant notes):** Citric, spicy and smoky.
- ✓ **TASTE:** Fresh, sweet and earthy.

# Magvey Cenizo



- ✓ **CLASS:** Young (White) 100% Agave
- ✓ **AGAVE:** Organic Wild Duranguensis
- ✓ **COOKING:** With stone and wood fire.
- ✓ **GRINDING:** With mallet (Manual)
- ✓ **FERMENTATION:** With Bagasse (cooked agave fibers), in stone piles, wild yeast.
- ✓ **WATER USED:** mountain spring water
- ✓ **DISTILLATION:** (Double) Ancestral, Filipino - Pre-Hispanic Type, in clay and wooden cap.
- ✓ **VOL. ALCOHOL:** 44-49 degrees
- ✓ **NET CONTENT. :** 750ml
- ✓ **SMELL (Predominant notes):** Fruity, floral, wet earth, dulce de leche.
- ✓ **TASTE:** Warm, sweet, silky, earthy and fruity.



# Maguery Amole



- ✓ **CLASS:** Young (White) 100% Agave
- ✓ **AGAVE:** Organic Wild American
- ✓ **COOKING:** With stone and wood fire.
- ✓ **GRINDING:** Machete, Heartbreaking and Trapiche (presses).
- ✓ **FERMENTATION:** With gñishe (pulque mead fortified with cooked maguery honey) plus wild yeasts, in wooden vats.
- ✓ **WATER USED:** from Well
- ✓ **DISTILLATION:** (Double) Artisanal Arab Type in copper pot.
- ✓ **VOL. ALCOHOL:** 44-49 degrees
- ✓ **NET CONTENT. :** 750ml
- ✓ **SMELL** (Predominant notes): Vegetables, fruit and dulce de leche.
- ✓ **TASTE:** Fresh, sweet and herbal.





**Process**















LOPEZ REAL  
MEZCAL ARTESANAL



- López Real is a 100% family owned and operated distillery in Santiago Matatlán, Oaxaca, Mexico.
- The history of López family began in 1956 when we imagined having our own distillery to produce the best mezcal.
- From the beginning we have used the original methods of planting, selecting, roasting and distilling our own agave plants, all in an artisanal way.
- Our agaves are made with 100% Espadín agave. Passion, family, tradition and legacy is what defines us.



100%  
natural  
drinks

# Process



## •ROAST

Smoked and cooked in underground volcanic stone ovens for 4-6 days. This traditional method allows the agave pineapples to cook and toast evenly.

## •CRUSHED

The pineapples are left to rest for 24 hours before being crushed using a Tahona grinding method by a horse a traditional method that has been used since day one.

## •FERMENTATION

The agave fibers are placed in wooden tanks to ferment for 4 to 8 days, depending on the season or temperature.

## •DISTILLATION

López Real uses double distillation in copper stills, the perfect method for making a traditional mezcal.





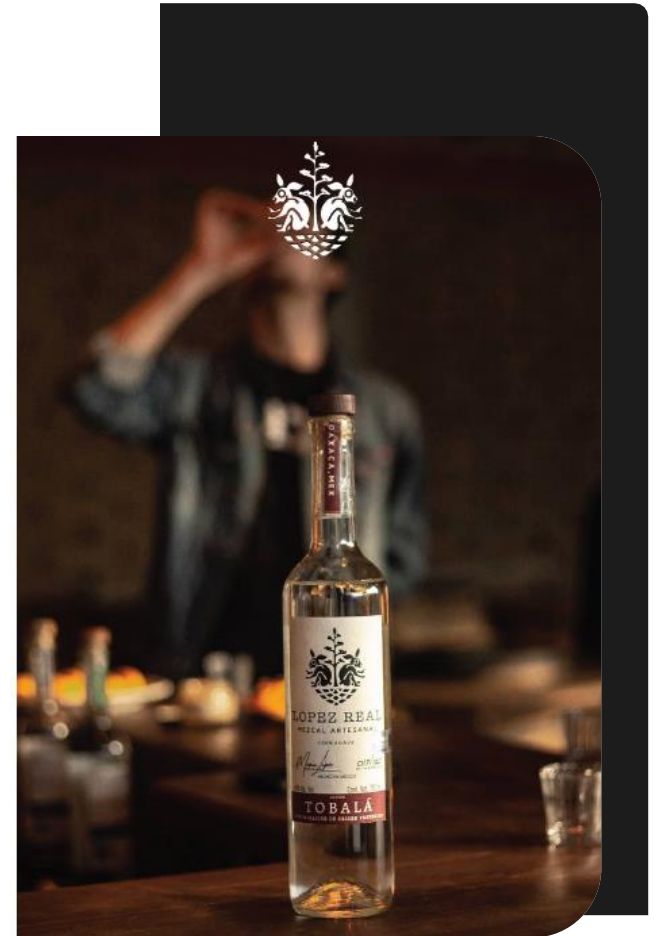
# Espadín

- ✓ **AROMA:** Clean, fresh, pure, slightly smoky.
- ✓ **PALATE:** Full-bodied, exotic fruits, sweet agave.
- ✓ **MEZCAL MASTER:** Mario López.
- ✓ **DISTILLERY:** Casa López Real Mezcal S.A. DE C.V.
- ✓ **FERMENTATION:** Open air / wood
- ✓ **COOKING:** 45 days
- ✓ **ABV:** 45%
- ✓ **AGAVE AGE:** 8-12 years
- ✓ **FIXED TYPE:** Copper
- ✓ **GRINDING:** tahona wheel
- ✓ **DISTILLATION:** Double
- ✓ **FURNACE:** Underground volcanic rock



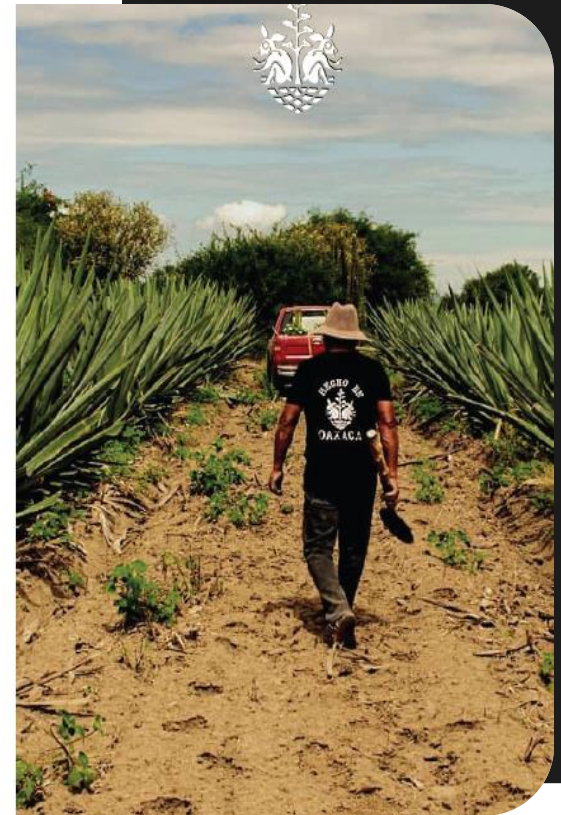
# Tobalá

- ✓ **AROMA:** Strong and bold, leather, petricor
- ✓ **PALATE:** Powerful, fruity, suggestive acid
- ✓ **MEZCAL MASTER:** Mario López
- ✓ **DISTILLERY:** Casa López Real Mezcal S.A. DE C.V.
- ✓ **FERMENTATION:** Open air / wood
- ✓ **COOKING:** 45 days
- ✓ **ABV:** 45%
- ✓ **AGAVE AGE:** 12-15 years
- ✓ **FIXED TYPE:** Copper
- ✓ **GRINDING:** tahona wheel
- ✓ **DISTILLATION:** Double
- ✓ **FURNACE:** Underground volcanic rock



# Cuishe

- ✓ **AROMA:** Bold, bright, herbal and powerful notes of citrus.
- ✓ **PALATE:** Earthy, citrus, slightly smoky flavors.
- ✓ **MEZCAL MASTER:** Mario López
- ✓ **DISTILLERY:** Casa López Real Mezcal S.A. DE C.V.
- ✓ **FERMENTATION:** Open air / wood
- ✓ **COOKING:** 45 days
- ✓ **ABV:** 45%
- ✓ **AGAVE AGE:** 12-15 years
- ✓ **FIXED TYPE:** Copper
- ✓ **GRINDING:** tahona wheel
- ✓ **DISTILLATION:** Double
- ✓ **FURNACE:** Underground volcanic rock



# Pechuga

- ✓ **AROMA:** Citrus, sweet, herbal and earthy notes
- ✓ **PALATE:** Exotic fruit, fresh, pineapple, slightly smoked. Organic turkey, organic seasonal fruits
- ✓ **MEZCAL MASTER:** Mario López
- ✓ **DISTILLERY:** Casa López Real Mezcal S.A. DE C.V.
- ✓ **FERMENTATION:** Open air / wood
- ✓ **COOKING:** 45 days
- ✓ **ABV:** 48%
- ✓ **AGAVE AGE:** 8-12 years
- ✓ **FIXED TYPE:** Copper
- ✓ **GRINDING:** tahona wheel
- ✓ **DISTILLATION:** Double
- ✓ **FURNACE:** Underground volcanic rock







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**LÓPEZ REAL**

LINEA  
INTERNACIONAL



EXPORTACIONES

**Thanks for your  
preference.**

**We are at your service.**