



MEXICAN DESTILLATES

BRANDS

- Legacia
- Guajako
- Kruz Ban
- Espíritu Ben Zaá
- Kimaxa
- Pólvora.
- Marín & Marín.

- MEZCAL ARTESANAL -
GUAJAKO



KRUZ BAN
MEZCAL
ARTESANAL



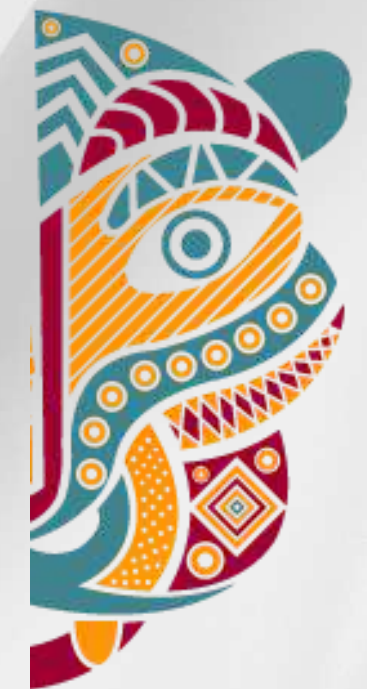
ESPÍRITU
BENZAA



Pólvora
RAICILLA DE LAS TIERRAS ALTAS.



LEGACIA
TEQUILA & MEZCAL



KIMAXA

CASA ESAPADÍN

We are a Mexican company made up of experts in the production of mezcal for 5 generations. We specialize in all the links of the production chain of some agave distillates; starting with the reproduction of agave, production of mezcal, packaging and marketing.

At Casa Espadin we are committed to producing quality products, respecting artisanal processes, sustainability, the environment, and our communities, prioritizing fair trade, thus supporting economic growth in different populations of the state, reducing marginalization.

We focus on offering our clients comprehensive service, quality and experience.





AGAVE

We ensure the quality of our mezcal, mainly in the quality of the agave since it is essential for us to ensure that the agaves develop in an optimal environment, being cultivated with the necessary care and free of any type of chemicals, waiting for the necessary time to mature. of each species of agave so that our products develop their organoleptic characteristics well in each species. We achieve this by having the ability to reproduce, constantly sow, care for, cultivate and select our own agaves.

We sow agaves twice a year, this allows us to maintain a constant quality mezcal production throughout the year.

MEZCAL PRODUCTION

The artisan production of mezcal is carried out in the different palenques of the company by our expert mezcal masters.

Our mission in production is to work as a team and delicately take care of each process with great dedication to be able to obtain the flavors, aromas and body in each drop of our product.

Each of our batches is unrepeatably, but we are able to ensure quality in each one of them thanks to our careful cultivation and processes.





MAESTROS MEZCALEROS

Are part of our family, they collaborate with us in different regions of the state of Oaxaca.

Our production in wild mezcals focuses on the selection of agave according to the environmental richness and the way of working in each type of agave of each teacher, since each agave has different characteristics and therefore the way of processing it is very different.

We seek excellence in each batch, through the quality of agave and the experience of our Maestros Mezcaleros.

PROFILING

Before and after distillation, we merge the experience of Maestros Mezcaleros, Expert tasters, Master Tequila makers and Master Distillers, to fully exploit the properties of agave, and offer the best possible organoleptic characteristics in a balanced way.

All this in an artisan way, taking advantage of the surroundings of the palenque, respecting the experience and knowledge inherited by our ancestors.

For this reason, we ensure the quality of each of our lots despite the variables of the agave environment and production.





BOTTLING

We have all the machinery and qualified and experienced personnel for packaging, labeling and packaging.

All these processes are carried out manually in Oaxaca, preserving "Envasado de Origen" and generating decent jobs in the state.

We comply with all the standards, certifications and KPIs necessary to guarantee the quality in each bottle.

OTHER SERVICES

- Consulting on distillate brands.
- Development of products, bottle, cap, labels, boxes.
- Management of procedures, contracts, trademark registrations.
- Register of alcoholic beverages and exporters
- Maquilas, packaging.
- Customization of bottles.
- Marketing and Export of products.
- Sale of agave.
- Development of tasting notes by product.
- Product profiling.
- Advice on agave planting.

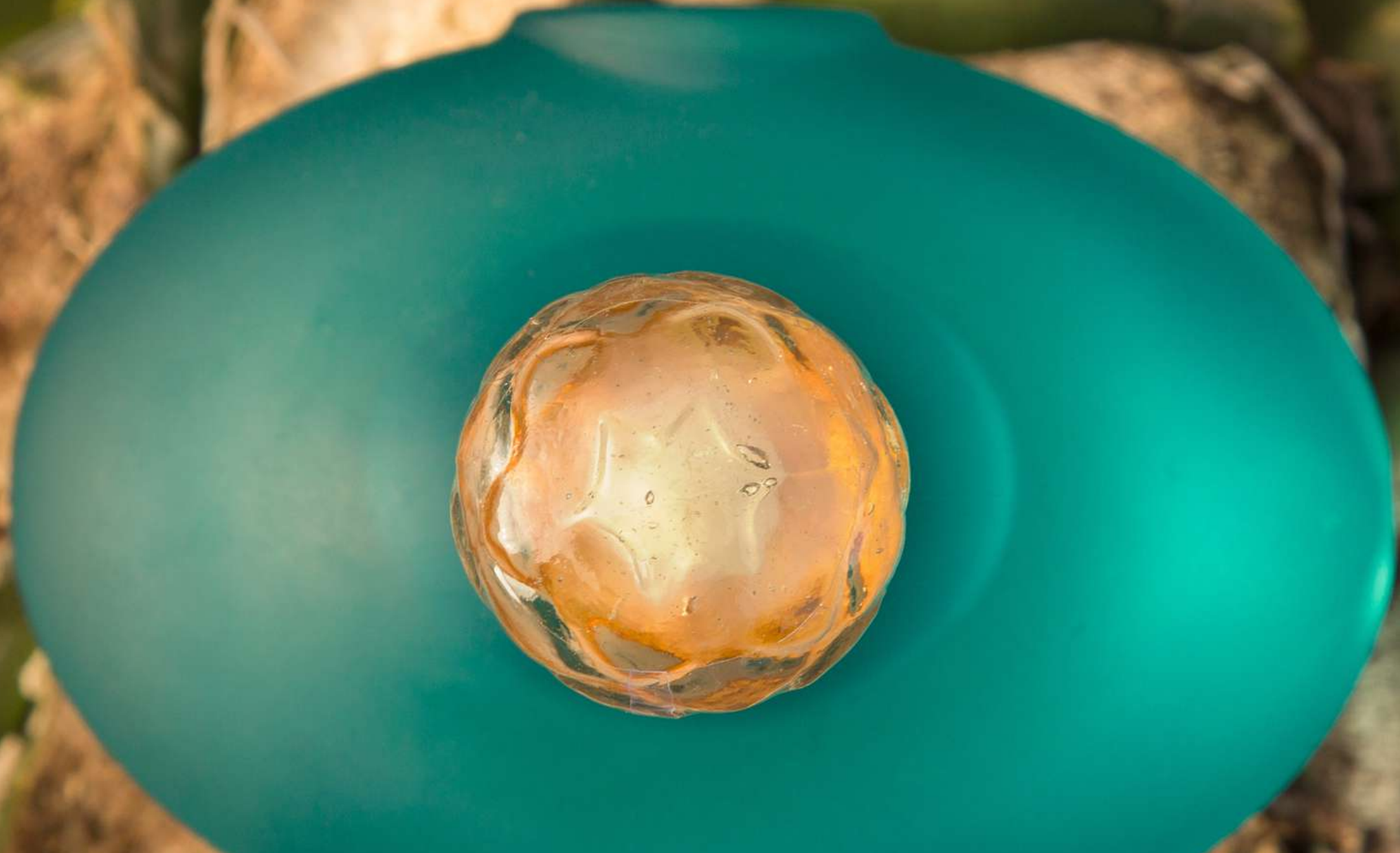
All the services we offer are provided by staff trained and experienced.



PRODUCTS

LEGACIA

TEQUILA & MEZCAL



LEGACIA is committed to bringing sophisticated Tequilas and Mezcales, inheritance of our deep Mexican roots to the reach of pioneers, apprentices, connoisseurs, teachers and lovers of Tequila and spirits in the world through communities, education, culture and the sensory experiences through tastings and food pairings.

TEQUILA

Our tequila takes 7 years for the plant to mature and be harvested.

After its second distillation, the Reposado is aged in American Oak barrels for 11 months, the Añejo for 24 months and the Extra Añejo for 36 months to obtain those exquisite woody notes.

The refined notes of Legacia live a unique experience of savoring an exquisite and very high quality product.

POPULATION

Amatitán, Jalisco

AGAVE:

100% Tequilana Weber

TYPES :

Blanco

Reposado

Añejo

Extra añejo.

N° DISTILLATIONS:

Doble destilación

VOL. ALCOHOL:

40%

PRESENTATIONS:

750 ml, 700ml. 50 ml.



LEGACIA MEZCAL

Mezcal is a drink that matures in glass, the color of the bottle prevents direct contact of the liquid with natural lights.

The ESPADIN agave requires 7 years for the plant to mature, the TOBALA agave 12 years, the CUISHE agave 15 years and the TEPEZTATE agave 30 years to be harvested.

The variety of Legacia notes brings us complex but at the same time fine sensory experiences that only a good mezcal offers you.

POPULATION

Tlacolula de Matamoros

AGAVE:

Espadín

Tobala

Tepextate

Cuishe

N° DISTILLATIONS:

Double distillation.

AGING:

Hasta 30 años

VOL. ALCOHOL:

44%

PRESENTATIONS:

750 ml., 700 ml, 50 ml.



GUAJAKO



"Guajako" was born from the inspiration of the artist Jaime Ruíz in conjunction with the mezcal master Raúl Parada; both with the aim of capturing and representing the art, culture and spirit of Oaxaca in such an emblematic drink as mezcal.

Guajako "El Dios del Mezcal" represents the entire environment of the production of mezcal, from the earth, fire, to the sun that nourishes the agaves.

Conectate con el dios del mezcal.

GUAJAKO

POPULATION:	San Carlos Yautepec
AGAVE:	Espadín
TYPE OF MEZCAL:	Joven
N° DISTILLATIONS:	Double Distillation
AGING:	None
VOL. ALCOHOL:	42% a 48%
PRESENTACIONES:	750 ml, 500ml, 250 ml, 50 ml



focuses on offering intense flavors from the life and environment of the agave; That is to say, it offers earthy flavors of the area, sweets from the maturity of the maguey, light smokes and minerals. It is a recommended product for lovers of genuine Oaxaca mezcal.

In each drop you will find all the history and magic of mezcal.

POBLACIONES:

San Carlos Yautepec,
Santa Maria Ecatepec,
San Pablo Güila, San
Luis del Rio, Matatlan,
Tlacolula, Miahuatlan,
Mitla.

AGAVE:

Tobalá, Cuish, Lumbre,
Jabalí, Tepextate,
Cuchuarilla, Mexicano,
Ensamble.

Nº DESTILACIONES:

Two to Five distillations.

VOL. ALCOHOL:

De 40 % a 50 %

PRESENTATIONS:

750 ml., 500 ml.,
250 ml. 50 ml.

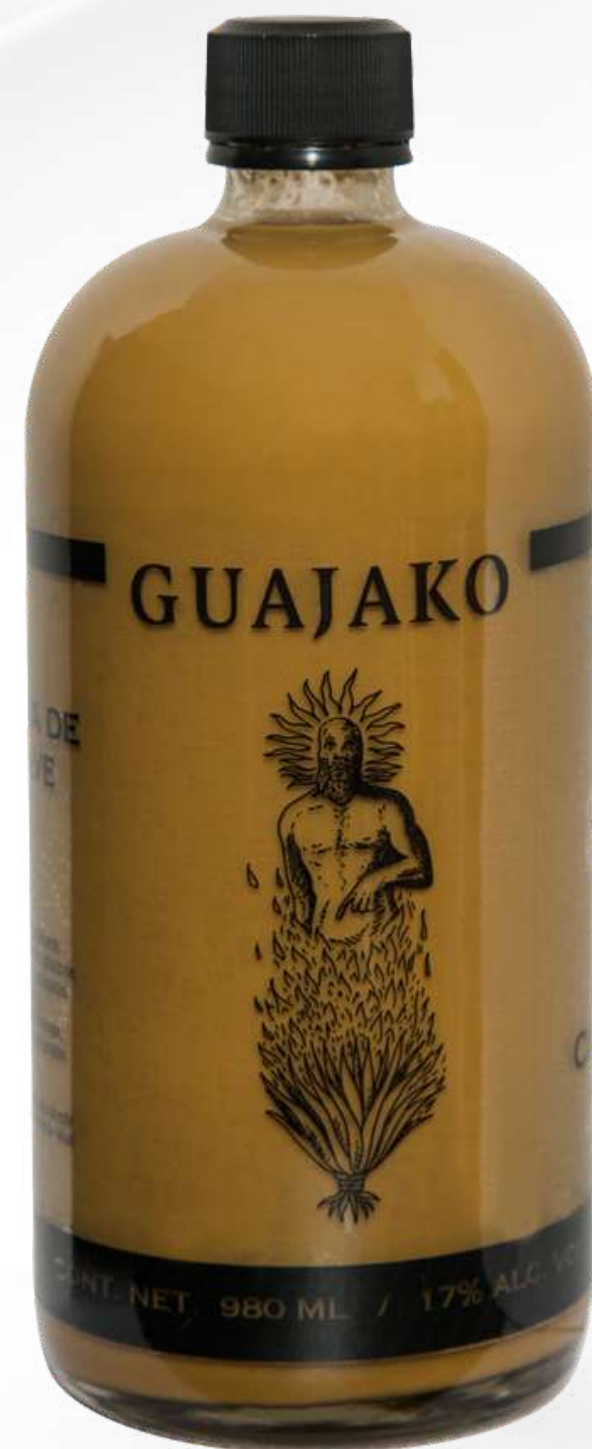


GUAJAKO SILVESTRES

We have a selection of excellent quality wild mezcals with small and genius productions.

We select the agaves for their location, age and mineral richness; We take care of its distillation to be able to offer the spirit of each agave in each drop of mezcal.

POPULATION:	San Carlos Yautepec
MEZCAL:	Espadín
VOL. ALCOHOL:	15% a 20%
PRESENTATIOS:	750 ml. 500ml, 250 ml, 50 ml.
LIQUORS:	Jamaica, herbs and passion fruit.
CREAMS:	Cappuccino, piña colada and peanuts.



GUAJAKO

Creams and liquors made by hand from fruits, dairy products, natural sugars, nuts and / or herbs from all over the state of Oaxaca.

A man wearing a white long-sleeved shirt and a light-colored hat is working in a field of agave plants. He is leaning over, possibly tending to the plants. The background shows a dry, hilly landscape with sparse vegetation.

Tequila

RAICILLA DE LAS TIERRAS ALTAS.

1810, Maria illuminated, 20 years old. Being the heiress of Tlalpuyec, her destiny was to marry, her father had everything agreed. On the penultimate Sunday of November when her fiancé was going to visit her, Maria with tears ran to hide in the mezzanine. It was there that he found the trunk that contained a blue bottle with a strange liquid, he drank it almost completely, believing it would be his end. After drinking it, something changed in Maria. He left, faced his destiny and began his revolution ... Legend has it that everyone who drinks from the Gunpowder bottle, like Maria, finds their own cumin.

PÓLVORA



POPULATION: Cacicazgo de Mascota, Jalisco.

AGAVE: Maximiliana

TYPE OF RAICILLA: Joven

N° DISTILLATIONS: One destilación

AGING: Ninguna

VOL. ALCOHOL: 40% a 44%

PRESENTATION: 750 ml.

Raicilla made in a traditional way with processes inherited from generations; Produced in small batches, preserving fruity, herbal notes that provide both the type of agave and the process.

Pólvara offers us aromas and flavors very different from other types of agave. It is worth a try.



KRUZ BAN

MEZCAL
ARTESANAL

POPULATION:	San Carlos Yautepec
AGAVE:	Espadín
TYPE OF MEZCAL:	Joven
Nº DISTILLATION:	Double destilación
AGING:	None
VOL. ALCOHOL:	38% 40%
PRESENTATION::	500 ml, 250 ml., 50 ml



KRUZ BAN

Kruz Ban offers mezcals with very subtle and smooth flavors, ideal for palates that are starting in the world of mezcal or cocktails.

It offers sweet flavors, of cooked agave, mint and smoked wood.

On the palate and throat it is quite smooth.



ESPÍRITU
BENZAAÁ

MEXICANO
Rhodacantha
Doble Destilación
JOVEN

Maestro mezcalero:

Mezcal artesanal 100% Silvestre

Cont. Net. 750 ml. Alc. Vol. 44°

ESPÍRITU BEN ZAÁ

Word from the Zapotec; which has no translation, but no meaning; People who made some type of art, such as handicrafts, textiles, mezcal, etc. were recognized by this name, as they were called "people from the clouds" referring to the fact that the art made was due to some "gift" Granted by a higher being.

POPULATION: Todo el estado de Oaxaca.

AGAVE: Silvestres.

TYPE OF MEZCAL: Joven

N° DISTILLATION: De dos a cinco destilaciones.

AGING: Ninguna

VOL. ALCOHOL: 40% 47%

PRESENTATION: 750 ml.



ESPÍRITU BEN ZAÁ

It is focused on selecting small and exclusive lots in different palenques of Oaxaca, as well as making assemblies based on the attributes of each agave and region.

For this and more, Ben Zaá Spirit is more than just a spirit drink; it is culture, identity, worship and experience in liquid form capable of printing passion, ecstasy in every drop.

KIMAXA aims to enchant any palate in the world through the two most emblematic products of Mexico, Tequila and Mezcal, we work hard on profiling during the preparation of both, focusing on balancing all the flavors that agave offers us and maintaining a unique quality.

KIMAXA



POPULATION:	Amatitan, Jalisco
AGAVE:	Tequilana Weber
TIPE OF TEQUILA:	Joven
N° DISTILLATION:	Doble destilación.
VOL. ALCOHOL:	38%
PRESENTATIOS:	750 ml. 250 ml



KIMAXA

KIMAXA Tequila, we only offer a young tequila that is quite subtle and easy to understand in terms of flavors and aromas, versatile for any market and designed for cocktails.

POPULATION: San Carlos Yautepec.
AGAVE: Augustifolia Haw
TYPE OF MEZCAL: Joven
N° DISTILLATION: Double Destilación.
AGING: 6 to 8 years.
VOL. ALCOHOL: 38%
PRESENTATION: 750 ml. 250 ml.



KIMAXA

KIMAXA Mezcal, we only offer a young espadín mezcal balanced enough to appreciate all the complexity of the agave as well as the potential to explore that same balance in cocktails, alone or accompanied.



Marín y Marín Mezcal arises from the concern of the brothers Enrique and Arcadio Marín, who undertook a trip to Oaxaca to learn about the ancestral heritage of mezcal. It was in the Sierra Sur region where they found the tradition and mysticism of the mezcal masters Raúl Parada and Tania Parada. Together, in search of a spirit drink that would take up the original mezcal tradition, they arrived at what they classify as “Author's Drink”.

POPULATION: San Carlos Yautepec.

AGAVE: Augustifolia Haw

TYPE OF MEZCAL: Joven

N° DISTILLATION: Double distillation.

AGING: None

VOL. ALCOHOL: 45%

PRESENTATION: 750 ml.



MARIN & MARIN

A premium mezcal handmade, totally artisanal, light on the palate, but with all the weight and respect that agave distillate deserves.

Exclusive and profiled lots; distilled over low heat, avoiding smoky flavors.

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