



**MEXTRADE**  
SPIRITS OF MEXICO



A COMPREHENSIVE PORTFOLIO OF DISTILLATES FROM MEXICO  
FOCUSED ON QUALITY, FAIR TRADE, SUSTAINABILITY AND TRADITION.





Since 2013, we have been working hand in hand with Mexico's finest master distillers, producers, owners and farmers to bring you their stories, their passion and traditions. The result is what we're confident to say is the finest portfolio of Mexican distillates in the world.



Our selection of spirits is derived from a constant pursuit of the best quality spirits combined with ethical practices including, but not limited to, fair trade, eco-friendly production methods and sustainable growth plans.



From the hills of Oaxaca to the Sierra Madre in Durango to the Yucatan peninsula, the spirits that we work with, the people behind them and their passion to maintain tradition is what drives us to find a connection with industry professionals across Australia.

In 2022, Australia is set to see yet another exponential growth in Agave spirits, as demand surges so do the number of labels available. Our goal this year will be to continue to share the education passed onto us by producers in order to give our customers all the tools they need to identify products who meet all their quality and ethical requirements.

Salud to another Agave fueled year and please remember, "life is too short to drink bad Tequila"

The Mextrade team



# 01 Arette

Five generations of Tequila craftsmanship are behind one of the Tequila valley's favourite labels, Arette. Distilled from 100% Single Estate Blue Agave in the heart of Tequila town by Jaime and Eduardo Orendain at their distillery, "El Llano".



# 02 Cascahuin

Established in 1904 by Salvador Rosales Briseño, Cashuin is a fourth-generation, family-owned Tequila located in El Arenal, Jalisco. Their curiosity to experiment with different production techniques has led them to distill, in very small batches, some of the finest Tequilas seen in the last few years.



## 03

## G4

First tequila made by Felipe with his sons Luis and Alan. They are the fourth generation of the Camarena family. The combination of rainwater and spring water while fermenting, adds to this tequila some unique and natural flavours that made Felipe and his sons win a great reputation in the tequila world.



G4  
**Blanco**

750ml	40%
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G4  
**Reposado**

750ml	40%
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G4  
**Añejo**

750ml	40%
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G4  
**Extra Añejo**

750ml	40%
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G4  
**Blanco  
54%**

750ml	54%
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## 04

## Terralta

Another of Felipe's masterpieces. The use of only deep well water during fermentation is the only thing he modified and makes it a totally different tequila. This tequila is considered for many aficionados as their number one pick. The deep well water brings an incredible profile that makes Terralta a very unique tequila.



TERRALTA  
**Blanco**

750ml	40%
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TERRALTA  
**Reposado**

750ml	40%
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TERRALTA  
**Añejo**

750ml	40%
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TERRALTA  
**Extra Añejo**

750ml	40%
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TERRALTA  
**Blanco  
55%**

750ml	55%
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## 05 Pasote

A tequila that further expanded Felipe's reputation. Just natural and clean flavours, that make agave shine. The minerality of this tequila is like no other, and the craziest part of it is that the only difference from his other tequilas is the... water. Here he uses 60% spring water and 40% rainwater while fermenting.



PASOTE  
**Blanco**

750ml	40%
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PASOTE  
**Reposado**

750ml	40%
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PASOTE  
**Añejo**

750ml	40%
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PASOTE  
**Extra Añejo**

750ml	45%
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# 06 Nuestra Soledad

The range of Nuestra Soledad Mezcales is crafted to celebrate the regional traditions of Mezcal production from six Maestros Mezcaleros, their families and villages located in the Central Valleys of Oaxaca. All 6 labels are distilled following artisanal production methods and only with 100% Espadín Agave from fields surrounding each specific village. Terroir, climate and craftsmanship are at the forefront of this incredible line up of Mezcales, perfect for sipping or mixing.



# 07

## Los Agaves

A beautifully balanced Mezcal produced with 90% Agave Cupreata and 10% Agave Espadín from the states of Michoacán and Oaxaca respectively. This Mezcal is distilled following artisanal methods by Procoro Bautista, a fourth generation Maestro Mezcalero from Santiago Matatlan, Oaxaca. This Mezcal is perfect for seasoned Mezcal drinkers and first timers alike.



# 08

## Cenizo Colonial

Agave Cenizo or Duranguensis is the most abundant agave species in the ecologically diverse northern state of Durango, Mexico. These Mezcales are produced in different Vinatas (distilleries) by different Maestros Mezcaleros, representing the contrast of extreme micro-climates, water resources and craftsmanship from the different villages from the state of Durango where this Agave species is endemic from.



# 09 El Jolgorio

The Cortes Family has been producing mezcal in Santiago Matatlan, Oaxaca since 1840. The El Jolgorio range of Mezcals was created to celebrate the different varieties of wild and semi-cultivated Agave found in the state of Oaxaca and the many Maestros Mezcaleros involved in their transformation into one of the worlds most sought after Mezcals. Their limited release black bottles are known to be reserved for species or Mezcals that can only be sourced once a year or less.



EL JOLGORIO  
**Espadin**

750ml	45-52%
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EL JOLGORIO  
**Barril**

750ml	45-52%
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EL JOLGORIO  
**Mexicano**

750ml	45-52%
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EL JOLGORIO  
**Cuixe**

750ml	45-52%
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EL JOLGORIO  
**Madrecuixe**

750ml	45-52%
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EL JOLGORIO  
**Pechuga**

750ml	45-52%
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EL JOLGORIO  
**Tobala**

750ml	45-52%
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EL JOLGORIO  
**Tepeztate**

750ml	45-52%
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EL JOLGORIO  
**Arroqueño**

750ml	45-52%
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EL JOLGORIO  
**Jabali**

750ml	45-52%
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EL JOLGORIO  
**Tobaziche**

750ml	45-52%
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EL JOLGORIO  
**Sierrudo**

750ml	45-52%
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EL JOLGORIO  
**Pechuga Navideña**

750ml	45-52%
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EL JOLGORIO  
**Coyote**

750ml	45-52%
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EL JOLGORIO  
**Cenizo**

750ml	45-52%
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EL JOLGORIO  
TODOS SANTOS  
2020  
**Arroqueño**

750ml	55%
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EL JOLGORIO  
TODOS SANTOS  
2020  
**Tobasiche**

750ml	52%
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EL JOLGORIO  
TODOS SANTOS  
2021  
**Tobala**

750ml	54%
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LANDING April 2022



EL JOLGORIO  
TODOS SANTOS  
2021  
**Coyote**

750ml	50.3%
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LANDING April 2022





# 10 Lagrimas de Dolores

Lagrimas de Dolores is a project started 12 yrs ago by the Gutierrez family to showcase the rich 400 year mezcal tradition of Durango. This range of extremely complex Mezcales has been crafted with the main purpose of showcasing the vast differences between Agaves from different regions across the state. Durango is home to some of the most diverse and extreme climates in Mexico resulting in Agave species that create Mezcales with very unique profiles.



# 11 Tio Pesca

From Sola de Vega, Oaxaca, in the rugged Southern Sierra Madre, Tio Pesca Mezcales showcase ancestral production methods which account for only 1% of Mezcal production. Using four wild Agave varietals, Maestro Fernando creates these incredible ancestral spirits whilst helping to preserve the most ancient Mezcal producing traditions.



# 12 Mezcalosfera

Mezcalosfera is the export label of the world renowned tasting room, Mezcaloteca, located in the city of Oaxaca and famous for their focus on education surrounding Agave distillates. The Mezcalosfera project allows any Mezcalero to distill in their facilities without cost or agenda and, if available, Mezcalosfera then purchases the batches for fair prices and exports to only one country.



# 13 Pescador de Sueños

Pescador de Sueños Mezcal is a very rare and exclusive collection of single batch Mezcals from several independent small producers in villages scattered through the Central Valleys and southern Sierra Madre of Oaxaca. All batches are matured in glass for at least 1 year and then bottled in hand made ceramic craft vessels. Individual releases from Matatlan, Sola de Vega, Miahuatlan, San Juan del Rio, and Santa Catarina Minas showcase the traditional production methods employed by local maestros mezcaleros.





## 14

## Raicilla Las Perlas

Produced primarily in the state of Jalisco, Raicilla is a niche within the Mezcal category. Las Perlas is considered a coastal Raicilla and is produced with a blend of 100% Agave Amarillo and Verde. It is distilled at Hacienda El Divisadero by fifth generation raicilleros, the Diaz Rubio and Diaz Ramos families. Deep Agave flavour with floral and vegetal undertones of green pepper and melon. Hints of salinity, minerality and smoke.



CORE RANGE

## 15

## Aprendiz (By Pescador de Suenos)

Aprendiz Ensemble is a blend of wild Tepeztate Agave with Espadin which is bottled at 45% in order to preserve the essence of the wild Agave but still is subtle enough to be appreciated by those beginning their Agave journey (apprentices). Distilled in San Juan del Rio, Oaxaca by maestro Isaias Martinez it is one of the most unique blends produced with every consumer in mind.



## 16 Mezcal Gracias a Dios

Mezcal Gracias a Dios (Thank God Mezcal) has been ticking all the right boxes since its inception in 2008. The company is built around maestro Mezcalero Oscar Hernandez from Santiago Matatlan who is the sole master distiller for the whole Gracias a Dios line-up. A Mezcal brand that has been leading the charge on sustainability and fair trade since the beginning, and have A LOT to show for it.



















LANDING  
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2022

GIN



# 17 Bozal

Bozal is an incredible mezcal that seeks to show the world its soul, its history, its tradition, and the roots of where it comes from. Presenting mezcales from different Maestros Mezcaleros of remote villages of Oaxaca, Guerrero and Durango, with different variety of agaves and concern of only bringing mezcales that follow the Artisanal and Ancestral (black ceramic bottles) methods, gives you a whole journey into mezcal universe.

 <p><b>BOZAL</b> <b>Ensamble</b></p> <table border="1"> <tr> <td>750ml</td> <td>47%</td> </tr> </table>	750ml	47%	 <p><b>BOZAL</b> <b>Tepeztate</b></p> <table border="1"> <tr> <td>750ml</td> <td>45%</td> </tr> </table>	750ml	45%	 <p><b>BOZAL</b> <b>Tobasiche</b></p> <table border="1"> <tr> <td>750ml</td> <td>47%</td> </tr> </table>	750ml	47%	 <p><b>BOZAL</b> <b>Cuishe</b></p> <table border="1"> <tr> <td>750ml</td> <td>47%</td> </tr> </table>	750ml	47%
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 <p><b>BOZAL</b> <b>Cenizo</b></p> <table border="1"> <tr> <td>750ml</td> <td>47%</td> </tr> </table>	750ml	47%	 <p><b>BOZAL</b> <b>Madrecuishe</b></p> <table border="1"> <tr> <td>750ml</td> <td>47%</td> </tr> </table>	750ml	47%	 <p><b>BOZAL</b> <b>Ancestral Sacatoro</b></p> <table border="1"> <tr> <td>750ml</td> <td>47%</td> </tr> </table>	750ml	47%	 <p><b>BOZAL</b> <b>Tobala</b></p> <table border="1"> <tr> <td>750ml</td> <td>47%</td> </tr> </table>	750ml	47%
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 <p><b>BOZAL</b> <b>Castilla</b></p> <table border="1"> <tr> <td>750ml</td> <td>47%</td> </tr> </table>	750ml	47%	 <p><b>BOZAL</b> <b>Chino Verde</b></p> <table border="1"> <tr> <td>750ml</td> <td>47%</td> </tr> </table>	750ml	47%	 <p><b>BOZAL</b> <b>Jabali</b></p> <table border="1"> <tr> <td>750ml</td> <td>47%</td> </tr> </table>	750ml	47%	 <p><b>BOZAL</b> <b>Barril</b></p> <table border="1"> <tr> <td>750ml</td> <td>47%</td> </tr> </table>	750ml	47%
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 <p><b>BOZAL</b> <b>Coyote 51%</b></p> <table border="1"> <tr> <td>750ml</td> <td>51%</td> </tr> </table>	750ml	51%	 <p><b>BOZAL</b> <b>Coyote 47%</b></p> <table border="1"> <tr> <td>750ml</td> <td>47%</td> </tr> </table>	750ml	47%	 <p><b>BOZAL</b> <b>Pechuga</b></p> <table border="1"> <tr> <td>750ml</td> <td>47%</td> </tr> </table>	750ml	47%	 <p><b>BOZAL</b> <b>Iberico</b></p> <table border="1"> <tr> <td>750ml</td> <td>47%</td> </tr> </table>	750ml	47%
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 <p><b>BOZAL</b> <b>Borrego</b></p> <table border="1"> <tr> <td>750ml</td> <td>47%</td> </tr> </table>	750ml	47%	 <p><b>BOZAL</b> <b>Calabaza</b></p> <table border="1"> <tr> <td>750ml</td> <td>47%</td> </tr> </table>	750ml	47%						
750ml	47%										
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# 18

LANDING  
April  
2022

MEZCAL

## Agave de Cortes

Agave de Cortes is produced using traditional, artisanal methods. The Agaves are cooked underground using volcanic rock and Agave fibres and then crushed using a horse drawn stone known as a Tahona; naturally fermented in 250 litre pine wood vats and then double distilled in copper stills. Agave de Cortes Añejo is rested in wooden barrels for 6 months.



AGAVE DE CORTES  
**Extra Añejo**

750ml | 43%



# 19

RUM

## El Tarasco (Rum)

Charanda is a Mexican rum with Denomination of Origin that limits production to 16 municipalities in the central state of Michoacan, Mexico. The characteristic red soil from the region, called "charanda" by the local Purepecha, is prevalent in these municipalities and is the result of volcanic minerals. Casa Tarasco has been producing Charanda for over a century in Michoacan using their own sugar cane grown at 1600m above sea level, allowing for a very high concentration of sucrose and a unique profile due the minerality of the soil in the region.



CORE  
RANGE

EL TARASCO  
**Silver**

700ml | 40%



CORE  
RANGE

EL TARASCO  
**Mushroom**

700ml | 40%

# 20

LANDING  
April  
2022

WHISKY

## Abasolo Whisky

The first and only Mexican whisky available in Australia! Produced from Cacahuazintle, an indigenous corn from the town of Jilotepec, located around 70km from Mexico City. More than just a crop, corn is the primary food base of all indigenous Mexican culture, a foundational element and valued heirloom in the identity of the country. Produced by Abasolo distillery, this Whisky is now making its way around the best bars in the world, representing a culture through its exquisite and smooth profile which includes notes of roasted corn, toffee and hints of caramel and toast.



ABASOLO  
**Corn Whisky**

750ml | 43%



# 21

## Sotol Hacienda de Chihuahua

Sotol is a drink that has been around for more than 800 years, the traditional drink of the Tarahumaras, local people of the Chihuahuan desert. Its plant takes up to 30 years before it can be harvested. Sotol can only be made during winter and one plant equals only one bottle. It's also known as the desert spoon. Hacienda de Chihuahua brings the flavours of sotol and follows a reforestation program like no other to preserve and protect the plant from the illegal harvesting of it.



HACIENDA DE CHIHUAHUA  
**Plata**

750ml	38%
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HACIENDA DE CHIHUAHUA  
**Platinum**

750ml	38%
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HACIENDA DE CHIHUAHUA  
**Reposado**

750ml	38%
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HACIENDA DE CHIHUAHUA  
**Añejo**

750ml	38%
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HACIENDA DE CHIHUAHUA  
**Rustico**

750ml	38%
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HACIENDA DE CHIHUAHUA  
**H5**

750ml	38%
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HACIENDA DE CHIHUAHUA  
**Oro Puro**

750ml	38%
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HACIENDA DE CHIHUAHUA  
**Pecan**

750ml	17%
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HACIENDA DE CHIHUAHUA  
**Chocolate**

750ml	17%
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# 22

## Nixta (Corn Liqueur)

Nixta Licor de Elote is a Mexican corn liqueur made from a base of tender, ancestral Cacahuzintle corn, grown in the high valleys and foothills of the Nevado de Toluca volcano near Mexico City. Nixta is produced at Distileria y Bodega Abasolo, where they honour the Mexican culture of corn and the ancestral craft of nixtamalization – a 4000 year old Mesoamerican cooking technique that uncovers deep flavours and aromas.



CORN LIQUER



NIXTA  
**Licor de Elote**

700ml	30%
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# 23

## GIN Katun

Gin Katun is distilled in 250 L batches in Merida, Yucatan, located in the south east of Mexico. A unique gin that uses 17 botanicals, most native to the region and Mexico, including Habanero, Xcatic and Pais Chillies, chinalima and Yucatecan lime (native citrus) Achiote and Tabasco pepper. An exceptional gin with a different profile distilled with the mission of showcasing some of Mexico's unique flavours and aromas.

GIN



GIN  
**Katun**

750ml	42%
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CORE RANGE

# 24 Gran Mitla

Gran Mitla artisanal salts are the perfect compliment to any Mezcal or Tequila sipper as well as an exotic addition to any cocktail. The worm and grasshopper salts are traditional in the state of Oaxaca and are used to cook, as well as to enjoy with a Mezcal on a slice of orange, mango, watermelon or any other fruit or vegetable.

SALTS



GRAN MITLA  
**Worm Salts**

SET OF 3	100G
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GRAN MITLA  
**Hibiscus Salts**

SET OF 3	100G
----------	------



GRAN MITLA  
**Grasshopper Salts**

SET OF 3	100G
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GRAN MITLA  
**Mixed Salts**

SET OF 3	100G
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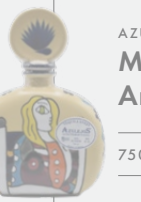




# 25 Siete Leguas

Est. 1952 in Atotonilco el Alto (Highlands) Siete Leguas Tequila practices traditional production methods including roasting their 100% Blue Agaves in masonry ovens, crushing with a Tahona wheel and twice-distilling in copper alembic stills at their original distillery, El Centenario. Next door is La Vencedora, their second distillery where they produce with very more modern methods to ultimately blend their productions to come up with their worldwide renowned Tequilas.

 <p>SIETE LEGUAS <b>Blanco</b></p> <table border="1"> <tr> <td>750ml</td> <td>40%</td> </tr> </table>	750ml	40%	 <p>SIETE LEGUAS <b>Reposado</b></p> <table border="1"> <tr> <td>750ml</td> <td>38%</td> </tr> </table>	750ml	38%	 <p>SIETE LEGUAS <b>Añejo</b></p> <table border="1"> <tr> <td>750ml</td> <td>38%</td> </tr> </table>	750ml	38%	 <p>SIETE LEGUAS <b>D' Antaño</b></p> <table border="1"> <tr> <td>750ml</td> <td>38%</td> </tr> </table>	750ml	38%
750ml	40%										
750ml	38%										
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750ml	38%										

# 26 Azulejos

Housed in hand-painted clay bottles by Mexican artisans in Puebla, Mexico. Produced in the heart of Tequila Jalisco, using only 100% Blue Agave that is roasted in an autoclave oven (pressure cooker style), shredded with a roller mill and aged in Ex-Burbon barrels for 18 months.

 <p>AZULEJOS <b>Talavera Añejo</b></p> <table border="1"> <tr> <td>750ml</td> <td>40%</td> </tr> </table>	750ml	40%	 <p>AZULEJOS <b>Talavera Añejo</b></p> <table border="1"> <tr> <td>750ml</td> <td>40%</td> </tr> </table>	750ml	40%	 <p>AZULEJOS <b>Masterpiece Añejo</b></p> <table border="1"> <tr> <td>750ml</td> <td>40%</td> </tr> </table>	750ml	40%	 <p>AZULEJOS <b>Masterpiece Añejo</b></p> <table border="1"> <tr> <td>750ml</td> <td>40%</td> </tr> </table>	750ml	40%
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\* Full case purchase only (6 colourways per case)





## WHOLESALERS

We are happy to supply directly to your venue/s through our online portal however you are also able to find our core range with any of the below wholesalers across the country.

### NEW SOUTH WALES

GATEWAY LIQUOR  
PARAMOUNT  
KADDY

### QUEENSLAND/ NORTHERN NSW

LIQUID SPECIALTY BEVERAGES  
KADDY

### VICTORIA

PARAMOUNT  
KADDY

### WESTERN AUSTRALIA

LIQUID MIX

### SOUTH AUSTRALIA

MAN OF SPIRIT

### TASMANIA

BRANDS ON PARADE

## ORDERS

Unless agreed, all orders must be submitted via our **DEAR** portal, to request a personal link for your business please contact one of our sales representatives or email [orders@mextrade.com.au](mailto:orders@mextrade.com.au)

### ORDER MINIMUMS & DELIVERY FEES

**MINIMUM ORDER:** \$300 EX-GST

**MINIMUM ORDER TO QUALIFY FOR  
FREE DELIVERY:** \$500 EX-GST

### DELIVERY FEES FOR ORDERS UNDER \$500

**METRO:** \$20

**REGIONAL:** DELIVERY FEE  
QUOTED ON A PER ORDER BASIS

### ORDERS TIME FRAMES

**METRO – ORDER CUT OFF:** 12:00PM – NEXT DAY DELIVERY

**REGIONAL – ORDER CUT OFF:** 11:00AM – 24-48HRS DELIVERY

**URGENT PICKING FEE - \$25.00**

MISSED DELIVERY FEES APPLY

We aim to have all the SKU's **in our core range** available in every warehouse at all times however, as all of our brands are independently owned and small batch produced, there may be shortages from time to time. No need to worry, we will keep you updated on stock levels and give you plenty of notice in case this could happen.

All other SKU's (**non-core range**) are only available on a sporadic basis as they become available to us from our suppliers and may vary within warehouse locations.

Please note that some of these may only be available once a year or less.

FOR ANY FURTHER INFORMATION RELATED TO OUR PORTFOLIO CONTACT US

[ORDERS@MEXTRADE.COM.AU](mailto:orders@mextrade.com.au) | 1300 135 359

[WWW.MEXTRADE.COM.AU](http://www.mextrade.com.au)