



**CATALOG  
TRADITIONAL MEZCAL  
CENTRAL VALLEYS  
OAXACA, MEXICO  
2026**

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# ESPADÍN YOUNG



**Origin:**  
Central Valleys of Oaxaca

**Category:**  
Certified Artisanal Mezcal

**Type:**  
Young

**Alcohol content:**  
45% Alc. Vol.

**Volume:**  
750 ml · 700 ml · 500 ml · 250 ml

**AGAVE:**

**Common name:** Espadín

**Scientific name:** *Agave angustifolia* Haw.

**Agave type:** Cultivated

**Approximate maturation:** 7–8 years

## ARTISANAL PRODUCTION:

**Cooking:** Traditional underground earthen oven

**Milling:** Tahona

**Fermentation:** Natural, with wild yeasts (organic)

**Distillation:** Double distillation

**Still:** Copper

**Maturation:** Not applicable (young mezcal)

## SENSORY PROFILE

**Appearance:** Crystal-clear and bright, with a medium-full body.

**Nose:** Cooked agave, **fresh herbs**, and **citrus peel**, with a medium, clean, and well-integrated smokiness.

**Palate:** Direct and well-structured entry. Notes of **ripe fruit**, restrained **sweet agave**, **herbal nuances**, and pronounced minerality. Firm alcohol, well integrated for its proof.

**Finish:** Long, warm, and persistent, with spicy and **mineral notes**.

## SERVICE AND CONSUMPTION

**Recommended service:** Traditional copita or veladora

**Temperature:** Ambient

**Consumption:** Conscious and gastronomic tasting

**Suggested pairings:** Gusano salt, orange, quesillo, mole negro, grilled meats, and Oaxacan cuisine with controlled smokiness.



## PRODUCER'S NOTE

An artisanal Espadín with a classic character and precise execution. At 45%, it preserves balance, depth, and a **straightforward expression of agave**, honoring origin, craft, and time.



## PRODUCTION AND CERTIFICATION

**Production type:** Artisanal

**Certification:** Certified Artisanal Mezcal (compliant with current Mexican regulations)

**Export:** Compliant with legal and sanitary requirements for European, North American, and South American markets

**Year of production:** 2025



## DENOMINATION OF ORIGIN AND STANDARD

**Protected Designation of Origin:** Mezcal

**Standard (NOM):** NOM-070-SCFI-2016

**Certification:** Consejo Regulador del Mezcal (CRM)

# TOBALÁ



**Origin:**  
Central Valleys of Oaxaca

**Category:**  
Certified Artisanal Mezcal

**Type:**  
Young

**Alcohol content:**  
47% Alc. Vol.

**Volume:**  
750 ml · 700 ml · 500 ml · 250 ml

**AGAVE:**

**Common name:** Tobalá

**Scientific name:** Agave potatorum

**Agave type:** Wild / mountain-grown

**Approximate maturation:** 10–15 years

## ARTISANAL PRODUCTION:

**Cooking:** Traditional underground earthen oven

**Milling:** Tahona

**Fermentation:** Natural, with wild yeasts (organic)

**Distillation:** Double distillation

**Still:** Copper

**Maturation:** Not applicable (young mezcal)

## SENSORY PROFILE

**Appearance:** Crystal-clear and bright, with a medium-full body.

**Nose:** High aromatic intensity with **white flowers, fine herbs, fresh citrus, and a clean mineral backbone.** Subtle, well-integrated smokiness.

**Palate:** **Elegant and silky** entry with restrained natural sweetness. **Dominant floral notes** (jasmine, orange blossom), herbal nuances, and precise minerality. Firm alcohol, perfectly integrated for its proof.

**Finish:** Long, aromatic, and persistent, with floral and mineral notes.

## SERVICE AND CONSUMPTION

**Recommended service:** Traditional copita or veladora (50 ml)

**Temperature:** Ambient

**Consumption:** Slow, contemplative tasting

**Suggested pairings:** White chocolate, citrus fruits, semi-aged cheeses, fish, and delicate cuisine.



## PRODUCER'S NOTE

A Tobalá with **high floral expression and technical precision.** At 47%, it delivers elegance, structure, and persistence, **remaining true to its origin and artisanal craft.**



## PRODUCTION AND CERTIFICATION

**Production type:** Artisanal

**Certification:** Certified Artisanal Mezcal (compliant with current Mexican regulations)

**Export:** Compliant with legal and sanitary requirements for European, North American, and South American markets

**Year of production:** 2025

**Production:** Limited batches due to the wild nature of the agave



## DENOMINATION OF ORIGIN AND STANDARD

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# MEXICANITO

**Origin:**

Central Valleys of Oaxaca

**Category:**

Certified Artisanal Mezcal

**Type:**

Young

**Alcohol content:**

45% Alc. Vol.

**Volume:**

750 ml · 700 ml · 500 ml · 250 ml

**AGAVE:**

**Common name:** Mexicanito

**Scientific name:** *Agave rhodacantha* Trel.

**Agave type:** Cultivated / mountain-grown (depending on management)

**Approximate maturation:** 8–12 years

**ARTISANAL PRODUCTION:**

**Cooking:** Traditional underground earthen oven

**Milling:** Tahona

**Fermentation:** Natural, with wild yeasts (organic)

**Distillation:** Double distillation

**Still:** Copper

**Maturation:** Not applicable (young mezcal)



## SENSORY PROFILE

**Appearance:** Crystal-clear and bright, with a medium body.

**Nose:** Mountain herbs, restrained cooked agave, **dry spices, and clean minerality**. Medium, well-integrated smokiness.

**Palate:** Dry and structured entry. Notes of white pepper, deep vegetal character, and **pronounced minerality**. Restrained sweetness; firm alcohol, well integrated for its proof.

**Finish:** Long, serious, and persistent, with a **vegetal-mineral aftertaste** that defines its identity.

## SERVICE AND CONSUMPTION

**Recommended service:** Traditional copita or veladora (50 ml)

**Temperature:** Ambient

**Consumption:** Conscious, gastronomic tasting

**Suggested pairings:** Savory moles, spiced cuisine, mushrooms, grilled meats, and semi-aged cheeses.



## PRODUCER'S NOTE

A Mexicanito with a **firm character and honest expression**. At 45%, it emphasizes structure, dryness, and vegetal depth, **confirming that this agave does not seek sweetness**, but rather discernment and authenticity.

## PRODUCTION AND CERTIFICATION

**Production type:** Artisanal

**Certification:** Certified Artisanal Mezcal (compliant with current Mexican regulations)

**Export:** Compliant with legal and sanitary requirements for European, North American, and South American markets

**Year of production:** 2026

**Production:** Limited batches



## DENOMINATION OF ORIGIN AND STANDARD

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## CUISH BLEND

**Origin:**

Central Valleys of Oaxaca

**Category:**

Certified Artisanal Mezcal

**Type:**

Young, artisanal mezcal blend

**Alcohol content:**

45% Alc. Vol.

**Volume:**

750 ml · 700 ml · 500 ml · 250 ml

**Blend composition**

Cuish (*Agave karwinskii*) – 35 %

Tepeztate (*Agave marmorata*) – 25 %

Tobalá (*Agave potatorum*) – 25 %

Espadín (*Agave angustifolia*) – 15 %

**Technical reading of the blend:**

While Cuish defines the structure, this blend is designed to express a **dominant floral profile**. **The mineral and vegetal architecture exists to support and amplify the floral component**, not to compete with it.

**ARTISANAL PRODUCTION:**

**Cooking:** Traditional underground earthen oven

**Milling:** Tahona

**Fermentation:** Natural, with wild yeasts (organic)

**Distillation:** Double distillation

**Still:** Copper

**Maturation:** Not applicable (young mezcal)



## SENSORY PROFILE

**Appearance:** Crystal-clear and bright, with a medium-full body.

**Nose:** High, leading **floral expression from the first contact**. Fresh white flowers (jasmine, orange blossom, mountain flowers), supported by fine herbs and a clean, precise minerality. **Very subtle**, elegant, and well-integrated smokiness.

**Palate:** Immediate confirmation of the profile: **primary floral character**, elegant and persistent. Cuish provides a firm mineral backbone without rigidity; Tobalá lifts and defines the floral note; Tepeztate adds aromatic depth; Espadín integrates and balances the whole. **Dry, precise, and perfumed sensation**, with firm alcohol perfectly integrated.

**Finish:** Long, aromatic, and distinctly floral, with a clean aftertaste that lingers more on the nose than on the palate. A light, enveloping, and persistent finish.

## SERVICE AND CONSUMPTION

**Recommended service:** Traditional copita or veladora (50 ml)

**Temperature:** Ambient

**Consumption:** Slow, contemplative tasting

**Suggested pairings:** Delicate cuisine, fish, semi-aged cheeses, mushrooms, restrained moles, and white chocolate.

## PRODUCER'S NOTE

**Ensamble Cuish is**, above all, **a floral blend**. A mezcal where the flower is not a nuance, but the identity itself, supported by a precise mineral structure and a consciously achieved technical balance. **Elegant, aromatic, and deeply expressive**.



## PRODUCTION AND CERTIFICATION

**Production type:** Artisanal

**Certification:** Certified Artisanal Mezcal (compliant with current Mexican regulations)

**Export:** Compliant with legal and sanitary requirements for European, North American, and South American markets

**Year of production:** 2025

**Production:** Limited batches



## DENOMINATION OF ORIGIN AND STANDARD

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# MEXICANITO BLEND

**Origin:**

Central Valleys of Oaxaca

**Category:**

Certified Artisanal Mezcal

**Type:**

Young, artisanal mezcal blend

**Alcohol content:**

45% Alc. Vol.

**Volume:**

750 ml · 700 ml · 500 ml · 250 ml

**Blend composition**

Mexicanito (*Agave rhodacantha* Trel.) – 45 %

Cuish (*Agave karwinskii*) – 35 %

Espadín (*Agave angustifolia* Haw.) – 20 %

**Technical reading of the blend:**

Mexicanito defines the dry, vegetal, and **spicy character** of the blend. Cuish, in addition to providing a **solid mineral structure**, introduces **clear floral** notes that elevate the **aromatic profile**. Espadín integrates and harmonizes the whole, allowing the floral expression to emerge with elegance without softening the firm identity of the main agave.

**ARTISANAL PRODUCTION:**

**Cooking:** Traditional underground earthen oven

**Milling:** Tahona

**Fermentation:** Natural, with wild yeasts (organic)

**Distillation:** Double distillation

**Still:** Copper

**Maturation:** Not applicable (young mezcal)



## SENSORY PROFILE

**Appearance:** Crystal-clear and bright, with a medium body.

**Nose:** Complex and well-defined. **Mountain herbs and dry spices** characteristic of Mexicanito combine with **fine floral notes** contributed by Cuish (white flowers and mountain blossom). Restrained cooked agave, clean minerality, and discreet smokiness.

**Palate:** **Dry, structured, and precise.** Mexicanito delivers firm vegetal and spicy character; Cuish adds an **elegant floral note perceptible** at the mid-palate; Espadín provides continuity and balance. A gastronomic sensation, with firm, well-integrated alcohol.

**Finish:** **Long, serious, and persistent,** with a **vegetal-mineral** character and a **subtle floral echo** that remains as the aromatic signature of the blend.

## SERVICE AND CONSUMPTION

**Recommended service:** Traditional copita or veladora (50 ml)

**Temperature:** Ambient

**Consumption:** Conscious, gastronomic tasting

**Suggested pairings:** Savory moles, spiced cuisine, mushrooms, grilled meats, and semi-aged cheeses.



## PRODUCER'S NOTE

**Ensamble Mexicanito** is an exercise in **conscious balance**: a dry, spicy structure at its core, accompanied by a **natural floral element contributed by Cuish** that supports without softening. A firm, precise, and **honest mezcal**, where complexity is achieved through dialogue, not concession.

## PRODUCTION AND CERTIFICATION

**Production type:** Artisanal

**Certification:** Certified Artisanal Mezcal (compliant with current Mexican regulations)

**Export:** Compliant with legal and sanitary requirements for European, North American, and South American markets

**Year of production:** 2026

**Production:** Limited batches



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# LEMON TEA



**Origin:**  
Central Valleys of Oaxaca

**Category:**  
Certified Artisanal Mezcal

**Type:**  
Young, mezcal distilled with lemon tea botanicals (*Cymbopogon citratus*)

**Alcohol content:**  
45% Alc. Vol.

**Volume:**  
750 ml · 700 ml · 500 ml · 250 ml

**Agave:**

**Common name:** Espadín

**Scientific name:** *Agave angustifolia* Haw.

**Agave type:** Cultivated

**Approximate maturation:** 7–8 years

## ARTISANAL PRODUCTION:

**Cooking:** Traditional underground earthen oven

**Milling:** Tahona

**Fermentation:** Natural, with wild yeasts (organic)

**Distillation:** Double distillation

**Still:** Copper

**Maturation:** Not applicable (young mezcal)

## BOTANICAL INTEGRATION:

**Lemon tea** (*Cymbopogon citratus*) **incorporated during distillation** as a technical method for natural aromatic extraction.

**Technical note:**  
The botanical is **integrated directly into the distillation process**. There is no maceration, flavoring, or post-distillation addition.



## SENSORY PROFILE

**Appearance:** Crystal-clear and bright, with a medium body.

**Nose:** Fresh and luminous. **Natural citrus notes** (lemon and lime), clean herbs, restrained cooked agave, and **very subtle**, perfectly integrated smokiness. Aromatic without being invasive.

**Palate:** **Dry, light, and vibrant.** Clear entry with citrus-herbal character, refreshing tension, and a clean mineral base. The agave remains present; the botanical supports without overtaking. Firm, well-integrated alcohol.

**Finish:** Long and clean, with **citrus-herbal notes** and a fresh sensation that lingers on the nose.

## SERVICE AND CONSUMPTION

**Recommended service:** Traditional copita or veladora (50 ml)

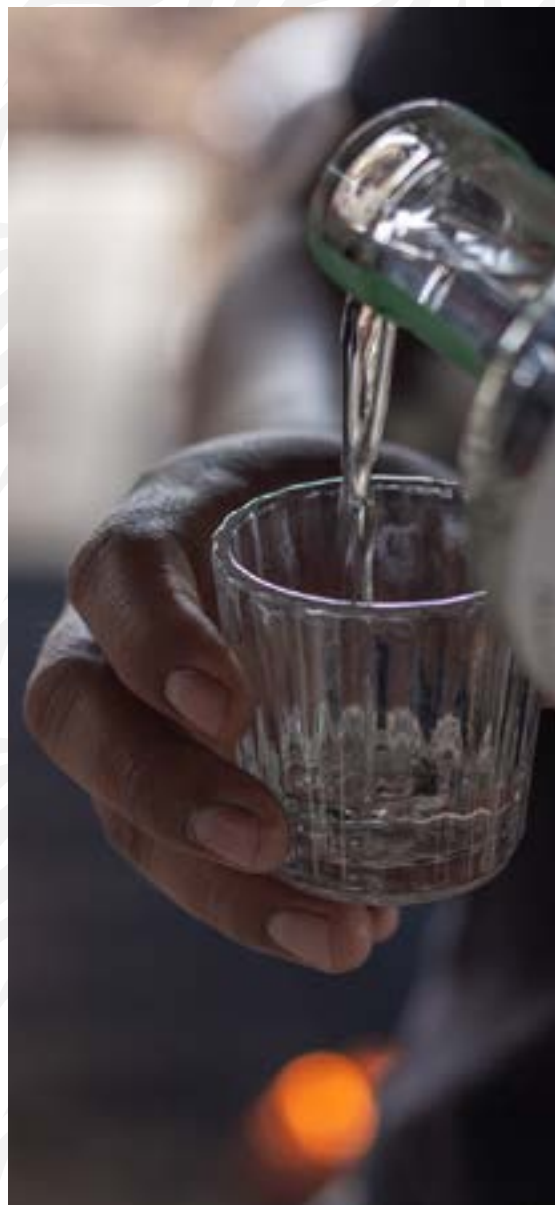
**Temperature:** Ambient

**Consumption:** Conscious tasting or signature mixology

**Suggested pairings:** Seafood, fish, fresh cuisine, citrus, salads, soft cheeses, and contemporary cuisine.

## PRODUCER'S NOTE

This **Espadín mezcal distilled with lemon tea expands the agave's aromatic range** through technique, not artifice. **Fresh, precise, and elegant**, it is a contemporary expression in which the botanical supports the mezcal without diluting its identity.



## PRODUCTION AND CERTIFICATION

**Production type:** Artisanal

**Certification:** Certified Artisanal Mezcal (compliant with current Mexican regulations)

**Export:** Compliant with legal and sanitary requirements for European, North American, and South American markets

**Year of production:** 2026

**Production:** Limited batches



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# CANNABIS SATIVA L.

**Origin:**

Central Valleys of Oaxaca

**Category:**

Certified Artisanal Mezcal

**Type:**

Young, mezcal distilled with *Cannabis sativa* L. botanicals

**Alcohol content:**

45% Alc. Vol.

**Volume:**

750 ml · 700 ml · 500 ml · 250 ml

**AGAVE:**

**Common name:** Espadín

**Scientific name:** *Agave angustifolia* Haw.

**Agave type:** Cultivated

**Approximate maturation:** 7–8 years

**ARTISANAL PRODUCTION:**

**Cooking:** Traditional underground earthen oven

**Milling:** Tahona

**Fermentation:** Natural, with wild yeasts (organic)

**Distillation:** Double distillation

**Still:** Copper

**Maturation:** Not applicable (young mezcal)

**BOTANICAL INTEGRATION:**

*Cannabis sativa* L. integrated during distillation as a technical approach for natural aromatic extraction.

**Technical note:**

The botanical is **incorporated directly during the distillation process**. This is not maceration, flavoring, or any post-distillation addition.



## SENSORY PROFILE

**Appearance:** Crystal-clear and bright, with a medium body.

**Nose:** Expressive and deep. **Green herbal notes, resinous and balsamic nuances**, restrained cooked agave, and an **earthy-mineral backdrop**. The botanical supports without displacing the mezcal's identity.

**Palate:** **Dry, structured, and vegetal.** Direct entry with elegant herbal character, mineral tension, and a fine balsamic sensation. Alcohol is firm and well integrated, with no added sweetness or artifice.

**Finish:** Long and persistent, with a fresh, clean **herbal-spicy** aftertaste that lingers more on the nose than on the palate.

## SERVICE AND CONSUMPTION

**Recommended service:** Traditional copita or veladora (50 ml)

**Temperature:** Ambient

**Consumption:** Conscious tasting

**Suggested pairings:** Dark chocolate, aged cheeses, spiced cuisine, rich dishes, and signature dry-profile mixology.

## PRODUCER'S NOTE

This **mezcal distilled with Cannabis sativa L.** explores the relationship between agave and botanicals through technical rigor. **The botanical expands the aromatic range without altering the essence of the mezcal.** It does not seek provocation; it seeks depth, character, and an adult conversation.



## PRODUCTION AND CERTIFICATION

**Production type:** Artisanal

**Certification:** Certified Artisanal Mezcal (compliant with current Mexican regulations)

**Export:** Compliant with legal and sanitary requirements for European, North American, and South American markets (subject to local legislation)

**Year of production:** 2025

**Production:** Limited batches



## DENOMINATION OF ORIGIN AND STANDARD

**Protected Designation of Origin:** Mezcal

**Standard (NOM):** NOM-070-SCFI-2016

**Certification:** Consejo Regulador del Mezcal (CRM)





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