



CATALOG
TRADITIONAL MEZCALS
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



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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



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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; Tepezcate 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

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

Year of production: 2025

Production: Limited batches



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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



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)

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

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.

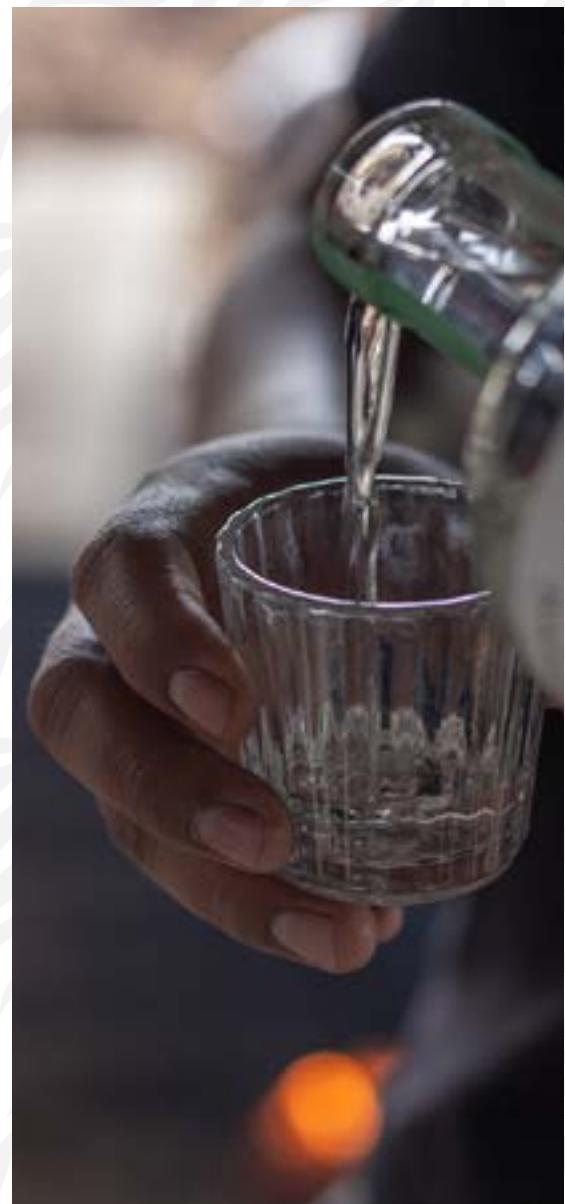
SERVICE AND CONSUMPTION

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.



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)

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

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



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