



## RÚSTICO

**TECHNICAL:**

**DISTILLERY:** Destilería Real de Minas

**MASTER**

**DISTILLER:** Germán Bonifacio Arellanes

**REGION:** Santa Catarina Minas, Oaxaca

**ELEVATION:** 4,800' / 1,463 m

**BRIX:** Approx. 26° from *Angustifolia* Haw Espadín agave grown in municipio of Santa Catarina Minas, Oaxaca

**NOSE:** ash, crushed walnuts, roasted corn, savory spices

**PALATE:** bright, citrus, caramel, butterscotch, fresh herbs

**PROCESS:**

Halved & quartered (cogollo removed) agave earthen roasted for four days using a mix of guamúchil and mesquite wood

Cooked agave macerated with proprietary blade spindle destrozadora shredder

Fermented together with bagaso in 1,400-liter pine wood vats using wild airborne yeast strains

Double-distilled in burner-heated ceramic pot stills to approx. 53% ABV, then reduced with triple-distilled demineralized water

No aging, bottled at 47% ABV



## ARROQUEÑO

**TECHNICAL:**

**DISTILLERY:** Destilería Real de Minas

**MASTER**

**DISTILLER:** Germaín Arellanes Arellanes

**REGION:** Santa Catarina Minas, Oaxaca

**ELEVATION:** 4,800' / 1,463 m

**BRIX:** Approx. 27° from Arroqueño agave grown in municipio of San Pablo Apostol, Oaxaca

**NOSE:** caramelized agave, leather, soft smoke lend, cooked yam

**PALATE:** quince, persimmon, lemon verbena, kaffir lime, chocolate, espresso, savory spice

**PROCESS:**

Halved & quartered (cogollo removed) agave earthen roasted for four days using a mix of guamúchil and mesquite wood

Cooked agave macerated with proprietary blade spindle destrozadora shredder

Fermented together with bagaso in 1,400-liter pine wood vats using wild airborne yeast strains

Double-distilled in burner-heated ceramic pot stills to approx. 53% ABV, then reduced with triple-distilled demineralized water, no tails

No aging, bottled at 46% ABV



## LARGO

**TECHNICAL:**

**DISTILLERY:** Destilería Real de Minas

**MASTER**

**DISTILLER:** Germaín Arellanes Arellanes

**REGION:** Santa Catarina Minas, Oaxaca

**ELEVATION:** 4,800' / 1,463 m

**BRIX:** Approx. 27° from *karwinskii*  
Largo agave grown in municipio  
of Santa Catarina Minas, Oaxaca

**NOSE:** soft smoke, candied green  
pepper, rain-soaked chaparral

**PALATE:** roasted vegetables, spring  
minerality

**PROCESS:**

Halved & quartered (cogollo removed)  
agave earthen roasted for four days  
using a mix of guamúchil and mesquite  
wood

Cooked agave macerated with  
proprietary blade spindle destrozadora  
shredder

Fermented together with bagaso  
in 1,400-liter pine wood vats using  
wild airborne yeast strains

Double-distilled in burner-heated  
ceramic pot stills to approx. 53%  
ABV, then reduced with triple-distilled  
demineralized water, no tails

No aging, bottled at 46% ABV



## TEPEZTATE

**TECHNICAL:**

**DISTILLERY:** Destilería Real de Minas

**MASTER**

**DISTILLER:** Germaín Arellanes Arellanes

**REGION:** Santa Catarina Minas, Oaxaca

**ELEVATION:** 4,800' / 1,463 m

**BRIX:** Approx. 27° from Arroqueño  
agave grown in municipio  
of San Pablo Apostol, Oaxaca

**NOSE:** candied lime, soft white flowers,  
bell pepper, cucumber skin

**PALATE:** grilled citrus, persimmon, squash  
blossom, charred oak, minerals

**PROCESS:**

Halved & quartered (cogollo removed)  
agave earthen roasted for four days  
using a mix of guamúchil and mesquite  
wood

Cooked agave macerated with proprietary  
blade spindle destrozadora shredder

Fermented together with bagaso  
in 1,400-liter pine wood vats using  
wild airborne yeast strains

Double-distilled in burner-heated  
ceramic pot stills to approx. 53%  
ABV, then reduced with triple-distilled  
demineralized water, no tails

No aging, bottled at 46% ABV



## TRIPÓN, BARRÍL & BICUISHE

**TECHNICAL:**

**DISTILLERY:** Destilería Real de Minas

**MASTER**

**DISTILLER:** Germaín Arellanes Arellanes

**REGION:** Santa Catarina Minas, Oaxaca

**ELEVATION:** 4,800' / 1,463 m

**BRIX:** Approx. 27° from Tripón, Barríl & Bicushe agave grown in municipio of Santa Catarina Minas, Oaxaca

**NOSE:** pastry being prepared, wild honey, green apple peel, tart cider, fragrant pear, white grapes

**PALATE:** bright sweetness, green herbs, overripe nectarine

**PROCESS:**

Halved & quartered (cogollo removed) agave earthen roasted for four days using a mix of guamúchil and mesquite wood

Cooked agave macerated with proprietary blade spindle destrozadora shredder

Fermented together with bagaso in 1,400-liter pine wood vats using wild airborne yeast strains

Double-distilled in burner-heated ceramic pot stills to approx. 53% ABV, then reduced with triple-distilled demineralized water, no tails

No aging, bottled at 46% ABV



## TOBALÁ & BICUISHE

**TECHNICAL:**

**DISTILLERY:** Destilería Real de Minas

**MASTER**

**DISTILLER:** Germaín Arellanes Arellanes

**REGION:** Santa Catarina Minas, Oaxaca

**ELEVATION:** 4,800' / 1,463 m

**BRIX:** Approx. 27° from Tobalá & Bicushe agave grown in municipio of Santa Catarina Minas, Oaxaca

**NOSE:** summer stonefruit, soft tea rose, toasted red chiles peppers.

**PALATE:** Earl Grey tea, dried orange peel, candied mango, cinnamon, black licorice

**PROCESS:**

Halved & quartered (cogollo removed) agave earthen roasted for four days using a mix of guamúchil and mesquite wood

Cooked agave macerated with proprietary blade spindle destrozadora shredder

Fermented together with bagaso in 1,400-liter pine wood vats using wild airborne yeast strains

Double-distilled in burner-heated ceramic pot stills to approx. 53% ABV, then reduced with triple-distilled demineralized water, no tails

No aging, bottled at 46% ABV



## REPOSADO

**TECHNICAL:**

**DISTILLERY:** Destilería Real de Minas

**MASTER**

**DISTILLER:** Germán Bonifacio Arellanes

**REGION:** Santa Catarina Minas, Oaxaca

**ELEVATION:** 4,800' / 1,463 m

**BRIX:** Approx. 26° from *Angustifolia*  
*Haw Espadín* agave grown in  
municipio of Santa Catarina  
Minas, Oaxaca

**NOSE:** roasted corn, butter, vanilla,  
cinnamon, tropical fruit,  
dried chilies

**PALATE:** caramel, white pepper,  
vanilla, moderate smoke

**PROCESS:**

Halved & quartered (cogollo removed)  
agave earthen roasted for four days using  
a mix of guamúchil and mesquite wood

Cooked agave macerated with proprietary  
blade spindle destrozadora shredder

Fermented together with bagaso  
in 1,400-liter pine wood vats using  
wild airborne yeast strains

Double-distilled in burner-heated ceramic  
pot stills to approx. 53% ABV, then  
reduced with triple-distilled  
demineralized water

Six months aging in American white oak  
formerly used for Pedro Domecq  
Mexican Brandy, bottled at 45% ABV



## AÑEJO

**TECHNICAL:**

**DISTILLERY:** Destilería Real de Minas

**MASTER**

**DISTILLER:** Germán Bonifacio Arellanes

**REGION:** Santa Catarina Minas, Oaxaca

**ELEVATION:** 4,800' / 1,463 m

**BRIX:** Approx. 26° from *Angustifolia*  
*Haw Espadín* agave grown in  
municipio of Santa Catarina  
Minas, Oaxaca

**NOSE:** mesquite, barbecue, toasted red  
chile, baked stonefruit

**PALATE:** grilled pineapple, caramel,  
leather, sea mist, soft smoke

**PROCESS:**

Halved & quartered (cogollo removed)  
agave earthen roasted for four days using  
a mix of guamúchil and mesquite wood

Cooked agave macerated with proprietary  
blade spindle destrozadora shredder

Fermented together with bagaso  
in 1,400-liter pine wood vats using  
wild airborne yeast strains

Double-distilled in burner-heated ceramic  
pot stills to approx. 53% ABV, then  
reduced with triple-distilled  
demineralized water

Minimum eighteen months aging in  
American white oak formerly used for  
Pedro Domecq Mexican Brandy, bottled  
at 43.5% ABV



## PECHUGA

**TECHNICAL:**

**DISTILLERY:** Destilería Real de Minas

**MASTER**

**DISTILLER:** Germaín Arellanes Arellanes

**REGION:** Santa Catarina Minas, Oaxaca

**ELEVATION:** 4,800' / 1,463 m

**BRIX:** Approx. 27° from Arroqueño agave grown in municipio of San Pablo Apostol, Oaxaca

**NOSE:** rich, bright fruit notes, roasted nuts, dark baking spices, clean smoke

**PALATE:** tropical fruit, roasted plum, holiday fruitcake

**PROCESS:**

Halved & quartered (cogollo removed) agave earthen roasted for four days using a mix of guamúchil and mesquite wood

Cooked agave macerated with proprietary blade spindle destrozadora shredder

Fermented together with bagaso in 1,400-liter pine wood vats using wild airborne yeast strains

Double-distilled in burner-heated ceramic pot stills to approx. 53% ABV, then reduced with triple-distilled demineralized water, no tails

Wild fruit (apples, apricots, bananas), clove, cinnamon, raisins, walnuts, and almonds are added for a third distillation

No aging, bottled at 46% ABV