

2024-2025

**M E X
T R A
D E**

THE FINEST WHOLESALE PORTFOLIO OF MEXICAN DISTILLATES IN THE WORLD.

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M E X
T R A
D E

THE **TEQUILA** AND **MEZCAL** MARKET IN AUSTRALIA HAS NEVER BEEN AS COMPETITIVE AS IT IS TODAY, IT CAN BE DIFFICULT TO DISTINGUISH QUALITY AMONGST MASS PRODUCED, OVERHYPED SPIRITS WHICH IS WHY OUR PORTFOLIO AIMS TO REPRESENT **THE BEST OF MEXICAN PRODUCERS** WHO HOLD AND PROTECT TRADITIONAL PRODUCTION VALUES AND HELP THEM CONNECT WITH AUSTRALIAN HOSPITALITY.

**WELCOME TO THE GOOD SIDE OF AGAVE SPIRITS,
WELCOME TO THE AUTHENTIC TASTE OF MEXICO.**

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".



ARETTE
Blanco

700ml	38%
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ARETTE
Reposado

700ml	38%
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ARETTE
Artesanal Fuerte

750ml	50.5%
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ARETTE
Suave Blanco

750ml	38%
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ARETTE
Suave Reposado

750ml	38%
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ARETTE
Suave Añejo

750ml	38%
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ARETTE
Gran Clase

750ml	38%
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02 Cascahuin

Established in 1904 by Salvador Rosales Briseño, Cascahuin 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.



CASCAHUIN
Blanco

750ml	38%
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CASCAHUIN
Reposado

750ml	38%
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CASCAHUIN
Añejo

750ml	38%
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CASCAHUIN
Plata

750ml	48%
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CASCAHUIN
Tahona

750ml	42%
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CASCAHUIN
Extra Añejo

750ml	43%
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CASCAHUIN
11 Brix

750ml	53%
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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%
-------	-----



G4
Añejo

750ml	40%
-------	-----



G4
Extra Añejo

750ml	40%
-------	-----



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%
-------	-----



TERRALTA
Añejo

750ml	40%
-------	-----



TERRALTA
Extra Añejo

750ml	40%
-------	-----



TERRALTA
Blanco
55%

750ml	55%
-------	-----



TERRALTA
Extra Añejo
5 años

750ml	40%
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05 Pasote

The last bottles remaining from one of Felipe's most decorated labels, Pasote Tequila is produce with 60% spring water and 40% rain water, resulting in a highly mineral Tequila with exceptional depth and flavor. This brand has now moved to a new distillery so be quick while stock lasts.



PASOTE
Blanco

750ml	40%
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PASOTE
Reposado

750ml	40%
-------	-----



PASOTE
Añejo

750ml	40%
-------	-----



PASOTE
Extra Añejo

750ml	45%
-------	-----

06 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 Centnario. 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.



SIETE LEGUAS
Blanco

750ml	40%
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SIETE LEGUAS
Reposado

750ml	38%
-------	-----



SIETE LEGUAS
Añejo

750ml	38%
-------	-----



SIETE LEGUAS
D'Antaño

750ml	38%
-------	-----



SIETE LEGUAS
Siete Decadas

750ml	42%
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SIETE LEGUAS
Single Barrel XA

750ml	38%
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07 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.



AZULEJOS
Talavera Añejo

750ml	40%
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AZULEJOS
Talavera Añejo

750ml	40%
-------	-----



AZULEJOS
Talavera Añejo

750ml	40%
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*Full case purchase only (3 colourways per case)

08 NETA Spirits

NETA works closely with over twenty small, family producers from the southern valleys and hills of Miahuatlán, Oaxaca, many of whom are members of the cooperative Grupo Productor Logoche. Situated at the southern tip of the Central Valleys and the foot of the Sierra Madre del Sur mountains, the area is renowned for the strong character of its people, its diverse landscapes, and the rich agricultural and culinary traditions that have been maintained throughout generations. As such, the region has preserved its reputation for producing some of the finest spirits in Mexico.



09 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% Espadin 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.



10 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























11 Mezcaloesfera

Mezcaloesfera 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 Mezcaloesfera project allows any Mezcalero to distill in their facilities without cost or agenda and, if available, Mezcaloesfera then purchases the batches for fair prices and exports to only one country.



12 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.

 <p>EL JOLGORIO Espadin</p> <table border="1"> <tr> <td>750ml</td> <td>45-52%</td> </tr> </table>	750ml	45-52%	 <p>EL JOLGORIO Barril</p> <table border="1"> <tr> <td>750ml</td> <td>45-52%</td> </tr> </table>	750ml	45-52%	 <p>EL JOLGORIO Mexicano</p> <table border="1"> <tr> <td>750ml</td> <td>45-52%</td> </tr> </table>	750ml	45-52%	 <p>EL JOLGORIO Cuixe</p> <table border="1"> <tr> <td>750ml</td> <td>45-52%</td> </tr> </table>	750ml	45-52%
750ml	45-52%										
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750ml	45-52%										
 <p>EL JOLGORIO Madrecuixe</p> <table border="1"> <tr> <td>750ml</td> <td>45-52%</td> </tr> </table>	750ml	45-52%	 <p>EL JOLGORIO Pechuga</p> <table border="1"> <tr> <td>750ml</td> <td>45-52%</td> </tr> </table>	750ml	45-52%	 <p>EL JOLGORIO Tobala</p> <table border="1"> <tr> <td>750ml</td> <td>45-52%</td> </tr> </table>	750ml	45-52%	 <p>EL JOLGORIO Tepeztate</p> <table border="1"> <tr> <td>750ml</td> <td>45-52%</td> </tr> </table>	750ml	45-52%
750ml	45-52%										
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 <p>EL JOLGORIO Arroqueño</p> <table border="1"> <tr> <td>750ml</td> <td>45-52%</td> </tr> </table>	750ml	45-52%	 <p>EL JOLGORIO Jabali</p> <table border="1"> <tr> <td>750ml</td> <td>45-52%</td> </tr> </table>	750ml	45-52%	 <p>EL JOLGORIO Tobaziche</p> <table border="1"> <tr> <td>750ml</td> <td>45-52%</td> </tr> </table>	750ml	45-52%	 <p>EL JOLGORIO Sierrudo</p> <table border="1"> <tr> <td>750ml</td> <td>45-52%</td> </tr> </table>	750ml	45-52%
750ml	45-52%										
750ml	45-52%										
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750ml	45-52%										
 <p>EL JOLGORIO Pechuga Navideña</p> <table border="1"> <tr> <td>750ml</td> <td>45-52%</td> </tr> </table>	750ml	45-52%	 <p>EL JOLGORIO Cenizo</p> <table border="1"> <tr> <td>750ml</td> <td>45-52%</td> </tr> </table>	750ml	45-52%	 <p>EL JOLGORIO TODOS SANTOS 2020 Arroqueño</p> <table border="1"> <tr> <td>750ml</td> <td>55%</td> </tr> </table>	750ml	55%	 <p>EL JOLGORIO TODOS SANTOS 2020 Tobasiche</p> <table border="1"> <tr> <td>750ml</td> <td>52%</td> </tr> </table>	750ml	52%
750ml	45-52%										
750ml	45-52%										
750ml	55%										
750ml	52%										
 <p>EL JOLGORIO TODOS SANTOS 2021 Tobala</p> <table border="1"> <tr> <td>750ml</td> <td>54%</td> </tr> </table>	750ml	54%	 <p>EL JOLGORIO TODOS SANTOS 2021 Coyote</p> <table border="1"> <tr> <td>750ml</td> <td>50.3%</td> </tr> </table>	750ml	50.3%	 <p>EL JOLGORIO Arroqueño ANCESTRAL</p> <table border="1"> <tr> <td>750ml</td> <td>50-55%</td> </tr> </table>	750ml	50-55%	 <p>EL JOLGORIO Sierrudo ANCESTRAL</p> <table border="1"> <tr> <td>750ml</td> <td>50-55%</td> </tr> </table>	750ml	50-55%
750ml	54%										
750ml	50.3%										
750ml	50-55%										
750ml	50-55%										

13 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 mezcals from different Maestros Mezcaleros of remote villages of Oaxaca, Guerrero and Durango, with different variety of agaves and concern of only bringing mezcals that follow the Artisanal and Ancestral (black ceramic bottles) methods, gives you a whole journey into mezcal universe. has been leading the charge on sustainability and fair trade since the beginning, and have A LOT to show for it



BOZAL
Ensamble

750ml | 47%



BOZAL
Tepeztate

750ml | 45%



BOZAL
Tobasiche

750ml | 47%



BOZAL
Cuishe

750ml | 47%



BOZAL
Cenizo

750ml | 47%



BOZAL
Madrecuishe

750ml | 47%



BOZAL
**Ancestral
Sacatoro**

750ml | 47%



BOZAL
Tobala

750ml | 47%



BOZAL
Castilla

750ml | 47%



BOZAL
Chino Verde

750ml | 47%



BOZAL
Jabali

750ml | 47%



BOZAL
Barril

750ml | 47%



BOZAL
**Coyote
51%**

750ml | 51%



BOZAL
**Coyote
47%**

750ml | 47%



BOZAL
Pechuga

750ml | 47%



BOZAL
Iberico

750ml | 47%



BOZAL
Borrego

750ml | 47%



BOZAL
Calabaza

750ml | 47%

14 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.



15 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



16 Pescador de Sueños

Pescador de Sueños Mezcal is a very rare and exclusive collection of single batch Mezcales 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



PESCADOR DE SUEÑOS
Pechuga

750ml	47%
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PESCADOR DE SUEÑOS
Cuixe

750ml	47%
-------	-----



PESCADOR DE SUEÑOS
Bicuixe

750ml	47%
-------	-----



PESCADOR DE SUEÑOS
Tepeztate

750ml	47%
-------	-----

17

Los Agaves

A beautifully balanced Mezcal produced with 90% Agave Cupreata and 10% Agave Espadin from the states of Michoacan 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.



LOS AGAVES
**Espadin/
Cupreata**

750ml	42%
-------	-----



LOS AGAVES
**Cuishe/
Mexicano**

750ml	47%
-------	-----



LOS AGAVES
**Arroqueno/
Jabali/
Tepeztate**

750ml	47%
-------	-----

18

Aprendiz (By Pescador de Sueños)

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.



MEZCAL
**Aprendiz
Ensemble**

750ml	45%
-------	-----

19

MEZCAL

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. 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.



20

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 Anejo is rested in wooden barrels for 6 months.



21

RAICILLA

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.



22 La Vecindad Spirits

La Vecindad is a collection of Agave distillates and Raicillas produced in the mountains and coast of Jalisco by a handful of producers selected by Santa Sabia distillery for their craftsmanship and expertise. All of the Vecindad spirits are technically Raicillas but not all maestros choose to certify their products due to the limited quantity of every batch.



LA VECINDAD
Maguey Alto Raicilla

750ml	50%
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LA VECINDAD
Ixtero & Azul

750ml	51%
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LA VECINDAD
Chico Amarillo

750ml	44%
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LA VECINDAD
Lechuguilla

750ml	51%
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LA VECINDAD
Flor de Piedra

750ml	46%
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23

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.

RUM



EL TARASCO
Silver

700ml	40%
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EL TARASCO
Mushroom

700ml	40%
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24

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 it's exquisite and smooth profile which includes notes of roasted corn, toffee and hints of caramel and toast.

WHISKY



ABASOLO
Corn Whisky

750ml	43%
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25

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.



NIXTA
Licor de Elote

700ml	30%
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26

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
Katun

750ml	42%
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27 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.



GRAN MITLA
Worm Salts

SET OF 3	100G
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GRAN MITLA
Hibiscus Salts

SET OF 3	100G
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GRAN MITLA
Grasshopper Salts

SET OF 3	100G
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GRAN MITLA
Mixed Salts

SET OF 3	100G
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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

NEW SOUTH WALES
PARAMOUNT - ALM

**QUEENSLAND/
NORTHERN NSW**
PARAMOUNT - ALM

VICTORIA
PARAMOUNT - ALM

WESTERN AUSTRALIA
LIQUID MIX - ALM

SOUTH AUSTRALIA
MAN OF SPIRIT

TASMANIA
BRANDS ON PARADE

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

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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

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