

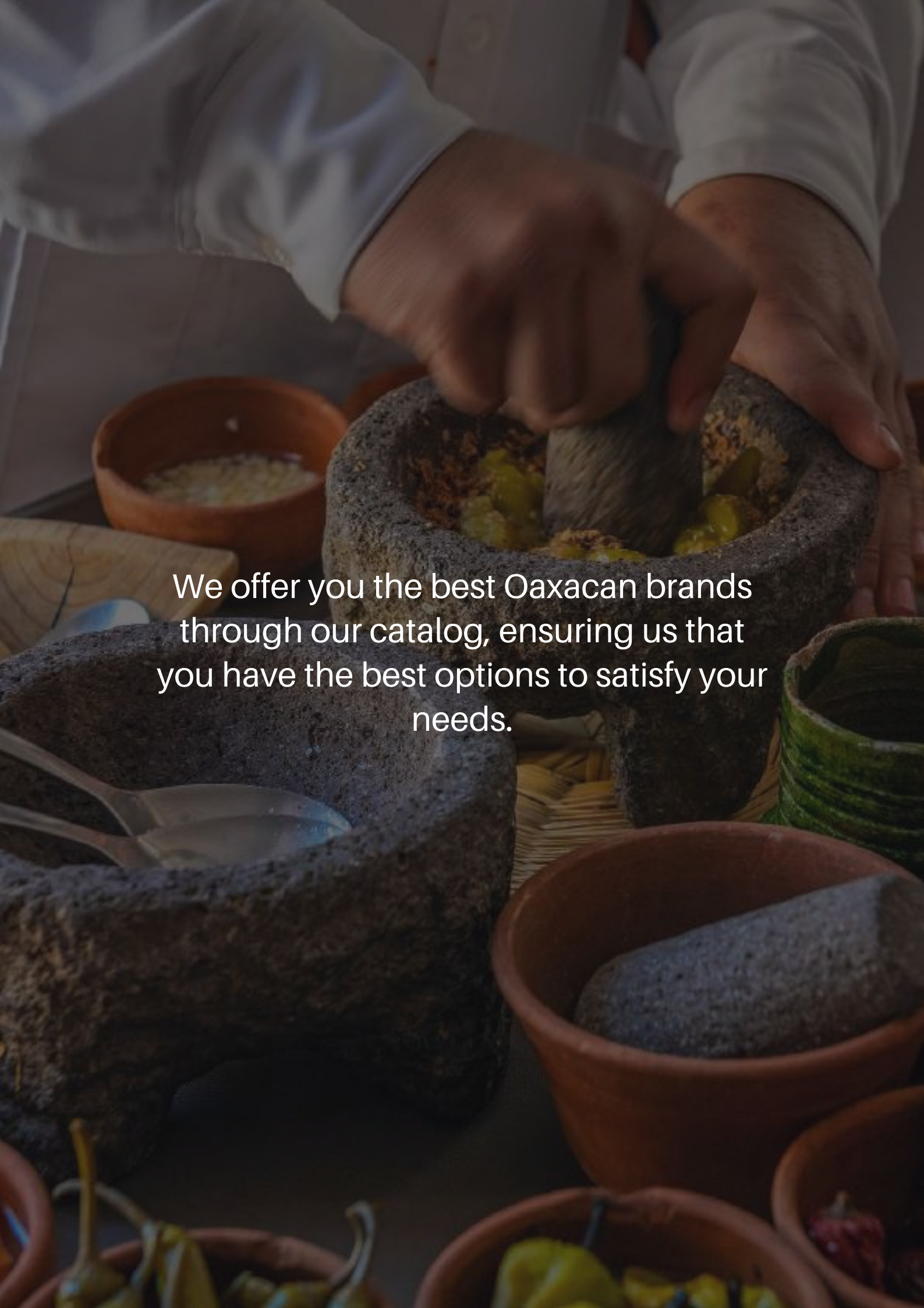
# CATALOG



Oaxaca Global

Discover our extensive catalog of Oaxacan products suppliers.





We offer you the best Oaxacan brands through our catalog, ensuring us that you have the best options to satisfy your needs.



# GET TO KNOW US!

Through the Secretaria de Desarrollo Económico (SEDECO), we offer you a platform specifically designed to promote the export of oaxacan products to international markets, also to provide opportunities for global growth.

*"Discover the authentic taste of Oaxaca in every product, with the confidence that behind every process there is a deep-rooted tradition and a reliable platform that guarantees quality and authenticity"*



**DESARROLLO ECONÓMICO**  
SECRETARÍA DE DESARROLLO ECONÓMICO





# CONTENT

## **MEZCAL**

**8**

El viejo manuelon .....	13
Collar de perlas .....	14
El herbolario .....	15
Mezcólogo .....	16
DMS del Marqués .....	17
Corazón de mi negra .....	18
A medios chiles .....	19
El calor de marillero .....	20
Rey Cosijopi .....	21
Fruto del sol .....	22
Liberemos el alma .....	23
Padre nuestro .....	24
Don Galo .....	25
El Huésped .....	26
Capotlán .....	27
Altares de mi tierra .....	28
Campante .....	29
Casa Parada .....	30
Convite .....	31
Señor Mono .....	32
Ponte Chingon .....	33





Río Revuelto .....	34
Los Danzantes .....	35
Alípus .....	36
Nayaase .....	37
Maldita culpa .....	38
Nitzuga .....	39
Trascendente .....	40
Lyobaá .....	41
Kruz Ban .....	42
Guajako .....	43
Alpha Centauri .....	44
El cultivador de agave .....	45
Pluma negra .....	46
Soluro 1610 .....	47
Tierra de Jaguar .....	48
Praedium .....	49
9 Espíritus .....	50
Kalakas .....	51
Oro de Oaxaca .....	52
Jarabe de Pico .....	53
Por lo bueno .....	54
Cordón Cerrado .....	55
Donceles .....	56
El Jóven Viejo .....	57
La maliciosa .....	58
El Cortijo .....	59
Agave Macho .....	60
Amor a Oaxaca .....	61



Local .....	62
Guxadi .....	63
Bocanada .....	64
La malquerida .....	65
Naran .....	66
Meztlan .....	67
El desengaño .....	68
Ares .....	69
V sentidos .....	70
Carreño .....	71
Antiguo brebaje .....	72

## **AGUARDIENTE** **73**

Brazo Fuerte .....	75
--------------------	----

## **WHISKY** **76**

Origen 35 .....	79
-----------------	----

## **RUM** **80**

Mk .....	82
----------	----

## **VODKA** **83**

Krassav .....	85
---------------	----

## **GINEBRA** **86**

Antologin .....	89
-----------------	----



## **HONEY**

**90**

Pepemiel ..... 93

Nuximiel ..... 94

## **SAUCES**

**95**

Mixxes ..... 97

## **COFFEE**

**98**

Milenario ..... 102

Oaxacafé ..... 103

La organización ..... 104

## **FLOURS**

**105**

Musby ..... 109

## **COSMETICS**

**110**

Noparely ..... 113

## **ALEBRIJES**

**114**

Fabrijes ..... 117





# MEZCAL

DISCOVER THE SPIRIT OF OAXACA IN EVERY DROP



# INTRODUCTION

In Oaxaca, mezcal distillation has been a tradition that goes back five generations. Each packaged unit reflects a process of hard work that spans from planting, cutting, grinding, and cooking to the double distillation process.



In the past, mezcal was not valued as it is today, despite the fact that the palenques followed the same ancestral and artisanal methods of production. It was in 1994, when Oaxaca obtained the Denomination of Origin Mezcal (NOM-070-SCFI-2016), the value of this drink has increased significantly both in the national and international markets.

## Social and cultural impact

Mezcal, beyond being a distilled spirit, represents a prosperous industry that has helped to reduce migration in many municipalities in Oaxaca. Families that previously worked in the United States harvesting tomatoes and grapes have returned to cultivate agave varieties such as espadín, tobalá and coyote on their own land in order to produce this distillate.



(Comercam statistical report, 2024)

(Government of the state of Oaxaca, 2020)





Currently mezcal is present in the menus of the most exclusive restaurants in the world, it is offered to accompany exotic dishes. Due to the large amount of mezcal exported, it has reached the farthest corners of the planet and according to data from the Mezcal Quality Regulatory Council, with the United States being the main export market, mezcal has reached 64 countries with 408 exported brands, generating around 55,000 direct jobs and 210,000 indirect jobs in the Oaxacan territory.

## Manufacturing processes

- **Artisanal Mezcal:** The process is traditional, it can use different types of ovens and grinding methods, including some electric ones. Fermentation and distillation may vary in the materials used.
- **Industrial Mezcal:** Produced in large quantities with modern technology, using gas ovens, mechanical equipment and continuous distillation.



- **Ancestral Mezcal:** It uses a conical floor oven to cook the agave heart or piña and manual or animal-drawn grinding methods. Fermentation is carried out in traditional elements, while distillation is done in clay pots.



# The main agave varieties used to produce mezcal in Mexico are:

## **Tobasiche**

It grows in the arid and rocky areas of Oaxaca, where it takes between 12 and 15 years to mature. Its flavor is intense, herbaceous and smoky, with notes of wood, pepper and citrus.

## **Tobalá**

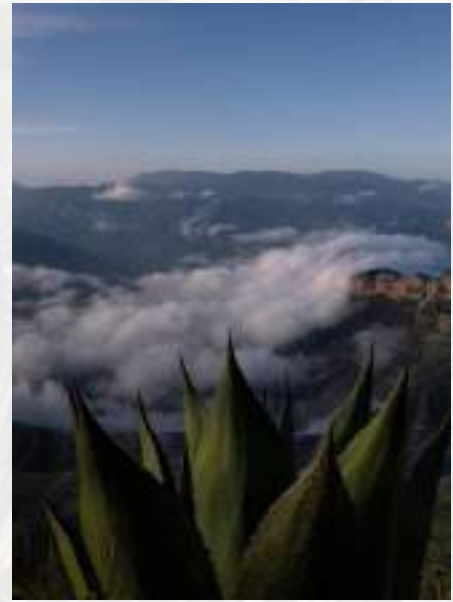
Its maturation time is approximately 12 years, in an artisanal process it lasts up to 15 kilos per liter. It is floral with the finesse of velvety notes of honey and cocoa rose. It is characteristic of the inland and dry parts of the **Sierra Madre del Sur and the Sierra de Oaxaca**.

## **Madrecuishe**

Its maturation time is approximately 13 years, in an artisanal process it lasts up to 20 kilos per liter. It is semi-dry and mineral, with citrus tones and a sensation of herbaceous freshness.

## **Tepeztate**

Its maturation time is approximately 25 years, in an artisanal process it lasts up to 25 kilos per liter. It is earthy with herbaceous and sweet notes, it is cultivated in places such as **Coixtlahuaca, Huajuapán, Nochixtlán and Teposcolula**.



**Mezcal Blanco** : Bottled immediately after distillation, without undergoing any processing.

## **Types of maturity**

**Mezcal Reposado**: Matures in wooden containers for a period of 2 to 12 months.

**Mezcal Añejo**: Matured in wooden containers for more than 12 months under specific temperature and humidity conditions.

**Matured in Glass Mezcal**: Aged in glass containers for more than 12 months. It must be kept underground or in a space that guarantees constant conditions of darkness, temperature and humidity.





# COMPANIES

2024





## PLACE OF ORIGIN.

Rancho Alfaro, Silacayoapam, Oaxaca

Mezcales El Viejo Manuelón is the only mezcal company in the Oaxacan Mixteca that has organic certification MEX-2016-089, is 100% sustainable in its production and maintains a high commitment to its community and its employees.

Mezcal El Viejo Manuelón is the result of the love for the land, the traditions, and its people.



## EXPORTS

Started in 2019

Registration in the exporter registry..... *Current*

Monthly production capacity..... *6000 Liters*

Destination of Exported Product..... *USA, ESP.*

Exported capacity..... *1500 Liters (25%)*



## CERTIFICATIONS

- COMERCAM Registration Certificate.
- Mexican Designation of Origin Certificate.
- TTB (Alcohol and Tobacco Tax and Trade Bureau) Registration Certificate.
- USDA and COR (Organic Certificates) Registration Certificate
- Organic certification for the EU.
- Organic certification for México.
- FDA Certification of Registration of Establishments

## CONTRACT MANUFACTURING AVAILABILITY FOR OTHER BRANDS

Yes

## PRODUCTS

Mezcal Espadín- Papalometl- Mexicano-  
Ensamble 1 (Sierra Negra, Espadín y  
Maguey Pulquero - Ensamble 2 (Papalometl  
con Sierra Negra).

## ALCOHOL PERCENTAGE

40° to 49°

## PRESENTATIONS

250 ml, 700 ml and 750 ml

## CONTACT:

Business Name: Mezcales el Viejo Manuelón S de P R de R L

Fiscal Address: Calle Miguel Hidalgo 5, 69412 Rancho Alfaro, Oax.

+52 55 518 911 93



casilvar78@icloud.com



[www.elviejomanuelon.net/](http://www.elviejomanuelon.net/)





# Mezcal Collar de Perlas

## PLACE OF ORIGIN.

Tlacolula de Matamoros, Oaxaca.

Discover the magic of Tlacolula in every sip!

A family-owned company crafting 100% artisanal and organic mezcal in diverse and captivating presentations. With passion for authenticity and flavor merge in every drop, offering you a unique experience. Each bottle is a sensory journey, a celebration of tradition and distinguished quality.



## EXPORTS

Started in 2023



COLLAR DE PERLAS

Registration in the exporter registry..... *Current*

Monthly production capacity..... *2500 Liters*

Destination of exported product..... *USA*

*750 Liters (30%)*

Exported capacity.....

## CERTIFICATIONS

- COMERCAM Registration Certificate.
- Mexican Designation of Origin Certificate.
- TTB (Alcohol and Tobacco Tax and Trade Bureau) Registration Certificate.
- COFEPRIS (Federal Commission for Protection against Sanitary Risks) Export Free Sale Certification.
- USDA and COR (Organic Certificates) Registration Certificate.
- V-LABEL Certification.

## CONTRACT MANUFACTURING AVAILABILITY FOR OTHER BRANDS

Yes

## PRODUCTS

### ALCOHOL PERCENTAGE

38°, 42°, 45°, 46°, 47.16°, 47.5° and 48°

### PRESENTATIONS

750 ml

## CONTACT:

Business Name: Luvia Florina López Pérez

Fiscal Address: Mártires de Tacubaya No. 8-B.  
Segunda sección, Tlacolula de Matamoros.

( +52) 951 129 57 56

Grupocollardeperlas@gmail.com

<https://mezcalcollardeperlas.com>





## PLACE OF ORIGIN.

Oaxaca de Juárez, Oaxaca.

A company that aims to bring the best of Oaxaca and Mexico to the world. They are always seeking partners through exchanges to promote and achieve a better product position in the local, national, and global markets.



## EXPORTS

Started in 2020



Registration in the exporter registry..... *Current*

Monthly production capacity..... *18000 Liters*

Destination of exported product..... *Australia, Canada and USA*

Exported capacity..... *10,000 Liters (55.5%)*

## CERTIFICATIONS

- COFEPRIS (Federal Commission for Protection against Sanitary Risks) Export Free Sale Certification.
- Denomination of Origin Certificate.
- COMERCAM Origin Certification.
- V-LABEL Certification.
- FDA and TTB (Alcohol and Tobacco Tax and Trade Bureau) Registration Certificate.
- Vegan Certification

## CONTRACT MANUFACTURING AVAILABILITY FOR OTHER BRANDS

Yes

## PRODUCTS

Espadín, Tobalá, Tobalá distilled with pineapple, Tobasiche, Tepeztate, Cuishe, Ensamble 7.

## ALCOHOL PERCENTAGE

38° - 50°


## PRESENTATIONS

700 ml, 750 ml, 4 L

## CONTACT:

Business Name: Heber Daniel Vera Canseco

Fiscal Address: Arteaga 520, col, Oaxaca. centro, Oaxaca.

(+52) 552 168 41 14 

mezcal@mezcologo.com 

<https://www.mezcalelherbolario.com> 



# Mezcal Mezcológo

Heber Daniel Vera Canseco

## PLACE OF ORIGIN.

Centro de Oaxaca, Oaxaca.

A company that aims to bring the best of Oaxaca and Mexico to the world. They are always seeking partners through exchanges to promote and achieve a better product position in the local, national, and global markets.



## EXPORTS

Started in 2020

Registration in the exporters registry..... *Current*

Monthly production capacity..... *18000 Liters*

Destination of the exported product.....*Australia, Canada and USA*

Exported capacity..... *10,000 Liters (55.5%)*



## CERTIFICATIONS

- COFEPRIS (Federal Commission for Protection against Sanitary Risks) Export Free Sale Certification.
- Denomination of Origin Certificate.
- COMERCAM Origin Certification.
- V-LABEL Certification.
- FDA and TTB (Alcohol and Tobacco Tax and Trade Bureau) Registration Certificate.

## CONTRACT MANUFACTURING AVAILABILITY FOR OTHER BRANDS

Yes

## PRODUCTS

Espadín, Tobalá, Tobalá distilled with pineapple, Tobasiche, Tepeztate, Cuishe, Ensemble 7.

## ALCOHOL PERCENTAGE

38° - 50°

## PRESENTATIONS

700 ml, 750 ml, 4 L

## CONTACT:

Business Name: Heber Daniel Vera Canseco

Fiscal Address: Arteaga 520, col, Oaxaca. centro, Oaxaca.

(+52) 552 168 41 14

mezcal@mezcologo.com

<https://www.mezcologo.com>





# Mezcal DMS del Marqués

## PLACE OF ORIGIN.

Jalapa Del Marqués, Oaxaca.

It is a brand that has been forged through teamwork and community work with master mezcaleros who are experts in the field and care of the plants. They work to offer mezcals with traceability, giving value to the production chain where they seek to benefit everyone involved.



## EXPORTS

Started in 2024.

Registration in the exporter registry.....*Current*

Monthly production capacity.....*10,000 Liters*

Destination of exported product.....*USA, Rumania*

Exported capacity..... *Samplers only*



## CERTIFICATONS

- COMERCAM Registration Certificate.
- 70 Mexican Designation of Origin Certificate for Exportations.

## CONTRACT MANUFACTURING AVAILABILITY FOR OTHER BRANDS

Yes

## PRODUCTS

Espadín, Espadín Especial Edition and  
Espadín Añejo

## ALCOHOL PERCENTAGE 40° - 45°


## PRESENTATIONS


700ml y 750 ml


## CONTACT:

Business name: Productores y Comercializadores de  
Mezcal del Marqués S.A.

Fiscal Address: 2A Sur 910, Col. Santa Cruz, Santa María  
Jalapa del Marques, Oaxaca.

+52 9951036705 

wiliam\_01vesi@hotmail.com 

<https://www.facebook.com/MezcalElMarquez/> 



# Mezcal Corazón De Mi Negra

## PLACE OF ORIGIN.

Oaxaca de Juárez, Oaxaca

Company inspired by the great cultural mix of Oaxaca, expressing in its identity the elegance and joy of Oaxacans. Chooses the best agaves for production. During their process they take advantage of mature agaves with the aim of ensuring good quality of sugars.



## EXPORTS

Started in 2019

Registration in the exporter registry.....*Current*

Monthly production capacity..... *10000 Liters*

Destination of exported product..... *USA*

Exported capacity..... *500 Liters (5%)*



## CERTIFICATIONS

- COMERCAM Registration Certificate.
- Mexican Designation of Origin Certificate.
- TTB (Alcohol and Tobacco Tax and Trade Bureau) Registration Certification.
- COFEPRIS (Federal Commission for Protection against Sanitary Risks) Export Free Sale Certification.
- USDA and COR (Organic Certificates) Registration Certificate.
- V-LABEL Certification.

## CONTRACT MANUFACTURING AVAILABILITY FOR OTHER BRANDS

Yes

## PRODUCTS

Espadín (Agave angustifolia)  
Cuishe (Agave Karwinskii).

## ALCOHOL PERCENTAGE

42°, 45° and 47°


## PRESENTATIONS

700ml and 750ml

## CONTACT:

Business Name: Corazón De Mi Negra SA de CV.

Fiscal Address: Río Grijalva #103, Sauces, Oaxaca de Juárez, Oaxaca.

(+52) 951 470 7361 

[contacto@corazondeminegra.com](mailto:contacto@corazondeminegra.com) 

<https://www.corazondeminegra.com/> 



## PLACE OF ORIGIN.

San Pablo Etla, Oaxaca.

A Mezcal, fusion exceptional of agave, terroir, craftsmanship, and the expertise of Don Fortino Ramos, honors tradition with clarity in body, aromas, and flavors, capturing the essence of a lifetime in every sip.



## EXPORTS

Started in 2018.

Registration in the exporter registry.....	Current
Monthly production capacity.....	1000 Liters
Destination of exported product.....	Spain, Netherlands and USA
Exported capacity.....	20 Liters (2%)



## CERTIFICATIONS

- Registration Certificate with AMMA (Association of Artisanal Agave and Mezcal).
- FDA and TTB (Alcohol and Tobacco Tax and Trade Bureau) Registration Certificate.
- NOM 070-SCFI-2016 Certification for Export.

## CONTRACT MANUFACTURING AVAILABILITY FOR OTHER BRANDS

No

## PRODUCTS

Espadín, Madrecuishe, Tosalá, Arroqueño, Mexicano, Barril , Pechuga distilled and Corn with Poleo Distilled.

## ALCOHOL PERCENTAGE

45° and 50°

## PRESENTATIONS

50 ml, 150 ml, 250 ml, 375 ml and 750 ml

## CONTACT:

Business Name: Comercializadora de Productos, Obras y Servicios del Campo Oaxaqueño SA de CV

Fiscal Address: Emiliano Zapata 9, 3ra Secc San Pablo Etla, 68258 San Pablo Etla, Oax.

(+52) 951 145 24 51



coprosco@gmail.com



<https://www.mezcalamedioschiles.com>





# Mezcal El Calor de Marillero

## PLACE OF ORIGIN.

Sola de Vega, Oaxaca.

Making mezcal is not just a process; for "El calor de Marillero" it is an art deeply rooted in the Mexican culture. It holds a special place in our hearts by honoring the traditional methods passed down by generations of Mezcaleros masters.



## EXPORTS

Started in 2016



Registration in the exporter registry..... Current

Monthly production capacity..... 1000 Liters

Destination of exported product..... Switzerland and USA

Exported capacity..... 300 Liters (30%)

## CERTIFICATIONS

- NOM 070-SCFI-2016 Certification for export.
- COMERCAM Registration Certificate.
- FDA and TTB (Alcohol and Tobacco Tax and Trade Bureau) Registration Certificate.
- Certimex Certification

## CONTRACT MANUFACTURING AVAILABILITY FOR OTHER BRANDS

No

## PRODUCTS

Espadín and Tobaía

## ALCOHOL PERCENTAGE

45°

## PRESENTATIONS

700 ml, 750 ml

## CONTACT:

Business Name: José Manuel López Montaña

Fiscal Address: Bugambillas 204, Col. Ampliación Sta. Lucía

(+52) 951 188 55 86

jmmonta66@hotmail.com

<https://mezcalmarillero.com>





# Mezcal Rey Cosijopi

## PLACE OF ORIGIN.

Unión Zapata, Oaxaca.

A 100% artisanal and sustainable Mezcal with natural fermentation produced in Oaxaca.



## EXPORTS

Started in 2023.

Registration in the exporter registry..... *Current*

Monthly production capacity..... *10000 Liters*

Destination of exported product..... *United States of America*

Exported capacity..... *2400 Liters (24%)*



## CERTIFICATIONS

- NOM 070-SCFI-2016 Certification for Export.
- COMERCAM Registration Certificate.
- FDA and TTB (Alcohol and Tobacco Tax and Trade Bureau) Registration Certificate.

## CONTRACT MANUFACTURING AVAILABILITY FOR OTHER BRANDS

Yes

## PRODUCTS

Espadín, Tobalá 6, Mexicano and  
Madrecuishe

## ALCOHOL PERCENTAGE

42°

## PRESENTATIONS

700 ml, 750 ml

## CONTACT:

Business Name: Bendito Mezcal S de RL de CV

Fiscal Address: Calle Baja California #123, Col.  
Nuevo México, San Jacinto Amilpas Oaxaca

(+52) 951 131 40 60



[benditomezcaloaxaca@gmail.com](mailto:benditomezcaloaxaca@gmail.com)



<https://www.benditomezcal.com>



## PLACE OF ORIGIN.

Ejutla, Oaxaca.

Organic artisanal mezcal, distilled from the Espadín agave, harvested by hand, cooked in earthen ovens, crushed with a stone tahona, fermented in wooden vats, and distilled in copper stills.



## EXPORTS

Started in 2020



Registration in the exporter registry..... *Current*

Monthly production capacity..... *4000 Liters*

Destination of exported product..... *Germany, Italy and USA*

Exported capacity..... *2000 Liters (50%)*

## CERTIFICATIONS

- NOM 070-SCFI-2016 Certification for export.
- COMERCAM Registration Certificate.
- FDA and TTB (Alcohol and Tobacco Tax and Trade Bureau) Registration Certificate.
- Kosher Certificate.

## CONTRACT MANUFACTURING AVAILABILITY FOR OTHER BRANDS

Yes

## PRODUCTOS

Espadín, Tepezate, Cuishe Joven and Reposado, Tobalá, Arroqueño and Madrecuishe

## ALCOHOL PERCENTAGE

40° and 45°

## PRESENTATIONS

250 ml, 750 ml

## CONTACT:

Business Name: Expresiones de Sabor SA de CV

Fiscal Address: Av. Las Américas 100, Ext. A CP68104, Col, América Sur, Oaxaca. de Juárez.

(+52) 951 228 28 69



expresionesdesabor@gmail.com



<https://www.frutodelsol.com.mx>





## PLACE OF ORIGIN.

Santiago Matatlán, Oaxaca.

Organic Artisanal Mezcal, distilled from wild agaves harvested by hand in Santiago Matatlán.



## EXPORTS

Started in 2023.



Registration in the exporter registry..... *Current*

Monthly production capacity..... *5000 Liters*

Destination of exported product..... *On hold*

Exported capacity..... *0 Liters (0%)*

## CERTIFICATIONS

- NOM 070-SCFI-2016 Certification for export.
- COMERCAM Registration Certificate.
- FDA and TTB (Alcohol and Tobacco Tax and Trade Bureau) Registration Certificate.
- USDA Organic Certificate.

## CONTRACT MANUFACTURING AVAILABILITY FOR OTHER BRANDS

No

## PRODUCTS

Espadín, Tosalá, Tepeztate and Cuishe

## ALCOHOL PERCENTAGE

40° - 45°


## PRESENTATIONS

700 ml, 750 ml

## CONTACT:

Business Name: Productores ancestrales de maguey y mezcal SA de CV

Fiscal Address: Privada del guajolote S/N, Santiago Matatlán Oaxaca, Oax. CP 70440

(+52) 951 219 96 46 

mezcalliberemoselalma@gmail.com 

[www.mezcalliberemoselalma.com.mx](http://www.mezcalliberemoselalma.com.mx) 

## PLACE OF ORIGIN.

Teposcolula, Oaxaca.

Our ancestors discovered the art of making mezcal: "Padre Nuestro" inherit the secrets of the profession, respecting the processes for its production. They do it the old-fashioned way, artisanal, as it should be done.



## EXPORTS

Started in 2020



Registration in the exporter registry..... *Current*

Monthly production capacity..... *7000 Liters*

Destination of exported product..... *USA, CHN, AUS, DEU and CAN*

Exported capacity..... *2000 Liters (28.6%)*

## CERTIFICATIONS

- NOM 070-SCFI-2016 Certification for export.
- COMERCAM Registration Certificate.
- FDA and TTB (Alcohol and Tobacco Tax and Trade Bureau) Registration Certificate.
- LCBO Certification for Canada.
- CCC Certification for China.

## CONTRACT MANUFACTURING AVAILABILITY FOR OTHER BRANDS

No

## PRODUCTS

Espadín, Tepezate, Cuishe Joven and  
Reposado, Tobalá, Arroqueño and  
Madrecuishe

## ALCOHOL PERCENTAGE

40° and 45°

## PRESENTATIONS

250 ml, 750 ml

## CONTACT:

Business Name: Sauros S de RL de CV

Fiscal Address: Cielo #106, Col. Lomas del Crestón,  
Oaxaca. de Juárez, Oaxaca.. CP: 68040

(+52) 951 240 32 03



info.padrenuestromezcal@gmail.com



[www.mezcalpadrenuestro.com.mx](http://www.mezcalpadrenuestro.com.mx)





## PLACE OF ORIGIN.

San Juan del Río, Oaxaca.

Made with Agave Espadín (Angustifolia Haw), the fruit of an ancestral process guided by families with centuries-old knowledge, land preparation, planting in arid soil, and harvesting are rituals rooted in a connection between the land and humans.



## EXPORTS

Started in 2020



Registration in the exporter registry..... *Current*

Monthly production capacity..... *5000 Liters*

Destination of exported product..... *CAN, SW, IT, UK, USA, CHN and ENG*

Exported capacity..... *3000 Liters (60%)*

## CERTIFICATIONS

- NOM 070-SCFI-2016 Certification for export.
- COMERCAM Registration Certificate.
- FDA and TTB (Alcohol and Tobacco Tax and Trade Bureau) Registration Certificate.

## CONTRACT MANUFACTURING AVAILABILITY FOR OTHER BRANDS

Yes

## PRODUCTS

Espadín, Tobalá, Joven, Añejo and Cuishe

## ALCOHOL PERCENTAGE

45° - 48°

## PRESENTATIONS

700 ml, 750 ml

## CONTACT:

Business Name: Comercializadora Aromziur SA de CV

Fiscal Address: Miguel Hidalgo #137 Colonia 25 de enero, Santa Lucia del camino, Oaxaca, México

(+52) 552 507 95 70

contacto@mezcaldongalo.com.mx.

<http://www.dongalomezcal.com>

## PLACE OF ORIGIN.

Santa María Quiegolani, Oaxaca.

It is a selected mezcal made from the best agaves with the highest sugar concentration for enhanced richness in flavor and aroma, subjected to double distillation in a copper still.



## EXPORTS

Started in 2019



Registration in the exporter registry.....*Current*

Monthly production capacity.....*20000 Liters*

Destination of exported product.....*Spain, England, Australia, Türkiye and USA*

Exported capacity..... *5000 Liters (25%)*

## CERTIFICATIONS

- NOM 070-SCFI-2016 Certification for Export.
- COMERCAM Registration Certification.
- FDA and TTB (Alcohol and Tobacco Tax and Trade Bureau) Registration Certification.

## CONTRACT MANUFACTURING AVAILABILITY FOR OTHER BRANDS

No

## PRODUCTS

Espadín, Tobalá, Tepeztate and Mexicano

## ALCOHOL PERCENTAGE

35° - 55°

## PRESENTATIONS

200 ml, 700 ml, 750 ml, 1L

## CONTACT:

Business Name: Juan Nacho Díaz Cruz

Fiscal Address: Plan de San Luis 203, Col. Francisco I. Madero, CP 71233, Santa Cruz Xoxocotlán

(+52) 951 158 64 85



diazcruz6@hotmail.com



<https://elhuesped.com.mx>





## PLACE OF ORIGIN.

Santa Cruz Xoxocotlán, Oaxaca.

It is a fine, elegant artisanal mezcal, full of notes, aromas, and flavors unique to the land, the wind, the rain, the fire, and the plant.



## EXPORTS

Started in 2023.



Registration in the exporter registry..... *Current*

Monthly production capacity..... *2000 Liters*

Destination of exported product..... *United States of America*

Exported capacity..... *Seeking customers*

## CERTIFICATIONS

- NOM 070-SCFI-2016 Certification for export.
- COMERCAM Registration Certificate.

## CONTRACT MANUFACTURING AVAILABILITY FOR OTHER BRANDS

Yes

## PRODUCTS

Espadín, Tobalá and Tepezate

## ALCOHOL PERCENTAGE

46°


## PRESENTATIONS

250ml, 500ml, 750ml


## CONTACT:

Business Name: Agropecuario y Sector Primario  
Tonalá SPR de RL

Fiscal Address: San Antonio Arrazola, Sta. Cruz  
Xoxocotlán, calle Maya 20. CP. 71233

(+52) 951 418 49 36 

mezcalcapotlan@gmail.com 

<https://www.mezcalcapotlan.org> 

## PLACE OF ORIGIN.

La Candelaria, Oaxaca.

A 100% Oaxacan company that produces high-quality mezcal with Espadín agave cultivated in Miahuatlán, Oaxaca. It satisfies the most demanding palates and meets the highest quality standards without losing the authenticity of the product.



## EXPORTS

Started in 2020



Registration in the exporter registry..... *Current*

Monthly production capacity..... *10000 Liters*

Destination of exported product..... *Japan, China and Australia*

Exported capacity...-..... *2000 Liters (20%)*

## CERTIFICATIONS

- NOM 070-SCFI-2016 Certification for Export.
- COMERCAM Registration Certificate
- FDA and TTB (Alcohol and Tobacco Tax and Trade Bureau) Registration Certificate.

## CONTRACT MANUFACTURING AVAILABILITY FOR OTHER BRANDS

Yes

## PRODUCTS

Tobalá, Espadín, Espadín distilled with chocolate, Espadín distilled with red berries, Espadín distilled with compasúchitl and mandarin.

## ALCOHOL PERCENTAGE

44°, 45° and 47°

## PRESENTATIONS

50ml, 375ml, 750ml

## CONTACT:

Business Name: Cristal Dalila Santiago Andrade

Fiscal Address: Nacional SN la candelaria, San Dionisio Ocotepéc Oaxaca.

(+52) 951 366 05 80



Mezcaltares@gmail.com



<https://altaresdemitierra.com/>





## PLACE OF ORIGIN.

Montoya, Oaxaca.

Campante is a premium Mezcal with an unparalleled smooth flavor. It is produced from Espadín and Barril agaves, cultivated in the fertile soils of the Valles Centrales region of the State of Oaxaca, Mexico.



## EXPORTS

Started in 2021

MEZCAL  
**CAMPANTE**

Registration in the exporter registry..... *Current*

Monthly production capacity..... *200 Liters*

Destination of exported product..... *United States, Bahamas*

Exported capacity..... *140 Liters (70%)*

## CERTIFICATIONS

- NOM 070-SCFI-2016 Certification for Export.
- COMERCAM Registration Certificate.
- Khoser Certificate.
- CELV Certificate

## CONTRACT MANUFACTURING AVAILABILITY FOR OTHER BRANDS

No

## PRODUCTS

Ensamble of Espadín and Barril.

## ALCOHOL PERCENTAGE

40°


## PRESENTATIONS


375ml, 750ml


## CONTACT:

Business Name: Grupo Montoya Mezcal SA de CV

Fiscal Address: Ignacio Bernal #1000 Col. Montoya, Oaxaca.

(+52) 811 917 68 50 

[ncoronado@mezcalcampante.com](mailto:ncoronado@mezcalcampante.com) 

<https://mezcalcampante.com> 

## PLACE OF ORIGIN.

San Andrés Huayapam, Oaxaca

A 100% Oaxacan company with 60 years of experience; always has been essential to be promoters of a great motto inherited by their predecessors, which is to respect the countryside and conserve the diversity of the agave, continuing its evolution and thanking the land that gives them their origin.



## EXPORTS

Started in 2022



**Registration in the exporter registry.....** *Current*

**Monthly production capacity.....** *10000 Liters*

**Destination of exported product.....** *ITA, CAN, ESP and EE.UU.*

**Exported capacity.....** *5000 Liters (50%)*

## CERTIFICATIONS

- Denomination of Origin Certificate.
- COMERCAM Registration Certificate
- FDA and TTB (Alcohol and Tobacco Tax and Trade Bureau) Registration Certificate.
- Khoser Certificate.

## CONTRACT MANUFACTURING AVAILABILITY FOR OTHER BRANDS

Yes

## PRODUCTS

Espadín Joven, Espadín Reposado,  
Tobalá, Cuishe, Tepeztate and Mango  
Distilled

## ALCOHOL PERCENTAGE

40°, 42° and 45°

## PRESENTATIONS

250ml, 375ml, 700ml and 750ml

## CONTACTO:

**Business Name:** Agrícola Hermanos Parada Ruíz SA de CV

**Fiscal Address:** Olmo # 10 Frac Lomas de Sierra Juárez  
Segunda Sección San Andrés Huayapan

(+52) 951 28 17 74 

maribel\_parada@hotmail.com 

<https://casaparadamezcal.com> 



## PLACE OF ORIGIN.

Oaxaca de Juárez, Oaxaca.

100% Oaxacan company, guarding centuries-old distillation traditions. Their commitment to quality and environmental sustainability is reflected in every sip of our artisanal mezcal.



## EXPORTS

Started in 2017

**CONVITE**  
MEZCAL PREMIUM

Registration in the exporter registry..... *Current*

Monthly production capacity..... *10000 Liters*

Destination of exported product..... *USA, Canada, Europe and China*

Exported capacity..... *2100 Litros (21%)*

## CERTIFICATIONS

- COMERCAM Registration Certificate.
- NOM 070-SCFI-2016 Certification for Export.
- Kosher Certificate.
- USDA Organic Certification.
- FDA Registration Certificate.

## CONTRACT MANUFACTURING AVAILABILITY FOR OTHER BRANDS

Yes

## PRODUCTS

Espadín, Ensemble (Espadín and Madrecuishe), Madrecuishe, Tobalá, Espadín distilled with turkey breast, Ensemble silvestre 5 Agaves, Espadín Abocado with cochineal dye

## ALCOHOL PERCENTAGE

38°, 40°, 42° and 46°


## PRESENTATIONS

50 ml, 375ml, 700ml, 750 ml

## CONTACT:

Business Name: Destilería Convite SA de CV

Fiscal Address: Jesús Carranza 113, Colonia Centro, CP 68000, Oaxaca.

(+52) 951 102 24 57 

administracion@convite mezcal.com 

<https://convitemezcal.com> 

# Mezcal Señor Mono

Elixir de Agave SA de CV

32

## PLACE OF ORIGIN.

Oaxaca de Juárez, Oaxaca.

Oaxacan company with 11 years of experience in the production of 100% agave mezcal made in Egyptian type artisanal mills, with a large circular stone powered by animal traction and the use of wooden vats where it ferments naturally before proceeding to distillation to obtain a natural, homogeneous, and high-quality alcohol.



## EXPORTS

Started in 2017



Registration in the exporter registry..... *Current*

Monthly production capacity..... *5000 Liters*

Destination of exported product..... *CHN, IT, ESP, COL, CAN, USA. y FRA*

Exported capacity..... *3500 Liters (70%)*

## CERTIFICATIONS

- Hecho en México Certification.
- Hecho en Oaxaca Certification.
- Certificate of Origin Denomination issued by the Mezcal Regulatory Council.
- FDA Registration Certificate.
- Kosher Certification .
- Socially Responsible Company Certification, issued by CEMEFI.

## CONTRACT MANUFACTURING AVAILABILITY FOR OTHER BRANDS

Yes

## PRODUCTS

Espadín, Ensamble (Espadín and Tóbala), Espadín with distilled mandarin and banana

## ALCOHOL PERCENTGE

41°


## PRESENTATIONS

50 ml, 250 ml, 750 ml

## CONTACT:

Business Name: Elixir de Agave SA de CV

Fiscal Address: Priv. De Andrés Quintana Roo #6, int. 4, Col. Centro, Oaxaca.

(+52) 951 250 62 86 

contacto@elixirdeagave.mx 

<https://elixirdeagave.mx> 



## PLACE OF ORIGIN.

Oaxaca de Juárez, Oaxaca.

Oaxacan company, with 11 years of experience in the production of 100% agave mezcal made in artisanal Egyptian-style mills, with a large circular stone pulled by animals and the use of wooden vats where it naturally ferments before proceeding to distillation to obtain a natural, homogeneous, and high-quality alcohol. With the mission of protecting the sustainability and tradition that frames it from its production to its consumption.



## EXPORTS

Started in 2017

Registration in the exporter registry..... *Current*

Monthly production capacity..... *5000 Liters*

Destination of exported product..... *CHN, IT, ESP, COL, CAN, USA. and FRA*

Exported capacity..... *3500 Liters (70%)*



## CERTIFICATIONS

- Hecho en México Certification.
- Hecho en Oaxaca Certification.
- Certificate of Origin Denomination issued by the Mezcal Regulatory Council.
- FDA Registration Certificate.
- Kosher Certification.
- Socially Responsible Company Certification, issued by CEMEFI.

## CONTRACT MANUFACTURING AVAILABILITY FOR OTHER BRANDS

Yes

## PRODUCTS

Espadín

## ALCOHOL PERCENTAGE

43°

## PRESENTATIONS

50 ml, 250ml, 750 ml

## CONTACT:

Business Name: Elixir de Agave SA de CV

Fiscal Address: Priv. De Andrés Quintana Roo #6, int. 4, Col. Centro, Oaxaca.

(+52) 951 250 62 86

contacto@elixirdeagave.mx

<https://elixirdeagave.mx>

# Mezcal Rio Revuelto

Elixir de Agave SA de CV

## PLACE OF ORIGIN.

Oaxaca de Juárez, Oaxaca.

Oaxacan company, with 11 years of experience in the production of 100% agave mezcal made in artisanal Egyptian-style mills, with a large circular stone pulled by animals and the use of wooden vats where it naturally ferments before proceeding to distillation to obtain a natural, homogeneous, and high-quality alcohol. With the mission of protecting the sustainability and tradition that frames it from its production to consumption.



## EXPORTS

Started in 2017

mezcal  
**rio revuelto®**

Registration in the exporter registry..... *Current*

Monthly production capacity.....*5000 Liters*

Destination of exported product..... *CHN, IT, ESP, COL, CAN, USA and FRA*

Exported capacity..... *3500 Liters (70%)*

## CERTIFICACIONES

- Hecho en México Certification.
- Hecho en Oaxaca Certification.
- Certificate of Origin Denomination issued by the Mezcal Regulatory Council.
- FDA Registration Certificate.
- Kosher Certification.
- Socially Responsible Company Certification, issued by CEMEFI.

## CONTRACT MANUFACTURING AVAILABILITY FOR OTHER BRANDS

Yes

## PRODUCTS

Espadín, Ensamble (Espadín with Madrecuishe) and Triple ensamble (Tóbala, Bicushe and Espadín.

## ALCOHOL PERCENTAGE

45° and 46°


## PRESENTATIONS

50ml, 250ml, 750 ml

## CONTACT:

Business Name: Elixir de Agave SA de CV

Fiscal Address: Priv. De Andrés Quintana Roo #6, int. 4, Col. Centro, Oaxaca.

(+52) 951 250 62 86 

contacto@elixirdeagave.mx 

<https://elixirdeagave.mx> 



## PLACE OF ORIGIN.

Oaxaca de Juárez, Oaxaca.

A 100% Oaxacan company with 20 years of experience. Los Danzantes Distillery: a place protected by dancing spirits, who witness the production of artisanal mezcal, from the planting and harvesting of agaves to the distillation in copper stills. Each bottle preserves an ancient tradition, retaining the spirit of the land that nurtured the plant and the ancestral knowledge of each producer, respecting the process and keeping the mezcal tradition alive.



## EXPORTS

Started in 2002

Registration in the exporter registry..... *Current*

Monthly production capacity..... *3000 Liters*

Destination of exported product..... *IT, DEU, FRA and USA*

Exported capacity..... *1500 Liters (50%)*



## CERTIFICATIONS

- COMERCAM Registration Certificate.
- FDA and TTB (Alcohol and Tobacco Tax and Trade Bureau) Registration Certificate.
- COFEPRIS (Federal Commission for Protection against Sanitary Risks) Export Free Sale Certification.
- Denomination of Origin Certificate.

## CONTRACT MANUFACTURING AVAILABILITY FOR OTHER BRANDS

Yes

## PRODUCTS

Espadín Reposado, Espadín Añejo, Espadín Joven, Tobalá, Arroqueño, Coyote and Sierra Negra

## ALCOHOL PERCENTAGE

43°, 46°, 47° and 48°


## PRESENTATIONS

700ml, 750 ml

## CONTACT:

Business Name: Destilería los Danzantes SA de CV

Fiscal Address: Quinta Roo #219 Col, Centro , Oaxaca.

(+52) 552 110 99 72 

victor.perez@losdanzantes.com 

<https://www.mezcallosdanzantes.com> 

# Mezcal Alipús

Destilería los Danzantes SA de CV

## PLACE OF ORIGIN.

Oaxaca de Juárez, Oaxaca.

A 100% Oaxacan company with 20 years of experience. Los Danzantes Distillery: a place protected by dancing spirits, who witness the production of artisanal mezcal, from the planting and harvesting of agaves to distillation in copper stills. Each bottle preserves an ancient tradition, retains the spirit of the land where the plant grew, and the ancestral knowledge of each producer, respecting the process and keeping the mezcal tradition alive.



## EXPORTS

Started in 2002



Registration in the exporter registry..... *Current*

Monthly production capacity..... *3000 Liters*

Destination of exported product..... *Italy, Germany, France and USA*

Exported capacity..... *1500 Liters (50%)*

## CERTIFICATIONS

- COMERCAM Registration Certificate.
- FDA and TTB (Alcohol and Tobacco Tax and Trade Bureau) Registration Certificate.
- COFEPRIS (Federal Commission for Protection against Sanitary Risks) Export Free Sale Certification.
- Denomination of Origin Certificate.

## CONTRACT MANUFACTURING AVAILABILITY FOR OTHER BRANDS

Yes

## PRODUCTS

Espadín

## ALCOHOL PERCENTAGE

47.5°

## PRESENTATIONS

700ml, 750 ml

## CONTACT:

Business Name: Destilería los Danzantes SA de CV

Fiscal Address: Quinta Roo #219 Col, Centro , Oaxaca.

(+52) 552 110 99 72

victor.perez@losdanzantes.com

<https://mezcalalipus.com>



## PLACE OF ORIGIN.

Oaxaca de Juárez, Oaxaca.

100% Oaxacan company with over 8 years of experience in the agro-industrial sector, dedicated to the production of Artisanal Mezcal. They are agave and mezcal producers involved in every stage, from cultivation to exportation.



## EXPORTS

Started in 2019

Registration in the exporter registry..... *Current*

Monthly production capacity..... *7000 Liters*

Destination of exported product..... *United States of America and Canada*

Exported capacity..... *3500 Liters (50%)*



## CERTIFICATIONS

- COMERCAM Registration Certificate.
- COFEPRIS (Federal Commission for Protection against Sanitary Risks) Export Free Sale Certification.
- FDA and TTB (Alcohol and Tobacco Tax and Trade Bureau) Registration Certificate.
- Kosher Certificate.

## CONTRACT MANUFACTURING AVAILABILITY FOR OTHER BRANDS

Yes

## PRODUCTS

Espadín, Cuishe, Tepeztate, Tobalá,  
Mexicano, Añejo and Reposado

## ALCOHOL PERCENTAGE

40° and 45°


## PRESENTATIONS

700 ml, 750 ml

## CONTACT:

Business Name: Corporativo Comercial Bolaños SA de CV

Fiscal Address: Camino a Vistahermosa sin número Santo Domingo Barrio Alto Villa de Etlá., CP. 68200, Oaxaca

(+52) 951 128 24 35 

corporativobolanos@gmail.com 

<https://mezcalnayaase.com> 

# Mezcal Maldita Culpa

## PLACE OF ORIGIN.

San Pablo Villa de Mitla, Oaxaca.

100% Oaxacan company with over 5 years of experience, creating the mezcal brand Maldita Culpa in 2018 with the aim of conquering palates worldwide, boasting the distinctive qualities of quality and authenticity.



## EXPORTS

Started in 2002



Registration in the exporter registry..... *Current*

Monthly production capacity..... *5000 Liters*

Destination of exported product..... *USA, PR, GUAT*

Exported capacity..... *1500 Liters (30%)*

## CERTIFICATIONS

- COMERCAM Registration Certificate.
- NOM 070-SCFI-2016 Certification for Export.
- Certificate of Origin.
- FDA and TTB (Alcohol and Tobacco Tax and Trade Bureau) Registration Certification.

## CONTRACT MANUFACTURING AVAILABILITY FOR OTHER BRANDS

Yes

## PRODUCTS

Espadín, Cuishe, Tepeztate and Tobalá

## ALCOHOL PERCENTAGE

45° and 47°

## PRESENTATIONS

250 ml, 750ml

## CONTACT:

Business Name: Comexo Services SA de CV

Fiscal Address: Hidalgo 24 B San Pablo Villa de Mitla

( +52) 951 408 60 55 

contactocomexoservices@gmail.com 

<https://mezcalmalditaculpa.com> 



## PLACE OF ORIGIN.

Santiago Matatlán, Oaxaca.

100% Oaxacan company with over 60 years of experience in the agro-industrial sector, dedicated to the production of Artisanal mezcal of the highest quality.



## EXPORTS

Started in 2023

Registration in the exporter registry..... *Current*

Monthly production capacity..... *5000 Liters*

Destination of exported product..... *Belgium and Canada*

Exported capacity..... *500 Liters (10%)*



## CERTIFICATIONS

- COMERCAM Registration Certificate.
- Hecho en Oaxaca Certificate
- FDA Registration Certificate.

## CONTRACT MANUFACTURING AVAILABILITY FOR OTHER BRANDS

Yes

## PRODUCTS

Espadín joven, Espadín, Cuishe and  
Tobalá

## ALCOHOL PERCENTAGE

38°, 44° and 45°


## PRESENTATIONS

250ml, 700ml

## CONTACT:

Business Name: Casa de Tradición y Mezcal Mateo S de RLMI

Fiscal Address: Carretera Internacional Oaxaca., Istmo km 50.5  
CP, 70440, Oaxaca.

(+52) 951 307 35 14 

calmez94@gmail.com 

<https://mezcalnitzuga.com> 

## PLACE OF ORIGIN.

Tlacolula de Matamoros, Oaxaca.

A company with over 10 years of experience, showcasing in its flavor agaves with a high content of natural sugars originating from native agave communities in the Valles Centrales of Oaxaca.



## EXPORTS

Started in 2021



Registration in the exporter registry..... *Current*

Monthly production capacity..... *6000 Liters*

Destination of exported product..... *USA, CAN, AUS, SG*

Exported capacity..... *1200 Liters (20%)*

## CERTIFICATIONS

- COMERCAM Registration Certificate.
- NOM 070-SCFI-2016 Certification for Export.
- Kosher Certificate.
- Certificate of Origin.
- FDA and TTB (Alcohol and Tobacco Tax and Trade Bureau) Registration Certificate.

## CONTRACT MANUFACTURING AVAILABILITY FOR OTHER BRANDS

Yes

## PRODUCTS

Espadín, Ensamble and Abocado

## ALCOHOL PERCENTAGE

35° - 42°

## PRESENTATIONS

750ml

## CONTACT:

Business Name: 14 agaves SA de CV

Fiscal Address: Carretera Internacional Oaxaca.- Tehuantepec S/N km 40, Tlacolula de Matamoros.

(+52) 614 241 42 06

Ana.manjarrez@mezcaltrascendente.com

<https://mezcaltrascendente.com>



## PLACE OF ORIGIN.

Miahuatlán de Porfirio Díaz, Oaxaca.

Is a young company aiming to promote and market high-quality mezcal. One joint-stock company dedicated to the production, export, and commercialization of mezcal and its derivatives, as well as products from farming, fishing, aquaculture, forestry, livestock, agriculture, and handicrafts.



## EXPORTS

Started in 2019



Registration in the exporter registry..... *Current*

Monthly production capacity..... *10000 Liters*

Destination of exported product..... *DEU, NLD, JPN, AUT, FRA and USA*

Exported capacity..... *100 Liters (10%)*

## CERTIFICATIONS

- COMERCAM Registration Certificate.
- FDA Registration Certificate.

## CONTRACT MANUFACTURING AVAILABILITY FOR OTHER BRANDS

Yes

## PRODUCTS

Espadín, Tobalá, Cuishe, Bicuishe,  
Arroqueño, Chuparrosa, Coyote  
Americano, Coyote Lyobaá, Jabalí,  
Madecuishe, Mexicano, Papalomé and  
Tepeztate

## ALCOHOL PERCENTAGE

45° - 55°


## PRESENTATIONS

375ml, 500ml, 700ml, 750ml, 1L

## CONTACT:

Business Name: La Catrina de Oaxaca SA de CV.

Fiscal Address: Calle Álamos # 117, Col. Ex-Hacienda de  
Candiani, Santa Cruz Xoxocotlán.

( +52) 951 107 90 26 

[graco.rojo.curiel@gmail.com](mailto:graco.rojo.curiel@gmail.com) 

<https://www.lyobaa.mx/index.html> 

# Mezcal Kruz Ban

Casa Espadín SA de CV

## PLACE OF ORIGIN.

San Carlos Yautepec, Oaxaca.

More than a conventional brand; at Kruz Ban, they create special products with fruity and magical flavors that each product possesses. They are dedicated to offering the best product for every occasion.



## EXPORTS

Started in 2020

Registration in the exporter registry..... Current

Monthly production capacity..... 5000 Liters

Destination of exported product..... USA, London and Canada

Exported capacity..... 4000 Liters (80%)



## CERTIFICATIONS

- COMERCAM Registration Certificate.
- FDA Registration Certificate.
- Kosher Certificate.

## CONTRACT MANUFACTURING AVAILABILITY FOR OTHER BRANDS

Yes

## PRODUCTS

Double-distilled Espadín, Espadín distilled with Rose petals, Espadín distilled with fruits, and Espadín abocado with Butterfly Pea.

## ALCOHOL PERCENTAGE

43°

## PRESENTATIONS

750 ml

## CONTACT:

Business Name: Casa Espadín SA de CV

Fiscal Address: 8ª privada de orquídeas 111, Fracc. La Vijarra, Santa Lucía del Camino, C.P. 71228, Oaxaca.

(+52) 951 195 58 15



tania@casaespadin.com



<https://casaespadin.com>



Casa Espadín SA de CV

## PLACE OF ORIGIN.

San Carlos Yautepec, Oaxaca.

Represents the entire process of mezcal production, from the land and fire to the person who transforms agave into mezcal. Crafted for mezcal enthusiasts, who will find the entire history and magic of five generations perfecting this beautiful art in every drop.



## EXPORTS

Started in 2020

Registration in the exporter registry..... Current

Monthly production capacity..... 5000 Liters

Destination of exported product..... USA, London and Canada

Exported capacity..... 4000 Liters (80%)

MEZCAL ARTESANAL  
GUAJAKO



## CERTIFICATIONS

- COMERCAM Registration Certificate.
- FDA Registration Certificate.
- Kosher Certificate.

## CONTRACT MANUFACTURING AVAILABILITY FOR OTHER BRANDS

Yes

## PRODUCTS

Espadín triple distillation, Mexicano, Lumbre, Ensamble (Tepeztate, Tobalá and Cuishe).

## ALCOHOL PERCENTAGE

40°

## PRESENTATIONS

750ml

## CONTACT:

Business Name: Casa Espadín SA de CV

Fiscal Address: 8ª privada de orquídeas 111, Fracc. La Vijarra, Santa Lucía del Camino, C.P. 71228, Oaxaca.

(+52) 951 195 58 15

tania@casaespadin.com

<https://casaespadin.com>



# Mezcal Alpha Centauri

## PLACE OF ORIGIN.

Miahuatlán de Porfirio Díaz, Oaxaca.

Alpha Centauri is a 100% artisanal mezcal of Oaxacan origin produced in the sierra sur region of the state of Oaxaca in the municipality of Miahuatlán. Among the varieties it handles are espadín, madre cuishe, bicuishe, tepeztate, tobalá, and a blend of espadín with tepeztate.



## EXPORTS

Started in 2019



Registration in the exporter registry.....	Current
Monthly production capacity.....	1000 Liters
Destination of exported product.....	DEU, ITA, JAP, CHI, USA
Exported capacity.....	840 Liters (84%)

## CERTIFICATIONS

- COMERCAM Registration Certificate.
- FDA Registration Certificate.

## CONTRACT MANUFACTURING AVAILABILITY FOR OTHER BRANDS

Yes

## PRODUCTS

Espadín, Madrecuishe, Bicuishe, Tobalá, Ensemble (Espadín with Tepeztate) and Tepeztate.

## ALCOHOL PERCENTAGE

40° - 48°

## PRESENTATIONS

280ml, 700 ml, 750 ml

## CONTACT:

Business Name: Demez S. DE R.L. DE C.V.

Fiscal Address: Calzada San Felipe 601, Interior Casa B, Colonia San Felipe del Agua, Oaxaca de Juárez, Oaxaca CP. 68026

(+52) 551 295 17 18



demetrio@mezcalalphacentauri.com



<https://linktr.ee/mezcalalphacentauri>



## PLACE OF ORIGIN.

Santiago Matatlán , Oaxaca.

A 100% Oaxacan company with over 20 years of experience producing artisanal Mezcal, crafted by master mezcaleros and entirely bottled by women.



## EXPORTS

Seeking buyers

Registration in the exporter registry..... Current

Monthly production capacity..... 5000 Liters

Destination of exported product..... On hold

Exported capacity..... 0 Liters (0%)



## CERTIFICATIONS

- COMERCAM Registration Certificate.
- NOM 070-SCFI-2016 Certification for Export.

## CONTRACT MANUFACTURING AVAILABILITY FOR OTHER BRANDS

Yes

## PRODUCTS

Joven Espadín, Madrecuishe, Tobalá and Tepeztate.

## ALCOHOL PERCENTAGE

42° and 45°


## PRESENTATIONS

50ml, 375ml, 750 ml

## CONTACT:

Business Name: Pedro Santiago Martínez

Fiscal Address: Carretera internacional kilómetro 48, Santiago Matatlán.

( +52) 951 325 04 69 

elcultivadordeagave@gmail.com 

<https://cultivadordeagave.com> 

# Mezcal Pluma Negra

Mezcal Tierra de Cuervos SA de CV

## PLACE OF ORIGIN.

San Felipe, Oaxaca.

Oaxacan company with 11 years of experience producing 100% artisanal agave Mezcal. It is crafted in traditional mills with the aim of obtaining a natural, homogeneous, and high-quality alcohol.



## EXPORTS

Started in 2020



Registration in the exporter registry..... Current

Monthly production capacity..... 5,500 Liters

Destination of exported product..... USA, China, Germany and El Salvador

Exported capacity..... 4950 Liters (90%)

## CERTIFICATIONS

- COMERCAM Registration Certificate.
- COFEPRIS (Federal Commission for Protection against Sanitary Risks) Export Free Sale Certification.
- FDA and TTB (Alcohol and Tobacco Tax and Trade Bureau) Registration Certificate.
- Certificate of Origin.

## CONTRACT MANUFACTURING AVAILABILITY FOR OTHER BRANDS

Yes

## PRODUCTS

Espadín, Tosalá and Tepeztate.

## ALCOHOL PERCENTAGE

40° - 52°

## PRESENTATIONS

250ml, 750ml

## CONTACT:

Business Name: Mezcal Tierra de Cuervos SA de CV

Fiscal Address: Calzada San Felipe 302-B, San Felipe del Agua, Oaxaca. de Juárez, Oaxaca, México.

(+52) 951 351 25 67

[direccion@mezcalplumanegra.com](mailto:direccion@mezcalplumanegra.com)

<https://mezcalplumanegra.com>





# Mezcal Soluro 1610

47

Mezcal Tierra de Cuervos SA de CV

## PLACE OF ORIGIN.

San Felipe, Oaxaca.

Oaxacan company with 11 years of experience producing 100% artisanal Mezcal made from agave, crafted in traditional mills to obtain a natural, homogeneous, and high-quality alcohol.



## EXPORTS

Started in 2023

Registration in the exporter registry..... Current

Monthly production capacity..... 5,500 Liters

Destination of exported product..... United States of America

Exported capacity..... 4950 Liters (90%)



## CERTIFICATIONS

- COMERCAM Registration Certificate.
- COFEPRIS (Federal Commission for Protection against Sanitary Risks) Export Free Sale Certification.
- FDA and TTB (Alcohol and Tobacco Tax and Trade Bureau) Registration Certificate.

Certificate of Origin.

## CONTRACT MANUFACTURING AVAILABILITY FOR OTHER BRANDS

Yes

## PRODUCTS

Espadín, Tobalá and Madrecuishe

## ALCOHOL PERCENTAGE

43° and 47°


## PRESENTATIONS

750ml


## CONTACT:

Business Name: Mezcal Tierra de Cuervos SA de CV

Fiscal Address: Calzada San Felipe 302-B, San Felipe del Agua, Oaxaca. de Juárez, Oaxaca, México.

(+52) 951 351 25 67 

direccion@mezcalplumanegra.com 

<https://www.soluro1610mezcal.com> 

# Mezcal Tierra de Jaguar

## PLACE OF ORIGIN.

Tlacolula de Matamoros , Oaxaca.

Oaxacan company with 6 years of experience producing 100% agave artisanal Mezcal.



## EXPORTS

Started in 2023



Registration in the exporter registry.....	Current
Monthly production capacity.....	4000 Liters
Destination of exported product.....	Spain
Exported capacity.....	400 Liters (10%)

## CERTIFICATIONS

- COMERCAM Registration Certificate.
- FDA Registration Certificate.

## CONTRACT MANUFACTURING AVAILABILITY FOR OTHER BRANDS

Yes

## PRODUCTS

Espadín, Espadín with citrus distillate,  
Cuishe, Mexicano and Tobará,

## ALCOHOL PERCENTAGE

40° - 46°

## PRESENTATIONS

50ml, 250ml, 750ml

## CONTACT:

Business Name: Productores Magueyeros de Agave Azul  
de los Valles de Tlacolula SPR de RI.

Fiscal Address: Carretera internacional Oaxaca  
Tehuantepec km 40 SN, Paraje Don Pedrillo, Tlacolula de  
Matamoros Oaxaca.

( +52) 951 145 88 14



rinaigch@gmail.com



<https://mezcaltierradejaguar.com>



## PLACE OF ORIGIN.

Ocotlán, Oaxaca.

Praedium Mezcal is produced in the Santa Catarina Minas community, distilled in a clay pot using an ancestral process. They offer presentations ranging from 50 ml to 750 ml.



## EXPORTS

Started in 2022

Registration in the exporter registry..... Current

Monthly production capacity..... 1000 Liters

Destination of exported product..... United States of America and Japan

Exported capacity..... 560 liters (56%)



## CERTIFICATIONS

- COMERCAM Registration Certificate.
  - NOM 070-SCFI-2016 Certification for Export.
  - FDA Registration Certificate.
- Certificate of Origin for Japan.

## CONTRACT MANUFACTURING AVAILABILITY FOR OTHER BRANDS

Yes

## PRODUCTS

Espadín, Tobasiche, Barril, Tobalá,  
Ensamble de 4 magueyes, Arroqueño,  
Jabalí, Coyote and Tepeztate.

## ALCOHOL PERCENTAGE

46° - 52°

## PRESENTATIONS

50ml, 250ml, 500ml, 750ml

## CONTACT:

Business Name: María Guadalupe Guzmán Salmerón

Fiscal Address: Barrio Peñasco, calle Peñasco #5 interior B,  
Santa Catarina Minas, Ocotlán.

(+52) 951 208 30 34

mezcalpraedium@gmail.com

<https://www.mezcalpraedium.com>



# Mezcal 9 Espíritus

## PLACE OF ORIGIN.

Trinidad de las Huertas, Oaxaca

100% Oaxacan company with 6 years of experience. Produces artisanal agave mezcal, offering a smooth and light mezcal for discerning palates.



## EXPORTS

Started in 2018



Registration in the exporter registry.....	Current
Monthly production capacity.....	50000 Liters
Destination of exported product.....	ITA, ESP, USA, BW.
Exported capacity.....	500 liters (1%)

## CERTIFICATIONS

- AMMA Certification of registration.
- FDA and TTB (Alcohol and Tobacco Tax and Trade Bureau) Registration Certificate.

## CONTRACT MANUFACTURING AVAILABILITY FOR OTHER BRANDS

Yes

## PRODUCTS

Madrecuishe, Tepeztate, Tobalá, Biscuishe, Arroqueño, Mexicano and Jabalí .

## ALCOHOL PERCENTGE

45°

## PRESENTATIONS

50ml, 250ml, 70ml, 750ml

## CONTACT:

Business Name: Eric Orlando Monroy Pérez

Fiscal Address: Huerto los Laureles 122 B nivel 2, Trinidad de las Huertas, Oaxaca de Juárez, C.P. 68120.

( +52) 951 241 39 06



marcocervantes1980@gmail.com



<https://www.9espiritusmezcal.com>



## PLACE OF ORIGIN.

Oaxaca de Juárez, Oaxaca.

Kalakas is a brand that offers artisanal and ancestral mezcal, as well as distilled cane liquors blended with endemic chilies from Oaxaca and prepared drinks of craft beer with mezcal native to Oaxaca.



## EXPORTS

Started in 2022

Registration in the exporter registry..... *Current*

Monthly production capacity..... *50000 Liters*

Destination of exported product..... *Italy, Spain, USA, Belarus*

Exported capacity..... *1500 Liters (3%)*



## CERTIFICATIONS

- AMMA Certificate of Origin.
- FDA Registration Certificate.

## CONTRACT MANUFACTURING AVAILABILITY FOR OTHER BRANDS

Yes

## PRODUCTS

Espadín Artesanal and Espadín Ancestral,

## ALCOHOL PERCENTAGE

38° - 50°


## PRESENTATIONS


295ml, 500ml

## CONTACT:

Business Name: Eric Orlando Monrroy Pérez

Fiscal Address: Huerto los Laureles 122 B nivel 2, Trinidad de las Huertas, Oaxaca de Juárez, C.P. 68120.

(+52) 951 241 39 06 

marcocervantes1980@gmail.com 

<https://www.kalakas.mx> 

# Mezcal Oro de Oaxaca

52

## PLACE OF ORIGIN.

Santiago Matatlán, Oaxaca.

Casa Mezcal Oro de Oaxaca is one of the main producers of Traditional Mezcal in the state of Oaxaca.



## EXPORTS

Seeking buyers



Registration in the exporter registry..... *Current*

Monthly production capacity..... *8000 Liters*

Destination of exported product..... *DEU, SALV, USA, ARG and SP*

Exported capacity..... *4000 Liters (50%)*

52  
52  
52

## CERTIFICATIONS

- COMERCAM Registration Certificate.
- NOM 070-SCFI-2016 Certification for Export.
- FDA Registration Certificate.

## CONTRACT MANUFACTURING AVAILABILITY FOR OTHER BRANDS

Yes

## PRODUCTS

Maguery Worms, Añejo de 5 años and  
Maguery Fruitcream Cream

## ALCOHOL PERCENTAGE

42° - 48°

## PRESENTATIONS

750ML

## CONTACT:

Business Name: Licorera Oaxaqueña SA de CV

Fiscal Address: Calle Cuitláhuac #8 Santiago  
Matatlán, Oaxaca, CP: 70440

(+52) 951 216 0121



mezcalorodeoaxaca\_ventas@hotmail.com



<https://www.orodeOaxaca..com>





# Mezcal Jarabe de Pico

53

Destilería Hablar Cura S. de R.L. de C.V.

## LUGAR DE ORIGEN.

San Dionisio Ocotepec, Oaxaca.

100% Oaxacan company with over 6 years of experience in the market. All their mezcals are bottled with Origin in San Dionisio Ocotepec, Oaxaca.



## EXPORTS

Started in 2015

Registration in the exporter registry..... *Current*

Monthly production capacity..... *6000 Liters*

Destination of exported product..... *Japan, Italy and Australia*

Exported capacity..... *1800 Liters (30%)*

The logo for Jarabe de Pico is written in a stylized, cursive script. The word 'Jarabe' is on the top line and 'de Pico' is on the bottom line, with a small '®' symbol at the end.

## CERTIFICATIONS

- COMERCAM Registration Certificate.
- FDA Registration Certificate.
- Kosher Certificate.

## CONTRACT MANUFACTURING AVAILABILITY FOR OTHER BRANDS

Yes

## PRODUCTS

Tobalá, Cirial, Tepeztate, Cuishe, Espadín Elemental, Espadín, Espadín distilled with tangerine and banana

## ALCOHOL PERCENTAGE

38°, 40°, 42°, 46° and 47°


## PRESENTATIONS

250ml, 700ml, 750ml

## CONTACT:

Business Name: Destilería Hablar Cura S de RL de CV

Fiscal Address: Calle Vicente Suarez #178, San Dionisio Ocotepec, Oaxaca. CP 70495

(+52) 951 117 38 97 

Jjdpalbert@gmail.com 

<https://www.hablarcura.com> 

# Mezcal Por lo Bueno

Destilería Hablar Cura S. de R.L. de C.V.

## PLACE OF ORIGIN.

Iniciadas en 2015

100% Oaxacan company with over 6 years of experience in the market. All their mezcals are bottled with Origin in San Dionisio Ocotepec, Oaxaca.



## EXPORTS

Started in 2015

Registration in the exporter registry..... *Current*

Monthly production capacity..... *6000 Liters*

Destination of exported product..... *USA and Australia*

Exported capacity..... *3000 Liters (50%)*



## CERTIFICATIONS

- COMERCAM Registration Certificate.
- FDA Registration Certificate.
- Kosher Certificate.

## CONTRACT MANUFACTURING AVAILABILITY FOR OTHER BRANDS

Yes

## PRODUCTS

Tobalá, Cirial, Tepeztate, Cuishe and  
Espadín

## ALCOHOL PERCENTAGE

42°, 46° and 47°

## PRESENTATIONS

250ml, 700ml, 750ml

## CONTACT:

Business Name: Destilería Hablar Cura S de RL de CV

Fiscal Address: Calle Vicente Suarez #178, San Dionisio Ocotepec, Oaxaca. CP 70495

(+52) 951 117 38 97

Jjdpalbert@gmail.com

<https://www.hablarcura.com>

## PLACE OF ORIGIN.

Santiago Matatlán, Oaxaca

Oaxacan company that produces and sells varieties of mezcal made 100% from agave, providing its customers with a unique experience when tasting every drop of mezcal.



## EXPORTS

Started in 2018

Registration in the exporter registry..... *Current*

Monthly production capacity..... *5000 Literss*

Destination of exported product..... *United States of America*

Exported capacity..... *500 Liters (10%)*



## CERTIFICACIONES

- COMERCAM Registration Certificate.
- NOM 070-SCFI-2016 Certification for Export.
- FDA and TTB (Alcohol and Tobacco Tax and Trade Bureau) Registration Certificate.
- COMERCAM Origin Certification.

## CONTRACT MANUFACTURING AVAILABILITY FOR OTHER BRANDS

Yes

## PRODUCTS

Espadín, Turkey Breast with Distilled Oaxacan Black Mole, Tepeztate, Tobalá, Cuishe

## ALCOHOL PERCENTAGE

39° - 46°


## PRESENTATIONS

50ml, 100ml, 150ml, 250ml, 700ml, 750ml

## CONTACT:

Business Name: Spirits de los valles S de PR de RL

Fiscal Address: Colón 7, Col. Centro, San Dionisio Ocoatepec, CP 70495

(+52) 222 469 07 71 

cordoncerrado@gmail.com 

<https://cordoncerrado.com.mx> 



## PLACE OF ORIGIN.

Santiago Matatlan, Oaxaca

The Donceles brand stands out for preserving the essence of mezcal: a totally natural drink of high quality, which delights the most demanding palates thanks to the preparation of this elixir respecting each step of the artisanal process.



## EXPORTS

Started in 2023

Registration in the exporter registry..... *Current*

Monthly production capacity..... *3750 Liters*

Destination of exported product.....*New York and Arizona*

Exported capacity..... *375 Liters (10%)*



## CERTIFICATIONS

- COMERCAM Registration Certificate.
- FDA Certification.

## CONTRACT MANUFACTURING AVAILABILITY FOR OTHER BRANDS

No

## PRODUCTS

Espadín, Tobalá and Tepezate

## ALCOHOL PERCENTAGE

41°, 43° and 45°


## PRESENTATIONS

50ml, 375ml, 750ml

## CONTACT:

Business Name: Olaluna SA de CV.

Fiscal Address: Calle Sabinos 1014 planta baja col. Reforma, Oaxaca de Juárez, Oaxaca, C.P. 68050

( +52) 951 356 63 67 

contacto@donceles.com.mx 

<https://www.donceles.com.mx> 

## PLACE OF ORIGIN.

San Francisco Lachigoló, Oaxaca

Crafted, Artisanal, and Sustainable Ancestral Mezcal with pure wild varieties. Considered Ultra Premium with small and limited batches, spring water from the Oaxaca Mountains is used in the production. The process involves maestros mezcaleras and mezcaleros up to the fourth generation.



## EXPORTS

Seeking buyers

Registration in the exporter registry..... *Current*

Monthly production capacity..... *4500 Liters*

Destination of exported product..... *On hold*

Exported capacity..... *0 Liters (0%)*



## CERTIFICATIONS

- COMERCAM Registration Certificate.
- NOM 070-SCFI-2016 Certification for Export.
- FDA Registration Certificate.
- Certificate of Origin

## CONTRACT MANUFACTURING AVAILABILITY FOR OTHER BRANDS

Yes

## PRODUCTS

Espadin , Bicushe and Madrecuishe

## ALCOHOL PERCENTAGE

45°

## PRESENTATIONS

375ml, 750ml

## CONTACT:

Business Name: Mezcal de Antaño S.C.R.L de CV

Fiscal Address: Av. Revolución S/N, Sta. Cruz Xoxocotlán, Col. Francisco I. Madero, CP. 71233

( +52) 951 469 10 74

admonmezcalesdeantano@gmail.com

<https://eljovenviejo.com.mx>

# Mezcal La Maliciosa

## PLACE OF ORIGIN.

Nazareno Etla, Oaxaca.

Is 100% Mexican company dedicated to the production and distribution of mezcal.



## EXPORTS

Started in 2021



Registration in the exporter registry..... *Current*

Monthly production capacity..... *4500 Liters*

Destination of exported product..... *United States of America*

Exported capacity..... *450 Liters (10%)*

## CERTIFICATIONS

- COMERCAM Registration Certificate.
- COFEPRIS (Federal Commission for Protection against Sanitary Risks) Export Free Sale Certification.
- FDA and TTB (Alcohol and Tobacco Tax and Trade Bureau) Registration Certificate.

## CONTRACT MANUFACTURING AVAILABILITY FOR OTHER BRANDS

Yes

## PRODUCTS

Espadín, Tobalá, Turkey Breast, Cirial and Sierra negra

## ALCOHOL PERCENTAGE

40°-48°

## PRESENTATIONS

500ml, 750ml

## CONTACT:

Business Name: Dioses del Agave S.A. de C.V.

Fiscal Address: Priv. 13 de septiembre S/N, Nazareno Etla, Oaxaca..

(+52) 553 491 59 40



diosesdelagave@gmail.com



<https://lamaliciosamezcal.company.site>





## PLACE OF ORIGIN.

Santiago Matatlán, Oaxaca.

They have been producing high-quality mezcals since 1795. A brand that has been supporting them since 1951. They pay attention to every detail, from cultivating their own agaves to marketing the products.



## EXPORTS

Started in 1981



Registration in the exporter registry..... *Current*

Monthly production capacity..... *2000 Liters*

Destination of exported product..... *Netherlands, Denmark, and Germany*

Exported capacity..... *750 Liters (37.5%)*

## CERTIFICATIONS

- COMERCAM Registration Certificate.
- NOM 070-SCFI-2016 Certification for Export.

## CONTRACT MANUFACTURING AVAILABILITY FOR OTHER BRANDS

Yes

## PRODUCTS

Espadín, Espadín Capón, Distilled with Chicken Breast, Mexicano, Tobalá.

## ALCOHOL PERCENTAGE

42° - 47.5°


## PRESENTATIONS

375ml, 700ml, 750ml

## CONTACT:

Business Name: Juan Carlos Méndez Zamora

Fiscal Address: 5 de mayo #305-B, Col. Centro. Oaxaca de Juárez, Oaxaca. CP. 68000

(+52) 951 570 92 91 

info@mezcalelcortijo.com 

<https://www.mezcalelcortijo.com/> 

# Mezcal Agave Macho

## PLACE OF ORIGIN.

San Luis Amatlán, Oaxaca

Located in the Sierra Sur of Oaxaca, and with over 30 years of experience producing mezcal, Agave Macho is undoubtedly an emblem of Oaxaca due to its artisanal manufacturing process and its unparalleled flavor.



## EXPORTS

Started in 2022



Registration in the exporter registry..... *Current*

Monthly production capacity..... *12500 Liters*

Destination of exported product..... *Germany and Taiwan.*

Exported capacity..... *1200 Liters (10.5%)*

## CERTIFICATIONS

- COMERCAM Registration Certificate.
- NOM 070-SCFI-2016 Certification for Export.
- FDA and TTB (Alcohol and Tobacco Tax and Trade Bureau) Registration Certificate.

## CONTRACT MANUFACTURING AVAILABILITY FOR OTHER BRANDS

Yes

## PRODUCTS

Espadín Joven and Ensamble Añejo (Tobalá and Espadín), (Madrecuishe and Espadín), (Cuishe and Espadín), (Tepezate and Espadín)

## ALCOHOL PERCENTAGE

40° and 38°

## PRESENTATIONS

750ml

## CONTACT:

Business Name: Mezcalera Casa Don Román SA DE CV

Fiscal Address: Carretera San Luis Amatlan KM10, San Ilsidro Guishe, Oaxaca.

(+52) 951 583 54 87



atención.casadonroman@gmail.com



<https://www.casadonroman.com/>



## PLACE OF ORIGIN.

Col. Reforma, Oaxaca.

When tasting Amor a Oaxaca mezcals, you will be able to experience the vitality, spirituality, and freedom of our ancestors.



## EXPORTS

Started in 2022

Registration in the exporter registry.....	Current
Monthly production capacity.....	3000 Liters
Destination of exported product.....	China and Chile
Exported capacity.....	1200 Liters (40%)



## CERTIFICATIONS

- COMERCAM Registration Certificate.
- NOM 070-SCFI-2016 Certification for Export.

## CONTRACT MANUFACTURING AVAILABILITY FOR OTHER BRANDS

Yes

## PRODUCTS

Espadín, Tobalá, Tepeztate, Tobasiche and Ensamble de 4 agaves (Coyote, Barril, Lumbre and Tobasiche)

## ALCOHOL PERCENTAGE

40° - 52°


## PRESENTATIONS

750ml


## CONTACT:

Business Name: Mezcal Amor a Oaxaca S DE RL DE CV

Fiscal Address: Calzada Porfirio Díaz 302-B, Reforma, Oaxaca, México

(+52) 442 170 38 08 

amor.a.Oaxaca.@gmail.com 

[www.amoraOaxaca.com](http://www.amoraOaxaca.com) 



# Mezcal Local

## PLACE OF ORIGIN.

San Luis Amatlán, Oaxaca

Donceles brand distinguishes itself by preserving the essence of mezcal: a completely natural and high-quality beverage that delights even the most discerning palates. This elixir is crafted with utmost care, respecting each step of the traditional process, ensuring a 100% natural mezcal without any involvement of chemical or synthetic elements.



## EXPORTS

Started in 2018



Registration in the exporter registry..... *Current*

Monthly production capacity..... *4000 Liters*

Destination of exported product..... *DEU, ITA, FRA, CAN, USA*

Exported capacity..... *400 Liters (10%)*

## CERTIFICATIONS

- COMERCAM Registration Certificate.
- AMMA Registration Certificate.
- FDA Registration Certificate.
- Recycled Glass Certificate.

## CONTRACT MANUFACTURING AVAILABILITY FOR OTHER BRANDS

Yes

## PRODUCTS

Espadín with agave heart, Espadín with herbs, and Citrus-infused Espadín

## ALCOHOL PERCENTAGE

42°

## PRESENTATIONS

50ml, 200ml, 750ml

## CONTACT:

Business Name: Comercializadora el Guateque S.A.P.I. DE C.V.

Fiscal Address: Ámsterdam 255 interior 407, Hipódromo, C. P. 06100, Cuahutémoc, CDMX, México.

(+52) 551 682 24 73



contacto@mezcallocal.com



<https://www.donceles.com.mx>



## PLACE OF ORIGIN.

Santa Cruz Xoxocotlán, Oaxaca.

It is a Oaxacan company dedicated to the distillation of the traditional and legendary drink: Mezcal made with a traditional process shared through generations, for anyone who wants to enjoy an excellent spirit drink with an exquisite aroma and unique taste that will give an unforgettable experience to your palate.



## EXPORTS

Started in 2019

Registration in the exporter registry..... *Current*

Monthly production capacity..... *750 Liters*

Destination of exported product..... *Spain and Libano*

Exported capacity..... *100 Liters (7.5%)*



## CERTIFICATIONS

- Hecho en México Certificate.
- Barcode.

## CONTRACT MANUFACTURING AVAILABILITY FOR OTHER BRANDS

Yes

## PRODUCTS

Espadín and Madrecoishe.

## ALCOHOL PERCENTAGE

42°, 45° and 47°


## PRESENTATIONS

700ml and 750ml


## CONTACTO:

Business Name: Grupo Guxadi SAPI de CV

Fiscal Address: Calle Libertad 18, Logoche  
Zagala, San Luis Amatlán, Oaxaca, CP 70810

(+52) 442 158 22 40 

contacto@mezcality.com 

<https://mezcality.com/> 

# Mezcal Bocanada

Mezcal Carreño SA de CV

## PLACE OF ORIGIN.

San Dionisio Ocotlán, Oaxaca.

It is a 100% Oaxacan company with 40 years of experience in the market. They produce organic and artisanal mezcal, crafted in copper stills and produced in clay pots, capturing the unique characteristics of the agave plant and the local terroir. This results in a smooth and mature beverage that represents the valuable cultural heritage and identity of Oaxaca.



## EXPORTS

Started 2015



BOCANADA

<b>Registration in the exporter registry.....</b>	<i>Current</i>
<b>Monthly production capacity.....</b>	<i>9000 Liters</i>
<b>Destination of exported product.....</b>	<i>CAN, USA, JPN, SWE, RUS and DEU.</i>
<b>Exported capacity.....</b>	<i>7200 Liters (80%)</i>

## CERTIFICATIONS

- COMERCAM Registration Certificate.
- Mexican Designation of Origin Certificate.
- TTB (Alcohol and Tobacco Tax and Trade Bureau) Registration Certificate.
- COFEPRIS (Federal Commission for Protection against Sanitary Risks) Export Free Sale Certification.
- USDA and COR (Organic Certificates) Registration Certificate.
- V-LABEL Certification.

## CONTRACT MANUFACTURING AVAILABILITY FOR OTHER BRANDS

Yes

## PRODUCTS

Espadín, Tobalá, Cuishe, Tepeztate, Tobasiche and Ensemble 7

## ALCOHOL PERCENTAGE

46°

## PRESENTATIONS

700 ml and 750 ml

## CONTACT:

Business Name: Mezcal Carreño SA de CV

Fiscal Address: Emiliano Zapata Núm. 16, Col. Barrio, San Dionisio Ocotlán, Oaxaca. C.P.71516.

(+52) 552 855 30 31



Lorena@mezcalcarreno.com



<https://mezcalbocanada.com>





## PLACE OF ORIGIN.

Santa Lucía del Camino, Oaxaca

"La Malquerida" and "Embriaguez de Amor" are special mezcals made from wild agaves with an alcohol content exceeding 45%, originating from Oaxaca.



## EXPORTS

Started in 2019

Registration in the exporter registry..... *Not Available*

Monthly production capacity..... *5000 Liters*

Destination of exported product..... *USA and Australia*

Exported capacity..... *250 Liters (5%)*



## CERTIFICATIONS

- COMERCAM Registration Certificate.
- Certificate of Origin
- FDA Certification

## CONTRACT MANUFACTURING AVAILABILITY FOR OTHER BRANDS

Yes

## PRODUCTS

Tobalá, Tepeztate, Jabalí, Lumbre, Coyote  
and Tobasiche

## ALCOHOL PERCENTAGE

42°, 45° and 47°


## PRESENTATIONS

375ml, 750ml

## CONTACT:

Business Name: Mónica Araceli Rey Rojas

Fiscal Address: Calzada de la República #601  
local 2. Col. Centro 68000

(+52) 442 170 38 08 

mezcal.lamalquerida@gmail.com 

[www.malqueridamezcal.com](http://www.malqueridamezcal.com) 

# Mezcal Naran

Mezcal Carreño SA de CV

## PLACE OF ORIGIN.

San Dionisio, Ocotlán, Oaxaca

100% Oaxacan company, with 40 years of experience in the market. It produces both organic and artisanal mezcal; elaborated in copper stills and produced in clay pots, with the typicality of the agave plant and the terroir, achieving a smooth and mature beverage that represents the valuable cultural heritage and identity of Oaxaca.



## EXPORTS

Started in 2015



Registration in the exporter registry..... *Current*

Monthly production capacity..... *9000 Liters*

Destination of Exported Product..... *CAN, EUA, JPN, SWE, RUS Y DEU.*

Exported capacity..... *7200 Litros (80%)*

## CERTIFICATIONS

- COMERCAM Registration Certificate.
- Mexican Designation of Origin Certificate.
- TTB (Alcohol and Tobacco Tax and Trade Bureau) Registration Certificate.
- COFEPRIS (Federal Commission for Protection against Sanitary Risks) Export Free Sale Certification.
- USDA and COR (Organic Certificates) Registration Certificate.
- V-LABEL Certification.

## CONTRACT MANUFACTURING AVAILABILITY FOR OTHER BRANDS

Yes

## PRODUCTS

Espadín, Tobalá, Cuishe, Tepeztate,  
Tobasiche y Ensemble 7.

## ALCOHOL PERCENTAGE

40°

## PRESENTATIONS

700 ml and 750 ml

## CONTACT:

Business Name: Mezcal Carreño S. A de C.V.

Fiscal Address: Emiliano Zapata Núm. 16, Col.Barrio, San Dionisio Ocotlán, Oaxaca. C.P.71516.

(+52) 552 855 30 31



Lorena@mezcalcarreno.com



<https://mezcalcarreno.com>



## PLACE OF ORIGIN.

Santiago Matatlán, Tlacolula, Oaxaca.

They are the fourth generation of producers in the family, the great-great-grandfather José María Gutiérrez was the pioneer in the production of mezcal in their family, rooted in their customs and traditions in order to enhance the tradition of the product, used in ceremonial ornaments, such as religious festivals and mayordomías in Santiago Matatlán, the world capital of mezcal. Always having the respect for its magical and spirituous beverage that has been brought so far. The objective of this project is to bring to the world their culture, tradition and history through their mezcal.



## EXPORTS

Started in 2021



**Registration in the exporter registry.....** *Current*

**Monthly production capacity.....** *6000 Liters*

**Destination of exported product.....** *USA and Asia*

**Exported capacity.....** *Samplers only.*

## CERTIFICATIONS

- COMERCAM Registration Certificate.
- Mexican Designation of Origin Certificate.

**PRODUCTS**  
Espadín, Jabali, Cuishe, Tepeztate, Tobalá and Guajolote breast.

## CONTRACT MANUFACTURING AVAILABILITY FOR OTHER BRANDS

Yes

## ALCOHOL PERCENTAGE

45° - 50°


## PRESENTATIONS

250 ml and 750 ml

## CONTACT:

Business Name: Ignacio Gutiérrez Santiago

Fiscal Address: Linda Vista, s/n, Centro, Santiago Matatlán,  
Oaxaca. CP.70440

+52 9512039459 

mezcalmeztlan@gmail.com 

https://meztlan.mx/ 



# Mezcal El Desengaño

## PLACE OF ORIGIN.

Santiago Matatlán, Tlacolula, Oaxaca.

They are a family business, they produce 100% artisanal mezcal, offering a varied selection of products made with wild and cultivated agaves, over 5 generations, they have dedicated themselves to the noble task of transmitting authenticity and tradition in each bottle, fusing the heritage that their ancestors left them with the passion to offer unique experiences in each sip.



## EXPORTS

Started in 2023

Registration in the exporter registry..... *Current*

Monthly production capacity..... *2500 Liters*

Destination of Exported Product..... *USA.*

Exported capacity..... *Samplers only.*



## CERTIFICATIONS

- COMERCAM Registration Certificate.
- 70 Mexican Designation of Origin Certificate for Exportations.
- FDA Certification of Registration of Establishments

## CONTRACT MANUFACTURING AVAILABILITY FOR OTHER BRANDS

Yes

## PRODUCTS

Espadín, Jabali, Cuishe, Tepeztate, Tobalá, and Guajolote breast.

## ALCOHOL PERCENTAGE

45° - 50°


## PRESENTATIONS

250 ml and 750 ml

## CONTACT:

Business Name: José Luis Santiago Santiago

Fiscal Address: Calle Artículo 27 S/N, Santiago Matatlán, Oaxaca

+52 9512531354 /   
+52 9511350847

eldesenganiomezcal01@gmail.com 

<https://www.facebook.com/people/Mezcal-El-Desenga%C3%B1o/> 

## PLACE OF ORIGIN.

San Luis del Río, Tlacolula, Oaxaca.

Socially responsible company in the cultivation and harvesting of agave, for the production of 100% agave artisanal mezcal for national and international markets.



## EXPORTS

Started in 2024



**Registration in the exporter registry.....** *Current*

**Monthly production capacity.....** *30,000 Liters*

**Destination of exported product.....** *USA, ITA, UK, DEU, GBR, ZAF*

**Exported capacity.....** *1704 Liters (5.64%)*

## CERTIFICATIONS

- COMERCAM Registration Certificate.
- 70 Mexican Designation of Origin Certificate for Exportations.
- FDA Certification of Registration of Establishments
- Good Manufacturing Practice Certification.

## CONTRACT MANUFACTURING AVAILABILITY FOR OTHER BRANDS

Yes

## PRODUCTS

Mezcal Espadín, Espadín con grana cochinilla, Jabali, Cuishe, Tepeztate, Tobalá, Barril, Coyote, Arroqueño and Mexicano

## ALCOHOL PERCENTAGE

38° - 48°

## PRESENTATIONS

700 ml and 750 ml

## CONTACT:

Business Name: Agave Dealers De Mezcales Finos S.A. De C.V.

Fiscal Address: Olmo 6, Lomas de Sierra Juárez 2da, Secc, 68288 San Andrés Huayápam, Oax. Mex.

- Cel: +52 9515897061
- +52 9511754579
- Oficina: +52 9512077144



mezcaldesanluis@gmail.com



<https://mexicolimited.com/emprendedor/ares-1250>



# Mezcal V Sentidos

## PLACE OF ORIGIN.

San Luis del Río, Tlacolula, Oaxaca.

Their company stands out from their competitors for the variety of products. They have different mezcals: by type of agave; by production region (Matatlán and San Luis del Río); all their varieties have authentic quality and endemic origin.

They are a company concerned about the environment, their bottles are made with 100% recycled glass and in an organic way. They stand out for having a history of transmitting the production of mezcal through tradition, in addition to the fact that we seek to communicate and share this knowledge with people who enjoy consuming products that have a background story.



## EXPORTS

Started in 2024

Registration in the exporter registry..... *Current*

Monthly production capacity..... *35000 Liters*

Destination of Exported Product..... *USA.*

Exported capacity..... *Samplers only.*



## CERTIFICATIONS

- COMERCAM Registration Certificate.
- 70 Mexican Designation of Origin Certificate for Exportations.
- FDA Certification of Registration of Establishments

## CONTRACT MANUFACTURING AVAILABILITY FOR OTHER BRANDS

Yes

## PRODUCTS

Mezcal Espadín, Espadín Reposado, Espadín Añejo, Ensamble, Cuishe, Tepeztate and Tobalá

## ALCOHOL PERCENTAGE

38° to 44°


## PRESENTATIONS


50ml, 375ml, 700ml y 750 ml

## CONTACT:

Business Name: Casa Tradición Mexicana V Sentidos S.A. De C.V

Fiscal Address: Vicente Guerrero No. Ext. 7 A, Col. San Miguel, Cp.68270, Tlaxiáctac De Cabrera, Oaxaca, Mx.

+52 5536508470 

[contactovsentidos@gmail.com](mailto:contactovsentidos@gmail.com)   
[davidbla.vsentidos@outlook.com](mailto:davidbla.vsentidos@outlook.com)

<https://www.mezcalvsentidos.com/> 



## PLACE OF ORIGIN.

San Dionisio Ocotlán, Oaxaca.

It is a 100% Oaxacan company with 40 years of experience in the market. They produce organic and artisanal mezcal, crafted in copper stills and produced in clay pots, capturing the unique characteristics of the agave plant and the local terroir. This results in a smooth and mature beverage that represents the valuable cultural heritage and identity of Oaxaca.



## EXPORTS

Started in 2015

Registration in the exporter registry..... *Current*

Monthly production capacity..... *9000 Liters*

Destination of exported product..... *CAN, USA, JPN, SWE, RUS and DEU.*

Exported capacity..... *7200 Liters (80%)*



## CERTIFICATIONS

- COMERCAM Registration Certificate.
- Mexican Designation of Origin Certificate.
- TTB (Alcohol and Tobacco Tax and Trade Bureau) Registration Certification.
- COFEPRIS (Federal Commission for Protection against Sanitary Risks) Export Free Sale Certification.
- USDA and COR (Organic Certificates) Registration Certificate.
- V-LABEL Certification.

## CONTRACT MANUFACTURING AVAILABILITY FOR OTHER BRANDS

Yes

## PRODUCTS

Espadín, Tosalá, Cuishe, Tepeztate,  
Tobasiche and Ensamble 7

## ALCOHOL PERCENTAGE

46°

## PRESENTATIONS

700 ml and 750 ml

## CONTACT:

Business Name: Mezcal Carreño SA de CV

Fiscal Address: Emiliano Zapata Núm. 16, Col. Barrio, San Dionisio Ocotlán, Oaxaca. C.P.71516.

(+52) 552 855 30 31



Lorena@mezcalcarreno.com



<https://mezcalcarreno.com>



# Mezcal Antiquo Brebaje

## PLACE OF ORIGIN.

San Juan del Río, Oaxaca.

Established in the year 2020.

They are a small company dedicated to the production, bottling and sale of 100% agave artisanal mezcals, committed to the preservation and promotion of Mexican and Oaxacan culture.

They are governed by essential principles that encompass cultural, social and ecological dimensions, in addition to being committed to the philosophy of fair trade.

They work hand by hand with small producers in the town of San Juan del Río, Oaxaca, to offer an authentic and high quality product that reflects the true spirit of their land.



## EXPORTS

Started in 2024

Registration in the exporter registry..... *Current*



Monthly production capacity..... *6000 Liters*

Destination of exported product..... *USA*

Exported capacity..... *Samplers only.*

## CERTIFICATIONS

- COMERCAM Registration Certificate.
- 70 Mexican Designation of Origin Certificate for Exportations.
- FDA Certification of Registration of Establishments
- Free Sale Certification

## CONTRACT MANUFACTURING AVAILABILITY FOR OTHER BRANDS

Yes

## PRODUCTS

Espadín, Cuishe, Espadín  
Sierra Negra, Tobalá, Tepeztate  
and Jabalí

## ALCOHOL PERCENTAGE

38° - 47°

## PRESENTATIONS

250 ml 700 ml and 750 ml

## CONTACT:

Business Name: Antiquo Brebaje S.A. de C.V.

Fiscal Address:C. Panamá 202, Col. América Norte, Oaxaca,  
Mx. CP: 68050

(951) 136 01 67  
(951) 251 82 90



contacto@mezcalantiguobrebaje.com



www.mezcalantiguobrebaje.com





# AGUARDIENTE

DISCOVER THE SPIRIT OF OAXACA IN EVERY DROP



# INTRODUCTION

In the state of Oaxaca, the municipalities of the Mixteca region implement ancestral medicinal remedies with the combination of aguardiente made from sugar cane.

Different families in the region use this combination on a daily basis, which they call "compounds", in order to cure illnesses, stomach illnesses, headaches and finally, to relax. For this last purpose, Oaxacan aguardiente has transcended from ancestral medicine to become a recreational element.

Aguardiente is produced from the fermentation of different cereals, fruits and other agricultural products.



## PROCESS

The first part of the process is the extraction of organic sugarcane juice using a crusher.

The natural fermentation of 5 to 7 days takes place when certain microorganisms act on the sugars of the raw material, which in this case is sugar cane, generating alcohol.

The fermented product is then subjected to distillation in copper alembic and finally alcoholic rectification at 47° with spring water.

Oaxaca has organic Aguardiente that is guaranteed by **USDA Organic Certification**.

-Casa Pérez Alcántara, 2024

-General state archive. "Las bebidas alcohólicas de Oaxaca", 2021

# Aguardiente Brazo Fuerte

75

## PLACE OF ORIGIN

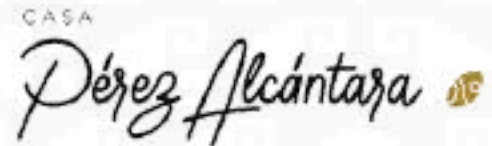
Tlacoachahuaya, Oaxaca.

It is an Oaxacan company specializing in the production of Oaxacan spirits like Rum, Vodka, Whiskey, Gin, and Aguardiente.



## EXPORTS

Started in 2023



Registration in the exporter registry..... *Current*

Monthly production capacity..... *5000 Liters*

Destination of exported product..... *United States of America*

Exported capacity..... *280 Liters (5.6%)*

## CERTIFICATIONS

- FDA Registration Certificate
- Importer Registration Certificate issued by TTB (Tobacco Trade Bureau)

## CONTRACT MANUFACTURING AVAILABILITY FOR OTHER BRANDS

No

## PRODUCTS

Organic Cane Aguardiente

## ALCOHOL CONTENT

47°


## PRESENTATIONS

375 ml and 750 ml

## CONTACT:

Business Name:: Casa Pérez Alcántara SA DE CV

Fiscal Address: AV. Heroico Colegio Militar 114.  
Col. Reforma. 68020. Oaxaca de Juárez,  
Oaxaca.

(+52) 5552529313 

casaperezalcantara@gmail.com 





# WHISKY

DISCOVER THE SPIRIT OF OAXACA IN EVERY DROP



# INTRODUCTION

The state of Oaxaca has been a key point of origin and resistance in the defense of native corn against the arrival of transgenic seeds. This resistance is not only reflected in the struggle for the preservation of seeds, but also in the production and promotion of beverages derived from organic corn, such as whiskey.



To create a great distillate, it is essential to honor and respect both mother earth and the people who have cultivated it for generations, as it is also deeply rooted in the history, culture and traditions of the communities that work the land.

Oaxacan whiskey is a perfect example of this symbiotic relationship between the land, the corn and the people who have cultivated it. Made from the native corn varieties of Oaxaca, such as Arrocillo, Negro Mixteco, Tuxpeño and Zapalote chico, among others, this distillate carries with it the heritage of more than 300 generations of farmers who continue to cultivate the multicolored corn.



The regions of Oaxaca are home to 35 of the 220 breeds that prevail in Latin America. Each variety of corn, with its own colors, textures and flavors, is a reflection of the biological diversity of the region.

Corn is the backbone of Oaxacan gastronomy and it is impressive that it is found in beverages and sweet or savory recipes.



## PROCESS

The whisky production process in Oaxaca begins with the harvesting of the corn kernels, which, after being moistened for two weeks, toasted in clay comales and ground, become a mass that is then subjected to fermentation and distillation in stills where it is filtered to acquire a crystalline tone.

During distillation, the volatile components are separated to concentrate the flavors and aromas that define the whiskey.

The distillate is then matured in oak casks, which gives it its characteristic color and flavor, before bottling.



The distillation process, which involves the separation of the volatile components of the liquid, is essential to achieve the characteristic flavor and aroma of whiskey.

In addition, specific yeasts are used that contribute to the production of aromatic compounds and unique flavors.

The distillate is taken to a slow filtration, which is carried out by cascade pouring method for a couple of days and in this way the whiskey gets a crystalline tone.

Centro Internacional de Mejoramiento de Maiz y Trigo (CIMMYT), Nadia Altamirano, 2022

"Maices nativos de Oaxaca", SAGARPA, 2011

# Whisky Origen 35

79

## PLACE OF ORIGIN

Tlacoachahuaya, Oaxaca.

It is an Oaxacan company specializing in the production of Oaxacan spirits like Rum, Vodka, Whiskey, Gin, and Aguardiente.



## EXPORTS

Started in 2023

Registration in the exporter registry..... *Current*

Monthly production capacity..... *7500 Liters*

Destination of exported product..... *United States*

Exported capacity..... *1050 Liters (14%)*

WHISKEY OAXAQUEÑO  
**ORIGEN** 35

## CERTIFICATIONS

- FDA Registration Certificate
- Importer Registration Certificate issued by TTB (Tobacco Trade Bureau)

## CONTRACT MANUFACTURING AVAILABILITY FOR OTHER BRANDS

No

## PRODUCTS

Whisky cristalino and  
Whisky de maíz nativo

## ALCOHOLIC CONTENT

47°


## PRESENTATIONS

375 ml and 750 ml

## CONTACT:

Business Name:: Casa Pérez Alcántara SA DE CV

Fiscal Address AV. Heroico Colegio Militar 114. Col.  
Reforma. 68020. Oaxaca de Juárez, Oaxaca.

(+52) 5552529313 

casaperezalcantara@gmail.com 





# RUM

DISCOVER THE SPIRIT OF OAXACA IN EVERY DROP



# INTRODUCTION

The origin of Oaxacan rum begins in the Sierra Norte of the state of Oaxaca, in the municipality of Santa María Tlaxiaco. In the first half of the last century, several settlers dedicated to the cultivation of sugarcane settled in the area, producing organic and ecological sugarcane juice rum.

## PROCESS

The elaboration of rum begins with the crushing of the cane, where a juice will be extracted, which will be boiled in order to obtain molasses.

Later, water and yeast are added to the molasses. It should be noted that the yeast used will give the final flavor and aroma of the finished product.

Once the fermentation is finished, the liquid obtained is sent to the distillation boiler where the alcohol will be evaporated and then distilled in other containers by condensation method.



Finally, it is left to rest in wooden barrels for several months, this will allow the rum to age and thus obtain dark tones and varieties of flavor.

Oaxaca has organic rum that is guaranteed by USDA Organic certification.

## PLACE OF ORIGIN

Tlacoahuaya, Oaxaca.

It is an Oaxacan company specializing in the production of Oaxacan spirits like Rum, Vodka, Whiskey, Gin, and Aguardiente.



## EXPORTS

Started in 2023

Registration in the exporter registry..... *Current*

Monthly production capacity..... *5000 Liters*

Destination of exported product..... *United States*

Exported capacity..... *280 Liters (5.6%)*



## CERTIFICATIONS

- FDA Registration Certificate
- Importer Registration Certificate issued by TTB (Tobacco Trade Bureau)

## CONTRACT MANUFACTURING AVAILABILITY FOR OTHER BRANDS

No

## PRODUCTS

Organic white rum, aged 3 and 8 years, and  
XO rum

## ALCOHOL CONTENT

40°


## PRESENTATIONS


375 ml and 750 ml

## CONTACT:

Business Name:: Casa Pérez Alcántara SA DE CV

Fiscal Address: AV. Heroico Colegio Militar 114.  
Col. Reforma. 68020. Oaxaca de Juárez,  
Oaxaca.

(+52) 5552529313 

casaperezalcantara@gmail.com 





# VODKA

DISCOVER THE SPIRIT OF OAXACA IN EVERY DROP



# INTRODUCTION



Despite being a drink that is geographically referred to Russia and Eastern Europe, there are Mexican producers who decided to embark on the path of vodka production and have consolidated their brand.

## PROCESS

Vodka is originally distilled from ingredients such as wheat, barley or potatoes, which are fermented to obtain an alcoholic liquid.

In the state of Oaxaca, it is produced from the extraction of organic sugarcane juice using a "trapiche" or crusher.



This liquid is then subjected to a series of distillations in alembic or distillation columns.

During each distillation, impurities are eliminated and the alcohol is concentrated. The vodka distillation process is essential to obtain a pure and smooth product.



## PLACE PT ORIGIN

Tlacoachahuaya, Oaxaca.

It is an Oaxacan company specializing in the production of Oaxacan spirits like Rum, Vodka, Whiskey, Gin, and Aguardiente.



## EXPORTS

Started in 2023



Registration in the exporter registry..... *Current*

Monthly production capacity..... *5000 Liters*

Destination of exported product..... *United States of America*

Exported capacity..... *280 Liters (5.6%)*

## CERTIFICATIONS

- FDA Registration Certificate
- Importer Registration Certificate issued by TTB (Tobacco Trade Bureau)

## CONTRACT MANUFACTURING AVAILABILITY FOR OTHER BRANDS

No

## PRODUCTS

Artisanal Lemon Vodka, Artisanal Cucumber Vodka and Artisanal Crystalline Vodka

## ALCOHOL CONTENT

40°


## PRESENTATIONS


375 ml and 750 ml

## CONTACT:

Business Name:: Casa Pérez Alcántara SA DE CV

Fiscal Address: AV. Heroico Colegio Militar 114. Col. Reforma. 68020. Oaxaca de Juárez, Oaxaca.

(+52) 5552529313 

casaperezalcantara@gmail.com 





# GIN

DISCOVER THE SPIRIT OF OAXACA IN EVERY DROP

## INTRODUCTION

The production of gin in Oaxaca represents an exciting evolution in the region's spirits tradition, showing how local craftsmanship can diversify and thrive in a global market.

## PROCESS

The process begins with the planting of the canes in the mountains of the Northern Sierra region of the state. After a period of one and a half to two years, the cane is ripe for cutting.

If the cane is in a very high area, the cane is rolled and loaded onto the mule for transport.

When the cane arrives at the distillery, the trapiche is used to extract the 100% natural cane juice, which falls by gravity into the fermentation vats.

Once the juice is in the fermentation vats, it takes 5 to 7 days for the cane juice to be transformed into tepache.







Once the tepache is ready, it is directed to the distillation column. Then the distillate is passed through a traditional encino charcoal filter to remove all impurities.

Twelve plates are placed in the distillation column, the more plates the purer the distillate will be.

Then the botanicals are selected (juniper, orange, cinnamon, lemon, cilantro cimarrón, bejuco pods and tepache tree bark), the pulp is removed and only the peels are left.

Finally, a second distillation is made in a different alembic to incorporate the scents and flavors of the botanicals, the essential oils adhere by means of the vapors at the moment of the distillation.





## PLACE OF ORIGIN

Tlacoahuaya, Oaxaca.

It is an Oaxacan company specializing in the production of Oaxacan spirits like Rum, Vodka, Whiskey, Gin, and Aguardiente.



## EXPORTS

Started in 2023



Registration in the exporter registry..... *Current*

Monthly production capacity..... *5000 Liters*

Destination of exported product..... *United States of America*

Exported capacity..... *280 Liters (5.6%)*

## CERTIFICATIONS

- FDA Registration Certificate
- Importer Registration Certificate issued by the Tobacco Trade Bureau (TTB)

## CONTRACT MANUFACTURING AVAILABILITY FOR OTHER BRANDS

No

## PRODUCTS

Crystal clear gin

## ALCOHOLIC CONTENT

45°


## PRESENTATIONS


375 ml and 750 ml

## CONTACT:

Business Name: Casa Pérez Alcántara SA DE CV

Fiscal Address: AV. Heroico Colegio Militar 114. Col. Reforma. 68020. Oaxaca de Juárez, Oaxaca.

(+52) 5552529313 

[casaperezalcantara@gmail.com](mailto:casaperezalcantara@gmail.com) 

A close-up photograph of a glass jar filled with honey. A wooden honey dipper is positioned above the jar, with a thick stream of golden honey pouring from its tip into the jar. The background is dark and textured, featuring a piece of burlap fabric on the left and some dried flowers on the right. The lighting is warm and focused on the honey, creating a rich, golden glow.

# HONEY

GOLDEN TREASURE OF OAXACAN NATURE



# INTRODUCTION

Oaxaca's geography allows for different types of climate and vegetation, which is pleasant for bees and places Oaxaca as the sixth largest honey producer in the country because 219 of its 570 municipalities have beekeeping activity and the largest production is found in the Coastal Region, Southern Region and Isthmus Region, where the characteristics of these three regions are hot climate and jungle-type vegetation.

The honey marketed in Oaxaca has few transformation processes and the beekeeping activity has been carried out for several generations, resulting in an increase in production in the last decade.

## DIVERSITY OF HONEY FLAVORS

According to the Itunuvico cooperative society, which has been involved in beekeeping since 1995 in the Mixtec region of Oaxaca. The honey from the Coast and Sierra Sur comes from the flowers of the bellflower, oak, coffee and multiflora. The honey from Valles Centrales is characterized for coming from the mesquite and acahual flowers.

**Coffee honey:** Its color is amber, it is sweet and contains coffee pollen and tree pollen, as well as carbohydrates, vitamins and minerals. The bee species used is *Apis mellifera*.

**Bellflower honey:** Its sweetness is persistent, it has a great contribution of minerals and is low in glucose with antibacterial properties and capable of strengthening the immune system.

**Oak honey:** It has a dark color and a robust flavor, with earthy notes and a slight bitter touch. It is rich in antioxidants and has antibacterial properties and is used in natural remedies.





**Multiflora honey:** It has an intense and floral flavor, slightly dark amber color, and contains antioxidant properties.

**Mesquite honey:** It can be transparent with a mild or citric flavor and creamy texture, it also has antibacterial properties.

**Achual honey:** Its color is yellow, it is sweet and has a nutty flavor, it usually has a fast crystallization process.



In recent years, the production of organic honey and other bee products has been growing, Oaxaca has reported production of 4884 tons of honey by the end of 2022.

(SECRETARÍA DE ECONOMÍA FEDERAL 2024)

# MIEL PEPEMIEL



## PLACE OF ORIGIN.

Santa Cruz Xoxocotla, Oaxaca.

Pepe Miel is a company dedicated to the creation, production and distribution of high-quality bee products, with a firm commitment to contributing to the improvement of people's health and well-being. The company's mission goes beyond production, as it seeks to promote good practices in beekeeping, encouraging the growth of the sector in a friendly, purposeful and creative environment.

## EXPORTS

Started in 2018

Registration in the exporter registry..... Current

Monthly production capacity..... 2 Tons

Destination of exported product..... Spain, Germany, Japan

Exported capacity..... 700 Kg (35%)



## CERTIFICATIONS

- FDA registration certification with DUNS number.
- USDA registration certification.

## PACKAGING TYPE

At high vacuum

## CONTRACT MANUFACTURING AVAILABILITY FOR OTHER BRANDS

Yes

## PRODUCT AND PRESENTATION

**Honey:** 27 kg bucket, 1 kilo 400 grams, 700 grams, 350 grams, 330 grams, 300 kg.  
**Propolis:** 700 grams, 350 grams  
**Propolis Extract:** 55 ml, 30ml  
**Propolis Spray:** 40ml, 30 ml  
**Propolis Ointment:** 40grs  
**Melipona Honey:** 1 lt, ½ liter, 30 ml, 10 ml  
**Royal Jelly:** 20 grams  
**Flower Pollen:** 1 kg, 180 grams, 130 grams  
**Bee Venom Liniment:** 40 ml and 30 ml  
**Bee Venom Ointment:** 120 grs  
**Royal Jelly and Honey Mask:** 60 grs  
**Royal Jelly and Vitamin E Mask:** 60grs  
**Beeswax Lip Balms:** 3 grams  
**Bee Honey Body Cream:** 240 ml  
**Honey and Almond Body Cream:** 240 ml  
**Honey and Coconut Body Cream:** 240 ml  
**Soap with Bee Honey:** 130grs  
**Honey and Oatmeal Facial Soap, Propolis Soap:** 130 grs  
**Propolis Candies and Propolis Gummies:** 1 kg, ½ lilo, 36 g, 180 g  
**Propolis Popsicles:** Bag of 25 pcs  
**Agave Honey:** 680grs, 330gs  
**Propolis and Quinaxia Extract:** 30 ml

## CONTACTO:

Business Name: Bertoldo Hernández Labastida

Fiscal Address: Río Paploapan Número 106 Colonia Riveras del Atoyac Municipio de Santa Cruz Xoxocotlán. CP. 71233

(+52) 951 172 62 55



ventas@pepemiel.com.mx



<https://www.pepemiel.com>





# NUXI MIEL



## PLACE OF ORIGIN

Putla Villa de Guerrero, Oaxaca.

It is a multiethnic regional cooperative organization, democratic with horizontal agreements, composed of responsible members who produce high-quality 100% organic honey for both the national and international markets.

## EXPORTS

Started in 2018

Registration in the exporter registry..... *Current*

Monthly production capacity..... *50 Tons*

Destination of exported product..... *European Union (Mainly Germany)*

Exported capacity..... *25 Tons (50%)*



## CERTIFICATIONS

- FDA registration certification with DUNS number.
- Organic certificate for the EU (Bio Mx-123)
- NOP and LPO Organic Certificate
- Organic certificate by IMOCert
- MexicoGood practices and packaging certificate by SENASICA.

## PACKAGING TYPE

At high vacuum

## CONTRACT MANUFACTURING AVAILABILITY FOR OTHER BRANDS

Yes

## PRODUCT AND PRESENTATION

- 300 kilogram honey drum.
- 1 liter honey jar.
- 500 milliliter honey jar.
- 250 milliliter honey jar.

## LABEL

Seller	ABEJA DEL CAFE SC. DE RL
	Km. 156 Tramo Putla - Pinotepa Nacional s/n. Loc. La Muralla, Putla Villa de Guerrero, Oaxaca, C.P. 71000.
	Organic certified by IMOCert for EU and NOP. Organic certified by IMOCert México, Identification number OC-020920-09CPAA-002 and Operator identification number: 10908.
Product description	Miel 100% Orgánica para NOP y LPOMiel Ecológica UE
	This product is free of genetically modified organisms.

## CONTACTO:

Business Name: Abeja del Café SC de RL.

(+52) 953 118 99 63



Fiscal Address: Km 156 tramo Putla-Pinotepa Nacional, La Muralla, Putla Villa de Guerrero, Oaxaca. C.P. 71009.

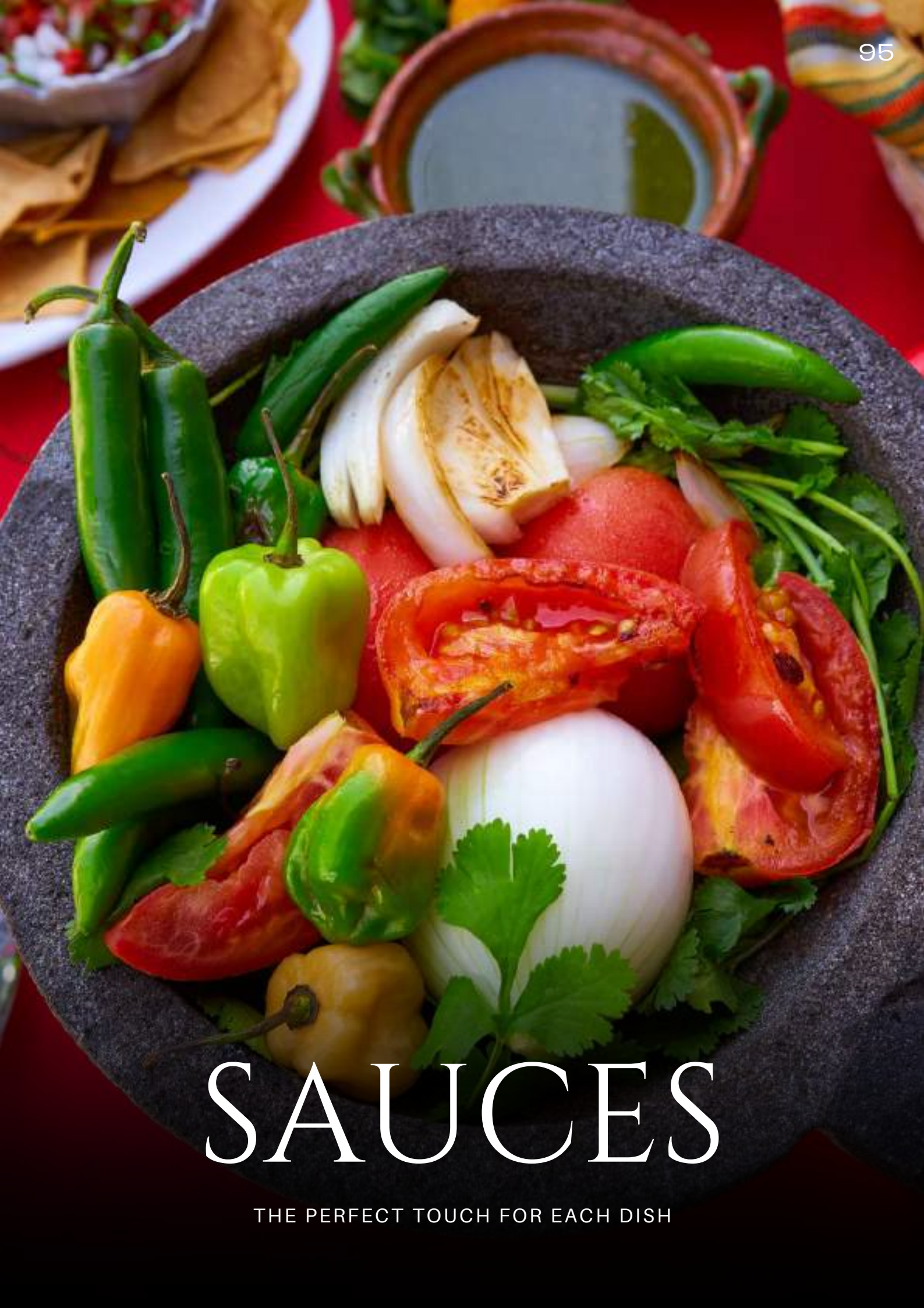
[sociedadabejadelcafe@gmail.com](mailto:sociedadabejadelcafe@gmail.com)



<https://www.facebook.com/MielNuxi/>







# SAUCES

THE PERFECT TOUCH FOR EACH DISH



# INTRODUCTION

In the state of Oaxaca, sauces usually include unique ingredients such as grasshoppers, maguey worms, chicatana ants and jumiles, which are the protagonists of various recipes of the state's cuisine, which is known for dishes such as tamales, moles, tacos, sauces and tlayudas that integrate insects as the main attraction, which stand out for their flavor, variety and nutritional value.

For example, in the municipality of Tlaxiaco, food is consumed seasonally; there are insects such as chicatana ants that are acquired through vendors in the coastal region of the state to be ground in the molcajete to make a sauce with puya or guajillo chili that is browned in the comal, adding garlic and a little salt.

Secretaría de Agricultura y Desarrollo Rural , "México a través de sus salsas", 2024



The handmade Oaxacan sauces are prepared in the metate or molcajete which is a rectangular stone, with three legs, then the ingredients are heated over the embers and crushed with a pan that received the grinding pushed by the matapil, which is the pestle of the mortar. This way of preparation can vary according to the estimated amount of sauce, using a more efficient process.

# SALSAS MIXXES

97



## PLACE OF ORIGIN.

Oaxaca de Juárez, Oaxaca.

Founded in 2004, Mixxe's is a 100% Oaxacan company dedicated to the production, distribution and marketing of canned food with homemade flavor.

It offers products of high reliability, hygiene and quality. Their company is aligned with the philosophy of continuous improvement processes, so they take care from the selection process of raw materials to be 100% natural, of the highest quality and mostly produced in their region. These characteristics are essential to guarantee an exquisite flavor.

## EXPORTS

Started in 2023

Registration in the exporter registry..... NOT APPLICABLE

Monthly production capacity..... 756 Kg

Destination of exported product..... AUS

Exported capacity..... 756 kg (25%)



## CERTIFICATIONS

- FDA Certification of Registration of Establishments

## PACKAGING TYPE

At high vacuum in glass containers

## CONTRACT MANUFACTURING AVAILABILITY FOR OTHER BRANDS

Yes

## PRODUCTS

Sauces: macha, with chapulin, habanero, with chicatana, chile pasilla, chimichurri, seed dressing .

## PRESENTATION

120 ml, 130 ml, 150 ml, 220 ml, 235 ml y 315 ml.

## CONTACT:

Business name: Alicia Palma Alvarado

Fiscal Address: 20 de Noviembre, 912 bis, Col.  
Centro C.P. 68000 Oaxaca De Juárez Oaxaca

+52 951 509 1741



[mixxes.salsas@gmail.com](mailto:mixxes.salsas@gmail.com)



[https://www.facebook.com/salsasyencurtidos/?locale=es\\_LA](https://www.facebook.com/salsasyencurtidos/?locale=es_LA)





# COFFEE

OAXACAN FLAVORS IN EVERY CUP





## INTRODUCTION

In Oaxaca coffee is grown in seven of the eight regions that conform the territory, where the 17 producing municipalities are located, including Villa Alta, Ixtlán, Tlaxiaco, Cuicatlán, Putla de Guerrero, Miahuatlán, Yautepec, Sola de Vega, Pluma Hidalgo, among others.

The production of coffee in its different varieties: conventional and certified organic generates employment for more than 70 thousand producers in the state, adding its great quality and unique flavor. In addition to taking into account that Oaxaca has peculiar characteristics of soil, altitude and climate that make possible the cultivation of this highly specialized aromatic coffee.



Coffee production in Oaxaca has great economic, social and ecological relevance, since it is the livelihood of thousands of families that depend directly or indirectly on this activity that generates employment, since a large amount of labor is necessary for the production and industrialization of coffee.

Gobierno del Estado de Oaxaca, 2020.





Nearly 66 thousand tons of coffee per year grown by 70 thousand producers in 139 thousand 674 hectares make the state the fourth largest producer of the aromatic coffee in Mexico, behind Chiapas, Veracruz and Puebla.

A distinction that joins the Denomination of Origin Café Pluma, which it received in 2020 for the cultivation of a unique coffee produced in **Pluma Hidalgo**, benefiting more than 28 thousand producers. This designation endorses the region where the coffee is grown and protects the ancestral and artisanal processes of its cultivation, which gives greater value to market it in international markets.

## CLASSIFICATION OF COFFEE

(NMX-F-586-SCFI-2008)

### **Coffee:**

Fruits and seeds of the Coffea plant, includes various stages and products such as cherry coffee, parchment coffee, green coffee, polished coffee, decaffeinated coffee, roasted coffee (beans or ground), coffee extract, soluble coffee and coffee as a beverage.

### **Normal Coffee:**

Homogeneous lot of coffee beans, excluding five categories defined as "defects."

Defects include foreign material not related to the coffee, foreign material not related to the bean, irregularly formed beans, beans with irregular appearance and coffee with unpleasant flavors.





**Arabica:**

Coffee of the botanical species *Coffea arabica*. (Examples include: Bourbon, Typica, Mundo Novo, Mokka, Caturra, Hybrid Timor, Catimor, Catuai, Icatu, Colombia, CR95 and Ruiru II).

**Robusta:**

Coffee of the botanical species *Coffea canephora* Pierre, except A. Froehner, with some varieties and cultivars of these species.

**Libérica:**

Coffee of the botanical species *Coffea libérica* Hiern.

**Excelsa:**

Coffee of the botanical species *Coffea dewevrei* De Wild and Durand var. *Excelsa* Chevalier.

**Arabusta:**

Interspecific hybrid coffee between *Coffea arabica* × *Coffea canephora* Capot and Ake Assi.



## PLACE OF ORIGIN

Magdalena Apasco, Oaxaca.

A 100% Oaxacan company, offering select organic coffee, crafted using ancestral techniques and sourced from the eight regions of the state. Coffee for the true connoisseur and discerning palates.



## EXPORTS

Started in 2022

Export Registry..... *Current*

Monthly Production Capacity..... *10 Tons*

Destination of Exported Product..... *USA and Korea*

Export Capacity..... *5 Tons (50%)*



## CERTIFICATIONS

- USDA Organic Certification (United States Department of Agriculture)

## CONTRACT MANUFACTURING AVAILABLE FOR OTHER BRANDS

Yes

## PRODUCTS

Café Típica y Café Criolla

## PACKAGING TYPE

Laminated bag with zipper, over-laminated, soluble pouch, and jar

## PRESENTATIONS

10 grs, 35 grs, 200grs, 250grs, 500grs and 1.10 KG

## CONTACTO:

Business Name: Comercializadora de productos orgánicos de Oaxaca s. A de C.V.

Fiscal Address: Avenida Washington Col. Parque Industrial Y Maquilador Oaxaca 2000, Magdalena Apasco, Oaxaca C.P. 68226 (Local Lote 5 Manzana C)

(+52) 951 117 27 68



productos.orgánicos@cafe  
deoaxaca.com.mx



<https://www.milenario.com>



# CAFÉ OAXACAFÉ



## PLACE OF ORIGIN

Santa Lucia del Camino, Oaxaca.

A 100% Oaxacan company, they offer select organic coffee, crafted using ancestral techniques and sourced from the 8 regions of the state. This coffee is tailored for discerning connoisseurs and demanding palates.

## EXPORTS

Started in 2022



Export Registry..... *Current*

Monthly Production Capacity..... *10 Tons*

Destination of Exported Product.....*USA and Korea*

Export Capacity.....*5 Tons (50%)*

## CERTIFICATIONS

- USDA Organic Certification (United States Department of Agriculture)

## CONTRACT MANUFACTURING AVAILABLE FOR OTHER BRANDS

No

## PRODUCTS

Café Típica y Café Criolla

## PACKAGING TYPE

Laminated bag with zipper

## PRESENTATION

500g y 1kg

## CONTACT:

Business Name: Comercializadora de productos orgánicos de Oaxaca s. A de C.V.

Fiscal Address: Avenida Washington Col. Parque Industrial Y Maquilador Oaxaca 2000, Magdalena Apasco, Oaxaca C.P. 68226 (Local Lote 5 Manzana C)

(+52) 951 117 27 68



productos.orgánicos@cafede  
oaxaca.com.mx



<https://www.oaxacafe.com>





## PLACE OF ORIGIN

Oaxaca de Juárez, Oaxaca

La Organización & Organic Coffee is the brand of 4,300 small Oaxacan producers, organized into a federation of 42 cooperatives present in all coffee-growing regions of the state, grouped under the name Coordinadora Estatal de Productores de Café de Oaxaca (CEPCO).



## EXPORTS

Started in 2011

Export Registry.....	Current
Monthly Production Capacity.....	100 Tons
Destination of Exported Product.....	Alemania
Export Capacity.....	20 Tons (20%)



## CERTIFICATIONS

- Organic Certificate for the EU
- Fair Trade Certificate for the EU

## CONTRACT MANUFACTURING AVAILABLE FOR OTHER BRANDS

Yes

## PRODUCTS

Arabica coffee: green and toasted.

## PACKAGING TYPES

Laminated bag with zipper, laminated pouch, instant coffee, and jar

## PRESENTATIONS

50 g, 250g, 454 g and 69 kg In sack for green beans

## CONTACT:

Business name: La Organización & Organic Coffee, S.A. de C.V.

Fiscal address: Heroica escuela naval militar 708. Col reforma C.P. 68050, Oaxaca, Oaxaca

(+52) 951 147 73 82



[administracion@cafelaorganizacion.com](mailto:administracion@cafelaorganizacion.com)

[ivan.nogales@idmedia.com.mx](mailto:ivan.nogales@idmedia.com.mx)



<https://cafelaorganizacion.mx/>



# FLOURS

ESSENTIAL COMPANION AND INGREDIENT IN  
HOUSEHOLD RECIPES





## INTRODUCTION

In Oaxaca, fruit flours are becoming a popular option for their nutritional benefits and their impact on local gastronomy. These flours are made from dehydrated and ground fruits and are gaining relevance both locally and nationally.

The creation of fruit flours requires processing facilities, which generates jobs in areas such as dehydration, milling and packaging, which is a great impact for the Oaxacan economy.



## ELABORATION PROCESS

- Selection and Preparation of Fruits.

Choose ripe but not overripe fruits. Fruits are carefully washed to remove pesticide residues, soil and other impurities. Depending on the fruit, it may be necessary to peel and cut into small pieces to facilitate the dehydration process.





- Dehydration.

This step of the production process can take different forms:

Sun Drying: Fruits are placed on trays and dried in the open air.

Oven drying: Fruits are placed in an oven at low temperature to evaporate the water.

Lyophilization: A more advanced process that involves freezing the fruits and then reducing the pressure to sublimate the ice, converting it directly into vapor without passing through the liquid state.

- Grinding

Once dehydrated, the fruits are crushed into smaller pieces to facilitate grinding. Grinding can be done in several stages to ensure a uniform and fine texture.

- Sieving

The powder obtained is sieved to remove larger particles and obtain a flour of uniform texture. This step ensures that the flour has a consistency suitable for use in food products.

- Packaging

The fruit flour is packaged in airtight containers to protect it from moisture and maintain its freshness. The packaging must be strong and adequate to maintain the quality of the product during storage and transportation.



## TYPES OF FLOUR

- **Banana Flour:** Made from dehydrated and ground green bananas. It is rich in fiber, potassium and vitamins B6 and C. It is used in a variety of products, from bread to smoothies.



- **Mango Flour :** Derived from dehydrated mangoes, this flour is rich in vitamins A and C, as well as antioxidants. It brings a sweet and fruity flavor to baked goods.
- **Papaya Flour:** Made from dehydrated papayas, it is high in vitamin C, fiber and digestive enzymes such as papain. It is used in baked goods and as an additive in smoothie mixes.
- **Guava Flour:** Made from dried guavas, it is rich in vitamin C, fiber and antioxidants. Its fruity flavor and aroma can enrich a variety of recipes.



# MUSBY



## PLACE OF ORIGIN

San Juan Bautista Tuxtepec, Oaxaca

Musby green plantain flours are a functional food made only from plantain pulp. They are very rich in resistant starch, a high source of minerals, gluten-free, and a natural product.

## EXPORTS

Started in 2023

**Export Registry**..... *Does not apply*

**Monthly Production Capacity**..... *4 Tons*

**Destination of Exported Product**..... *United States*

**Export Capacity**..... *Samplers only*



## CERTIFICATIONS

- Certificación de registro ante la FDA.

## PACKAGING TYPE

Bolsa laminado con zipper

## CONTRACT MANUFACTURING AVAILABLE FOR OTHER BRANDS

No

## PRODUCTS

Plátano macho verde flours.

## PRESENTATIONS

453 g, 1 kg, 2 kg

## CONTACT:

Business name: AGROIND PAPALOAPAN S. de R.L. de C.V.  
Fiscal address: Avenida Mancilla Ext. 975 Int. 104  
Colonia Santa Fe, San Juan Bautista Tuxtepec,  
Oaxaca

(+52) 287 406 7545

txomarph@hotmail.com

<https://harinasmusby.com/>





# COSMETICS

PERSONAL CARE AND GROOMING WITH A FOCUS ON QUALITY  
INGREDIENTS.





# INTRODUCTION

Natural cosmetics manufactured in Oaxaca use a variety of local and traditional ingredients that offer beneficial properties for skin and hair.

The production of natural cosmetics boosts the local economy by supporting farmers and producers of natural ingredients, and generates jobs in the region, from the collection of ingredients to processing and packaging. Importantly, it promotes more sustainable production practices and reduces the environmental impact of the cosmetics industry.



Nopal is used in the production of various cosmetic products, such as shampoos, soaps, creams and facial masks. Nopal slime, or mucilage, is a potential ingredient in the cosmetic and pharmaceutical industry.

The slime can be extracted from the nopales at room temperature or by cooking.

Based on the principles of ancestral herbalism and the benefits of nopal slime on skin and hair, all products are made with ingredients of natural origin, using as raw materials nopal slime, medicinal plants and vegetable oils, chemical free, cruelty free.

## PROCEDURE BASED ON NOPAL

### **1.- Nopal Gel Extraction**

The chopped nopal is immersed in a natural solvent (water or oils) to release its active components. A press can be used to extract the natural gel from the nopal.

### **2.- Product Formulation**

The nopal gel is mixed with other active ingredients that may include essential oils, emulsifiers, natural preservatives, and other compounds that enhance the properties of the product.

### **3.- Emulsification**

If a cream is being produced, an emulsification process is carried out in which the aqueous (containing the nopal gel) and oily phases are combined. This is done under agitation and, in some cases, with the application of controlled heat.

### **4.- Cooling**

After emulsification, the cream is slowly cooled to stabilize the emulsion.

### **5.- pH adjustment and conservation**

The pH of the mixture is adjusted to ensure that it is compatible with skin and hair in the case of shampoo.

### **6.- Addition of Conservatives**

Natural conservatives are added to prolong the shelf life of the product, preventing the growth of bacteria or mold.

### **7. Packaging**

The final product, whether cream or shampoo, is packaged in jars, bottles or tubes according to the desired format.



# NO PARELY

## PLACE OF ORIGIN

Oaxaca de Juárez, Oaxaca

It is a Oaxacan cooperative company proudly made up of women, who are in charge of making cosmetics based on nopales and natural products.



## EXPORTS

Registration in the exporter registry..... *Not Applicable*

Monthly production capacity..... *1 ton*

Destination of exported product..... *USA*

Exported capacity..... *Samplers only*



## CERTIFICATIONS

- Certificate of Free Sale for export.
- Valid Sanitary Visit issued by COFEPRIS.

## CONTRACT MANUFACTURING AVAILABILITY FOR OTHER BRANDS

No

## PRODUCTS

- Facial Foams
- Shampoo
- Sunscreen
- Deodorant
- Body Gel
- Body Lotions
- Body Set's
- Hair Loss Lotion
- Body Soaps
- Facial Creams
- Eye Contour Balm.
- Body Creams
- Facial Gels
- Facial Mists
- Facial Lotions
- Serums
- Balms

## PRESENTATIONS

5gr, 10ml, 16gr, 30gr, 40ml, 50gr, 60gr, 60ml, 80ml, 90gr, 120ml, 125gr, 125ml, 150gr, 200gr, 240ml, 250ml, 250gr, 500ml, 500gr,

## CONTACT:

Business name: Celyflor Ricardez Hernandez

Fiscal Address: Privada de Cipres 11, Colonia Eucaliptos, Pueblo Nuevo, Oaxaca de Juarez.

(+52) 951 224 24 68



[noparely2015@gmail.com](mailto:noparely2015@gmail.com)



<https://whatthe-health.com/store/noparely/.mx/>



# ALEBRIJES

CREATIVE EXPRESSIONS CAPTURED IN WOOD CARVINGS.





# INTRODUCTION

*Each alebrije is unique*

The alebrijes are fantastic beings that have physical features of one or many real or imaginary animals, intertwined with indigenous beliefs and traditions, these mythical entities represent the connection of nature with the supernatural.

Each piece is handmade in copal wood and other certified woods, pieces that have been perfected with years of work, creativity and impeccable technique, capturing not only their creativity but also their cultural heritage offering a unique window into the life, dreams and values of the people in Oaxaca.



Oaxacan alebrijes have exerted considerable influence on the broad panorama of Mexican art. These colorful sculptures not only reflect the skill and imagination of Oaxacan artisans; they also exhibit the richness of Mexican culture, being a media for the dissemination of indigenous traditions and the worldview of Oaxaca at a global level.

In Oaxaca, there are three main communities specialized in its creation: **San Antonio Arrazola, San Martín Tilcajete and La Unión Tejalapam**. In addition, they are also made in San Pedro Taviche and Oaxaca de Juárez.

The manufacture and sale of alebrijes contribute significantly to the local economy of Oaxaca. The communities of artisans who specialize in its creation depend heavily on this craft for their livelihoods. The demand for alebrijes generates employment and encourages the growth of small family businesses and community workshops. Currently, it is the base of the economy in this communities.





## ELABORATION PROCESS

### **1.- Molding**

Select the wood (raw material) that is not infected. Then cut and make the lines, draw the design of the alebrije in pencil.

### **2.- Carving**

A "machete" is used to cut the wood, and then knives, gouges, chisels, and berbiquies (drill) are used to carve the figure.

### **3.- Sanding**

The figures are polished and sanded.

### **4.-Curing**

The wood is immersed in liquids for several days to protect it from insects. For example, the wood can be bathed in gasoline to immunize it against moths.

### **5.-Painting**

A base coat of paint is applied, then a final paint with intricate patterns and vibrant colors. Originally water-based paint was used, but now latex-based house paint is used. Alebrijes are often decorated with stingers, cactus spines, which are used to make fine, regular strokes.

The pieces are very varied in shapes, originality and sizes, so they have been worthy of being exhibited and admired for their impeccable presentation in museums and galleries around the world.

This art tries to rescue the culture of its people since each figure has a meaning linked to their ancestors.



# FABRIJES

## PLACE OF ORIGIN

San Martín Tilcajete, Oaxaca

They produce and sell original wooden alebrijes carved and painted by hand, they are a family workshop that they inherited from their ancestors.



## EXPORTS

Started in 2013

Registration in the exporter registry..... *Not Applicable*



Monthly production capacity..... *15 Large pieces (40cm) and  
1000 small pieces (7cm)*

Destination of exported product..... *USA*

Exported capacity..... *6 exports*

## CERTIFICATIONS

- Origin Certificate

## CONTRACT MANUFACTURING AVAILABILITY FOR OTHER BRANDS

No

## PRODUCTS

Wooden figures carved in copal, different shapes and colors.

## PRESENTATIONS

Acrylic and fine finish

## CONTACT:

Business name: ELPIDIO FABIÁN OJEDA

Fiscal Address: Calle Hidalgo #31, Col. Centro, San Martín Tilcajete, Ocotlán, Oaxaca  
CP: 71506

(+52) 951 302 03 52



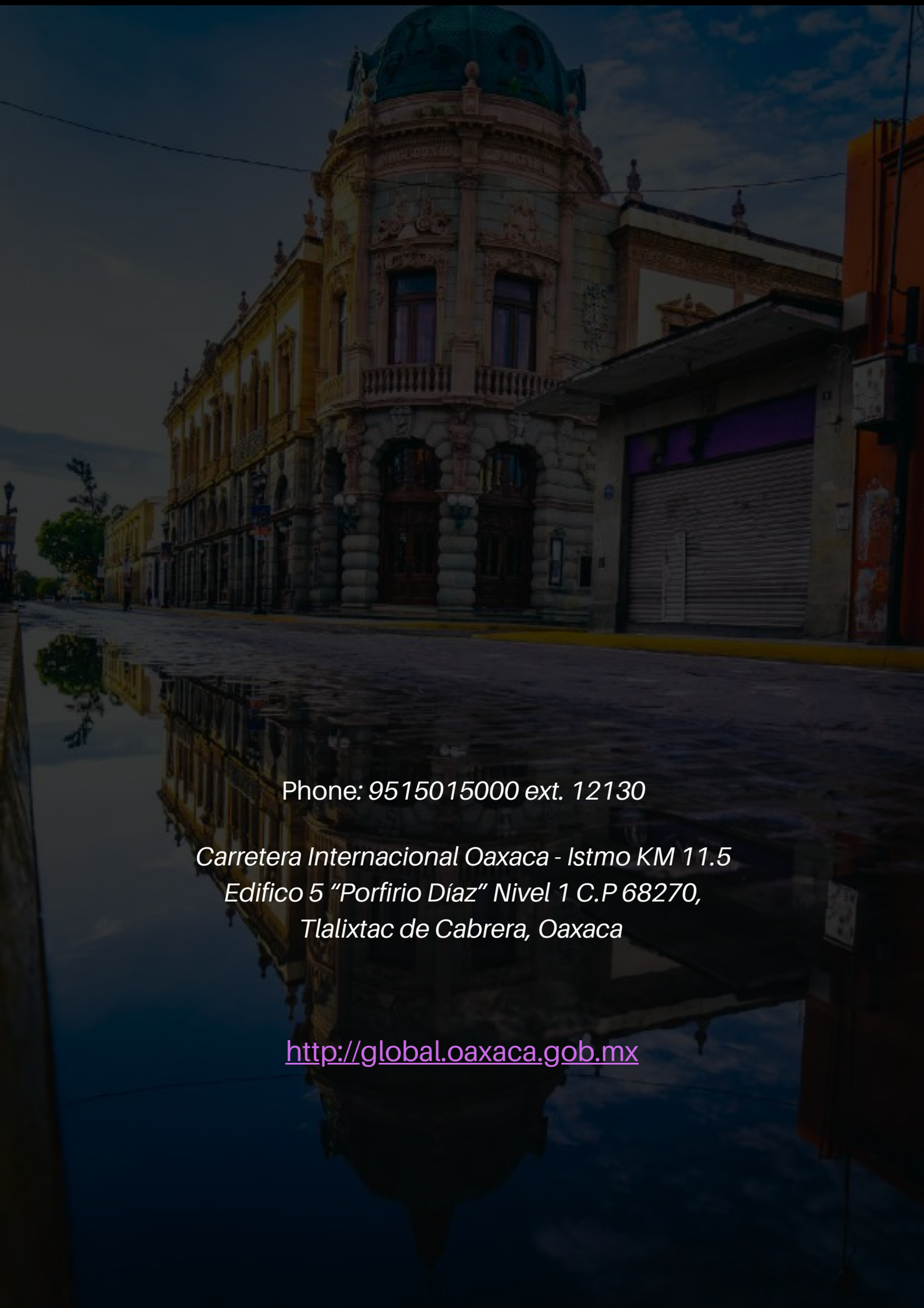
alebrijeorigi@hotmail.com



<https://www.instagram.com/alebrijesfabian/?hl=es>







Phone: 9515015000 ext. 12130

*Carretera Internacional Oaxaca - Istmo KM 11.5  
Edificio 5 "Porfirio Díaz" Nivel 1 C.P 68270,  
Tlaxiaco de Cabrera, Oaxaca*

<http://global.oaxaca.gob.mx>