



CASA MANGLAR

MEZCAL ARTESANAL



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Casa Manglar means “House of the Mangrove” in Spanish, a natural shelter where many plants and animals live in symbiosis. It is a tribute to the indigenous people living in the Sierra de Oaxaca area.

They believe that the “creator” endowed all things, animate and inanimate with a spirit – everything that exists on mother earth must be respected and is sacred. Men and animals, plants and earth, none is superior to the other. All things are connected. Through ceremony and ritual, the link between the world we inhabit and the world of spirits is strengthened.

Casa Manglar represents that transition between earth to mezcal.



MEZCAL

Mezcal (or mescal) is a distilled alcoholic beverage made from any type of agave plant native to Mexico.

The word mezcal comes from Nahuatl *mexcalli* [meskal:i] *metl* and *ixcalli* [is'kal:i] which means “oven-cooked agave”.

Mezcal is the best kept secret of Mexico and the most ancient distilled spirit in America. Unlike its sibling tequila, mezcal can derive from over 30 varietals of agave, most of them grown in the different regions of the land.



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ESPADIN



TOBALA



MADRECUISHE



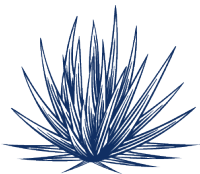
ESPADIN + MADRECUISHE



ESPADIN + TOBALA

PRINCIPAL OAXACAN AGAVE VARIETALS

ESPADIN



- The most popular varietal for mezcal production. According to the Consejo Regulador del Mezcal (CRM), it represents 74% of the agaves used for mezcal.
- Its popularity among producers is due to its shorter maturation period (between 6 to 8 years) in addition to higher "yields" as a result of its high concentration of sugars.

TOBALA



- This agave is sometimes called Papalmetl, which is Nahuatl for "butterfly", alluding to the unique shape of the leaves.
- Its distribution is limited to Oaxaca and southern Puebla. However, it is now being cultivated by some producers in Guerrero.
- It is most often a cultivated maguey, but in some communities it is still harvested in the wild.

MADRECUISHE



- According to biologists, this is a microendemic species because it only grows in an area less than 30,000 square kilometers, endemic to Oaxaca and some small areas to the south.



CASA ... MANGLAR



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ESPADIN

AGAVE ORIGIN: Estate Grown
MILLING METHOD: Crushed by Tahona
DISTILLATION: Twice in Copper Still
ABV: 45%

Fruity nose of green apple and pears with notes of cooked agave and sweet caramel. The palate is nutty and resinous with hints of caramel.



TOBALA

AGAVE ORIGIN: Wild Grown
MILLING METHOD: Crushed by Tahona
DISTILLATION: Twice in Copper Still
ABV: 45%

The nose is vegetal and earthy, with aromas of lemon, banana, and green pepper. On the palate, cooked agave, cacao, citrus, and banana, with an earthy, peppery finish.



MADRECUISHE

AGAVE ORIGIN: Wild Grown
MILLING METHOD: Crushed by Tahona
DISTILLATION: Twice in Copper Still
ABV: 45%

The nose is herbaceous, fresh, and earthy, with a touch of vanilla. The palate shows green apples, earthy and herbal notes, along with smoky undertones.



ESPADIN + MADRECUISHE

AGAVE ORIGIN: Estate/Wild Grown
MILLING METHOD: Crushed by Tahona
DISTILLATION: Twice in Copper Still
ABV: 45%

Mineral and herbacious nose with hints of vanilla. On the palate, pineapple, butter, and caramel, followed by a smooth finish.



ESPADIN + TOBALA

AGAVE ORIGIN: Estate/Wild Grown
MILLING METHOD: Crushed by Tahona
DISTILLATION: Twice in Copper Still
ABV: 45%

The nose is lightly floral, with hints of fresh herbs and citrus. The palate shows black pepper and dark chocolate, followed by a mineral finish.

MEZCAL TYPE	PACK	
Mezcal Espadin	6/750	
Mezcal Tobala	6/750	
Mezcal Madrecuishe	6/750	
Mezcal Espadin Y Madrecuishe	6/750	
Mezcal Espadin Y Tobala	6/750	