

# CNIBRANDS

INDEPENDENT DISTILLERS & PRODUCERS

# PRODUCT PORTFOLIO

COMBIER  
FRANCE 1834

PARTY  
CAN

AVÈZE

PISCO  
*Mistral*

ODVI



ANA  
MARÍA  
TEQUILA ROSA









# ABOUT CNI BRANDS

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## CNI BRANDS WAS ORIGINALLY FORMED IN 2007 TO SERVE AS THE SOLE NORTH AMERICAN MARKETING AND DISTRIBUTION COMPANY OF COMBIER S.A.S.

Led by 3 brothers, Scott, Curt and Ryan Goldman, the company's roots date back to 2002, when after a successful collegiate hockey career at Middlebury College, youngest brother Scott left the Green Mountains of Vermont with a hockey bag, a stick, a one-way plane ticket to Paris and a dream to play professional hockey in Europe. Two months and three training camps later, his dream became reality when he signed a one-year contract in the historic city of Tours in the heart of the garden of France – the Loire Valley.

Immediately on arrival, Scott was entranced by the spectacular farms, vineyards and distilleries that make the Loire Valley world famous, but one property in particular, nestled on the banks of the Loire River, stood out from the rest: La Distillerie Combiere. Several visits later by all three brothers, the idea was born. The story of Combiere had to come to North America.

Since the Goldmans acquired marketing and distribution rights for the Combiere portfolio, CNI Brands has since grown into a leading boutique spirit and cider importer representing high quality artisanal brands from around the world with U.S. distribution through our national network of outstanding wholesalers.

The company's vision remains the same: to build a portfolio of brands that stand the test of time. Based in New York City with employees in major markets across the U.S., the team partners with unique suppliers that share this same vision as well as the values of honesty, integrity, and hard work.



TRADICIONES DE OAXACA  
**BANHEZ**  
MEZCAL ARTESANAL

**CO-OP OWNED MEZCAL from farmers of Oaxaca**  
The 36 families of Unión de Productores Agavecañeros del Distrito de Ejaltitlán de Crespo come together to grow, harvest, distill, and bottle Banhez Mezcal in the central valley of Oaxaca.



Our mezcal is made sustainably with the help of our strong local and community to better for all, today and tomorrow.



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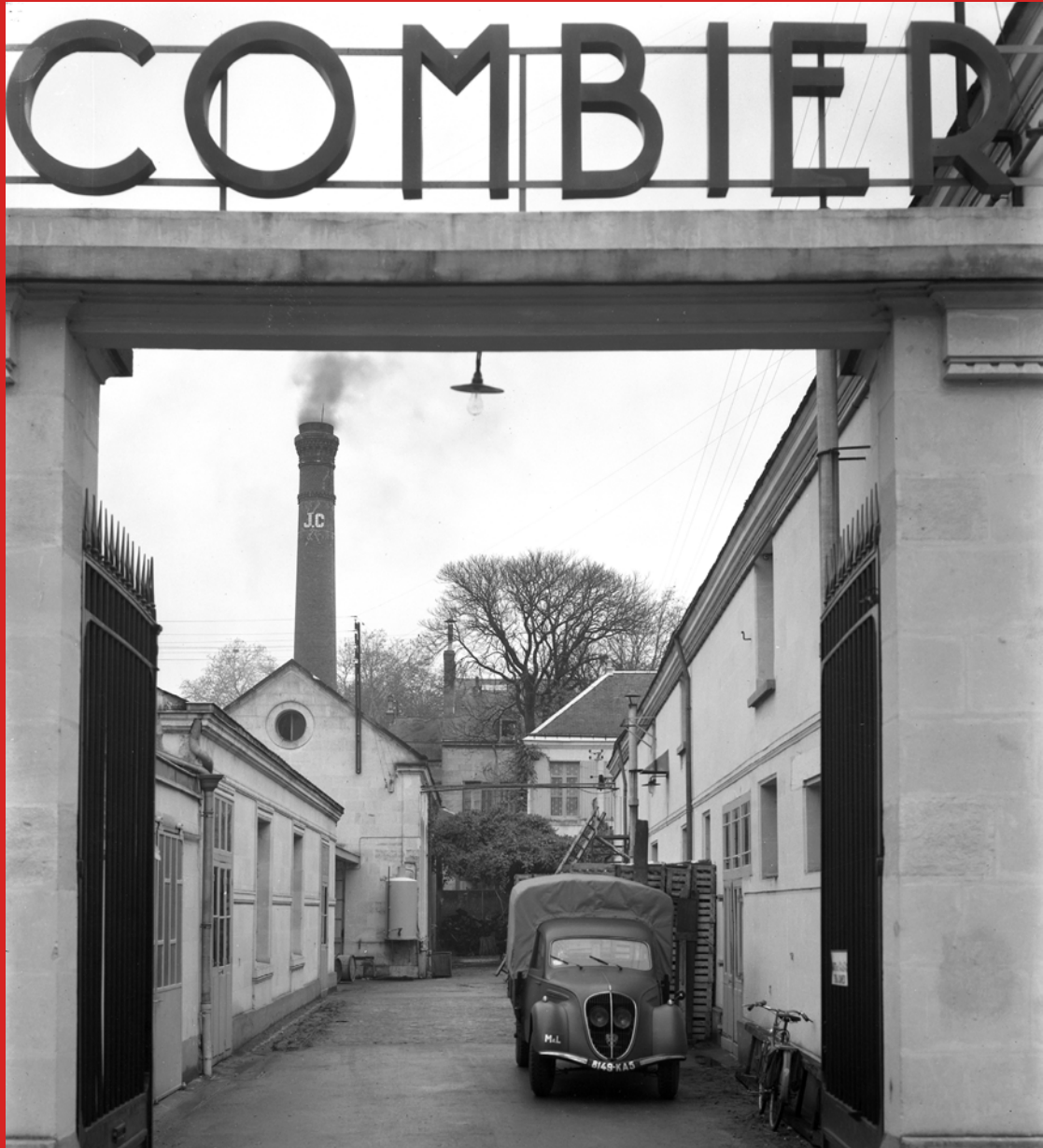


Produced by Unión de Productores Agavecañeros del Distrito de Crespo, S.P.R. de R.L. C.A. No. 5 A  
Banhez, Oaxaca, Mexico  
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BANHEZ

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**COMBIÈRE**  
FRANCE 1834



# COMBIER LIQUEURS

**Award-Winning Liqueurs, Crèmes & Spirits Produced in Saumur, France Since 1834**

The Combiér story began in the early 1800s at 48 Rue Beaupaire in the picturesque village of Saumur, just 200 miles southwest of Paris in the heart of France's historic Loire Valley. Local confectioners by trade, Jean-Baptiste Combiér and his wife operated straight out of their very own kitchen. Together, they shared a dream of inventing something new; something that had never existed before; something with just the right spice, just the right smell, and just the right taste.

After countless years of practice, failure and discovery, Jean-Baptiste's quest ended in 1834 with the perfect concoction. Sun-dried orange peels from the West Indies, local spices from the south of France, alcohol from France's northwest, and secret ingredients from the Loire Valley – a formula that became the world's first triple sec: Combiér Liqueur d'Orange.



**The company's vision remains the same: to build a portfolio of brands that stand the test of time...with unique suppliers that share this same vision as well as the values of honesty, integrity, and hard work.**



# COMBIER LIQUEUR D'ORANGE, THE WORLD'S FIRST TRIPLE SEC.

★★★★ *Highly Recommended*  
– *Spirit Journal, Paul Pacult*

*"[Combiér] has become the choice of the craft bartender set as it offers a more subtle orange taste with a hint of bitterness."* – *Wall Street Journal*



## COMBIER LIQUEUR D'ORANGE

Produced in Saumur, France since 1834, Combiér Liqueur d'Orange is the world's first triple sec still made to the same exacting standards created by JB Combiér. The natural orange aromas and flavors are exceptionally potent in this marvelous liqueur, lending incomparable clarity of flavor. The bright, citrus flavor, clear character and smooth finish of Original Combiér is unparalleled, a testament to the painstaking process and strict traditions that still go into making each bottle today.

**40% ABV**



## ROYAL COMBIÉR GRANDE LIQUEUR

A harmonious blend of Combiér Liqueur d'Orange, V.S.O.P cognac and Elicser Combiér (one of the most famous of all French elicser), Royal Combiér was created in 1920 as the result of the encounter between Jean-Baptiste Combiér and famous Dr François-Vincent Raspail. While both were being held captive after their acts of rebellion against the Empire of Napoleon III, they spent countless hours exchanging ideas and sharing recipes for esoteric liqueurs and elicser. After being released, Jean-Baptiste Combiér returned to the distillery to create this exotic and complex liqueur, best enjoyed neat or in cocktails as an orange liqueur substitute for added spice.

38% ABV



## COMBIÉR LE BLEU

Introducing the world's first Premium Blue Curaçao, made using the same high quality orange liqueur as Combiér Liqueur d'Orange. Combiér Le Bleu is the perfect spirit for creating blue-colored cocktails and tiki drinks of high quality.

40% ABV





## LIQUEUR DE PAMPLEMOUSSE ROSE

A blend of red grapefruit and neutral alcohol, resulting in a light, refreshing and complex flavor. Best enjoyed in cocktails, combined with soda water or added to sparkling white wine. **16% ABV**

## LIQUEUR DE FRAMBOISE

A blend of fresh raspberries sourced from France's Loire Valley and neutral alcohol, this liqueur is a beautiful expression of the very fruits they represent with each sip bursting with flavor. **20% ABV**



## LIQUEUR DE CASSIS

A blend of blackcurrants from the Loire Valley (France) with neutral alcohol, the result is a tart, subtly sweet, earthy liqueur bursting with fruit flavors. **20% ABV**

## LIQUEUR DE MÛRE

A blend of blackberries from the Loire Valley and neutral alcohol, resulting in a rich and smooth liqueur exhibiting the same sweetness and tartness of the fruits themselves. **20% ABV**



## LIQUEUR DE FRUITS ROUGES

A blend of blackcurrants, strawberries, raspberries, bilberries and blueberries from the Loire Valley with neutral alcohol, resulting in a concentrated flavor that asserts itself in even the most complex cocktails and culinary recipes. **20% ABV**

## LIQUEUR DE PÊCHE DE VIGNE

A blend of fresh peaches from the Loire Valley (France) and neutral alcohol, the result is a flavor that perfectly mirrors the fruit's flesh and perfect ripeness. **20% ABV**





**COMBIER'S FRUIT LIQUEURS  
CAPTURE THE PEAK FLAVORS  
AND FRAGRANCES OF  
CAREFULLY HARVESTED, IN-  
SEASON INGREDIENTS.**



*The mastery of the maceration and distillation processes highlight the original fruits and botanicals, and result in a liqueur that is equally as natural. No stabilizers or preservatives are added.*



**ALL NATURAL & ARTISANAL  
FRUIT LIQUEURS.**



## LIQUEUR D'ABRICOT

Made from sun-ripened apricots infused in neutral (sugar beet) spirit, then triple distilled to yield a deliciously balanced, fruity liqueur perfect as a cocktail modifier or for any champagne/sparkling aperitif. **20% ABV**



## LIQUEUR DE BANANE

Made from a blend of ripe Brazilian bananas macerated in neutral alcohol combined with sugar crystals from sugar beets, this vibrant liqueur is a natural for umbrella drinks and desserts capturing all the subtle sweetness and tropical flavors of fresh bananas. **22% ABV**



## LIQUEUR DE PASTÈQUE

Made with fresh watermelon juice, neutral spirit, crystalized sugar sourced from Normandy and carmine (for color), this intensely bright and rosy liqueur is an exquisite year-round modifier for fruity and flavorful summer cocktails. **20% ABV**



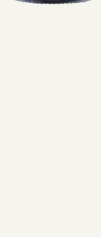
## LIQUEUR DE SUREAU

Created by steeping wild elderflowers in sugar beet alcohol, then adding natural sugars, the end result is a balanced, floral, and aromatic liqueur. **20% ABV**



## LIQUEUR DE VIOLETTE

French violets sourced from France's Cote d'Azur and neutral alcohol along with sugar crystals from sugar beets come together to create, this unique liqueur is based on an original mid-19th-century French recipe. **25% ABV**



## LIQUEUR DE ROSE

Created by steeping hand-picked rose petals from the Loire Valley in neutral alcohol (sugar beet), then adding natural sugars, this lovely aromatic liqueur bears a superb, balanced taste that pairs as exquisitely alone with champagne as it does in classic cocktails. **25% ABV**









## COMBIER ELICSER

Jean-Baptiste Combiel's acclaimed 19th century Elicser is comprised of an exotic blend of herbs, plants, and spices from the Loire Valley, Africa, India, and southeast Asia. Ingredients such as aloe, nutmeg, myrrh, cardamom, cinnamon and saffron are combined to recreate this unique liqueur that has been unearthed from Combiel's archives, after having been discontinued for decades. **38% ABV**

*Elicser Combiel received a gold medal at the highly acclaimed Metz's International Eaux-de-Vie Competition.*



## COMBIER KÜMMEL

Kümmel is a colorless liqueur flavored with caraway seed, cumin, and fennel. Kümmel made its debut at the Combiel Distillery in the mid-19th century satisfying the demands of the British, Dutch, German and Russian elite enamored with the liqueur's medicinal and aromatic properties. It is re-released today with the same powerful, lifted aromas and distinct taste it became known for. **38% ABV**



## COMBIER BLANCHETTE

Created in 1899, Blanchette is the original absinthe produced by Distillerie Combiel. This Swiss Style clear absinthe is crafted entirely by hand in copper stills. Spanish green aniseed, organic wormwood from the Loire Valley, Roman wormwood, fennel from Provence, and hyssop, are macerated in a neutral grape-based alcohol and triple distilled to yield a slightly sweet absinthe. **60% ABV**



## COMBIER ROI RENÉ ROUGE

Roi René Rouge's recipe has never deviated from the 17th century ingredient list or manufacturing process developed by the Benedictine nun, Reverend Mother Gautron of the Benedictine Abbey of Saumur. Combiel rouge is a blend of guignes and morello cherries, which provide aroma and spiciness, and black cherries that impart a deep ruby color. The complex, light and fruity flavor is gained entirely from all natural ingredients. **17% ABV**



# AVAL CIDRE ARTISANAL

Cider from apples grown, harvested, and pressed in the heart of Bretagne

Translating to apple in Breton, the traditional language of France's Bretagne province, AVAL is exclusively brewed on a family-owned farm that's been making cider for the region for 1,000 years. And now, serious drinkers stateside can taste for themselves what all the buzz is about—and why the region has been dubbed cider heaven by industry experts.



**100% PURE APPLE JUICE**

**GLUTEN FREE**

**NOT FROM CONCENTRATE**

**NO ADDED SUGAR**

## AVAL CIDER

A delightful, subtly sweet combination of four kinds of organic apples (acidic, bitter, bitter-sweet and sweet), AVAL is not made from concentrate and uses no added sugars or sweetener—just pure apple juice, harkening back to the way cider should be made. Experience a perfectly balanced combination of four apple varieties from Brittany with AVAL, a crisp and slightly citrusy cider.

6% ABV



## BLEND

- avrolle 20% (acidic)
- dous coat 20% (sweet)
- douce moën 20% (bittersweet)
- kermerrien 20% (bitter)
- marie mesnard 20% (bitter)





## AVAL ROSÉ CIDER

Colored with red flesh apple, AVAL Rosé is a blend of 6 varieties of apples, strictly from Brittany. Baya Marisa, a rare variety that grows in this region, gives this dry cider an amazing pink color. Extremely refreshing, Aval Rosé has notes of citrus and tropical fruits. Perfect for spring or summer, day or night.

6% ABV



## BLEND

- petite jaune 30% (sweet and sour)
- judor 30% (sour)
- baya marisa 10% (sweet and sour)
- judaine 10% (sour)
- judeline 10% (acidic)
- jurella 10% (sour)





**AVEZE**

# AVÈZE LIQUEUR DE GENTIANE

A classic French aperitif, fresh from the mountains of Auvergne

Developed in 1929 by Emile Refouvelet, AVÈZE is a classic French apertif with the proud distinction of being the only French gentian liqueur flavored exclusively using wild yellow gentian collected from the historic national park of Volcans d'Auvergne. The park encompasses three volcanic mountains (Puy de Dôme, Lempregy and Vulcania), which are illustrated on the AVÈZE front label. This complex aperitif offers distinctive, bittersweet herbal notes accented by hints of anise, orange peel, mint and earth.



**THIS BEAUTIFUL FRENCH BITTER IS A  
NATURAL DIGESTIVE AID, FEVER REDUCER  
AND ANTI-DEPRESSANT.**



## AVÈZE GENTIANE LIQUEUR

AVÈZE is created using fresh and wild gentiane from Riom-es- Montagnes, France, located in the heart of the Volcanic Natural Park of Auvergne, since 1929. Best described as a bitter liqueur, similar to Campari or Aperol, gentiane has been known to possess unique qualities including stimulating the appetite, aiding digestion following meals, reducing fever and acting as an antidepressant.

20% ABV

# ANA MARÍA TEQUILA ROSA

From estate-grown agave in the majestic highlands of Jalisco

Ana María Tequila is inspired by folklore and brought to life by the López family of Destiladora Bonanza, located on the same estate as historic Casa San Matias (NOM 1103). The granddaughter of a celebrated distiller, Ana María filled empty wine bottles from the great barrels of her grandfather's tequila distillery, creating a rose-hued tequila with tannic hints.



ANA  
MARÍA®  
TEQUILA ROSA

Sourced from estate-grown agave in the majestic highlands of Jalisco, Ana María Tequila's soft pink hue is achieved by the addition of fruit-forward Cabernet Sauvignon from the Valle de Guadalupe, Mexico. In combination with blanco tequila, this yields a clean and bright finish with subtle notes of violet blossoms and ripe berries. 99.5% Blanco Tequila, .5% Cabernet Sauvignon 40% ABV



Hecho en México  
100% de agave azul  
Cont. Net. 750ml | 40% Alc/Vol.



ANAMARIA<sup>®</sup>  
TEQUILA ROSA

Tequila Joven  
100% de agave azul | Hecho en México  
Cont. Net. 750ml | 40% Alc/Vol.





# LIBÉLULA TEQUILA

100% Agave tequila, from the highlands of Jalisco

*In 2016, CNI Brands assembled a small team of agave experts and nationally acclaimed cocktail aficionados for a dedicated mission to Jalisco with one goal in mind: create the very best tequila to craft the world's most popular cocktail calling for Combiér Liqueur d'Orange, the Margarita.*

*the perfect balance*



Countless visits, tours, blends and samplings later, our portfolio's first customized tequila was born. libélula possesses just the right balance of agave flavor with warm notes of vanilla, almond, honey and oak, without a hot finish most tequilas are known for.

Different than your typical single blanco, reposado, or añejo tequila expressions, libélula is a "joven" or blend, which means it contains all the pure, bright flavors and citrus, grassy aromas that blancos are known for with the richness and subtle spice from oak aged reposado. Indulge in sips or shots, or as your base spirit in a perfected margarita. We hope you agree that our original mission was successful.



## LIBÉLULA JOVEN

libélula is produced by one of Jalisco's newest distilleries: Bonanza (NOM 1604), located in the highlands of Los Altos. Bonanza's roots, however, date back generations as it is owned and operated by the children of Carmen Villarreal Trevino, the revered matriarch of Casa San Matias (NOM1103), one of the oldest and most historic tequila distilleries in Los Altos. Bonanza uses only estate-sourced natural spring water, native agave from the family's very own red clay soil fields rich in iron and other minerals, and original cooking and distillation techniques perfected with time.

40% ABV



100% AGAVE | 80% BLANCO (UNAGED) TEQUILA | 20% REPOSADO (AGED 6 MONTHS) TEQUILA  
COOKED IN BRICK OVEN | COPPER POT DISTILLATION



## LIBÉLULA MARGARITA

- 2oz libélula tequila
- 1oz fresh lime juice
- .75oz Combier liqueur d'Orange
- .25oz simple syrup

### Method

Combine all ingredients in a shaker with ice and shake for 20 seconds and pour into a tatin & sea salted rimmed glass.



# BANHEZ MEZCAL ARTESANAL

Co-op Owned Mezcal from the farmers of Oaxaca



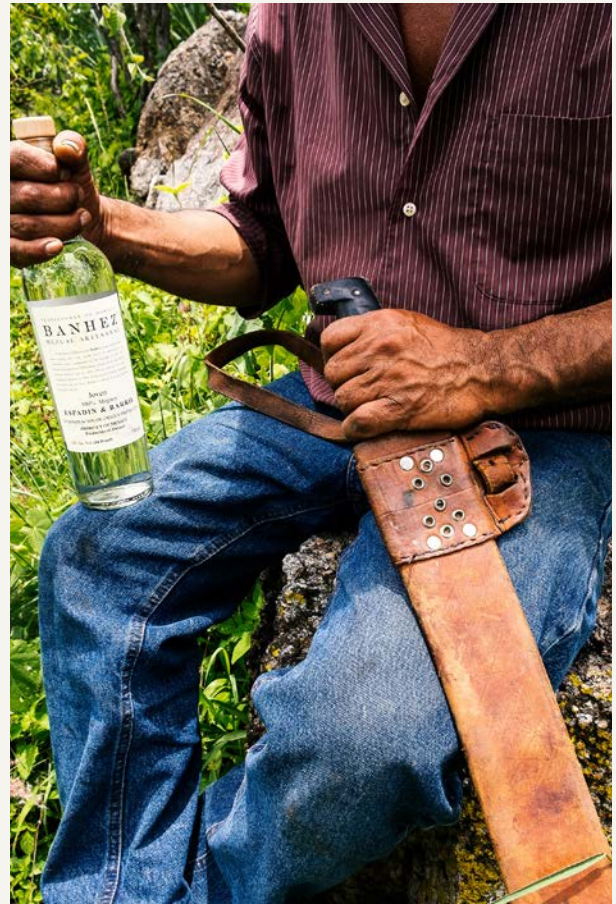
In the village of San Miguel Ejutla in the central valleys of Oaxaca, the UPADEC co-operative (Unión de Productores Agropecuarios del Distrito de Ejutla de Crespo) grow, harvest, distill and package every bottle of Banhez Mezcal. The farming families and mezcaleros work as one to make sustainable, fair trade mezcal as their ancestors have done for centuries. Banhez is committed to making mezcal sustainably using artisanal techniques. Earthen wood-fire ovens lined with local river stone, ta-honas pulled by horses, natural fermentation and small-batch distillation continue to define the quality customers have come to know from Banhez Mezcal.



**PARA TODO MAL, MEZCAL... PARA TODO BIEN,  
TAMBIÉN! / FOR EVERYTHING BAD, HAVE A  
MEZCAL... FOR EVERYTHING GOOD, TOO!**







## ENSAMBLE

Banhez Ensamble is a blend of sustainably grown of Espadin (90%) and Barril (10%). These agaves work together to balance sweet and dry, with round body. The mild earth and smoke serves as a backdrop to floral and fruit driven flavors like lime, banana, pineapple, and pepper.

42% ABV



**DOUBLE GOLD**  
and  
**BEST MEZCAL**

2017 San Francisco  
World Spirits Competition

## BANHEZ SINGLE EXPRESSION MEZCALS

Utilizing the different agave that grow in our fields, Banhez co-op members produce a dizzying array of one-of-a-kind Ejutlan mezcales. Banhez Single Expressions showcases these remarkable spirits, each one a single bottling from a single Maestro. When one bottling is finished, it's gone for good, and we feature the next co-op member and their own singular expression of flavor.



### TOBALA

One of the most revered of all agave species due to its scarcity, relatively small physical size, and the delicious mezcal it produces. Banhez Tobala is known for its intense aromatics and smooth flavor profile with tasting notes consisting of green mango, leather, and fresh green herbs.

47% ABV



### PECHUGA

Banhez Pechuga ("breast") is comprised of 100% Espadín mezcal distilled with a mix of seasonal fruits and raw turkey breast in the still, imparting deliciously balanced flavors and complexity in the alcohol's vapors before condensation takes place. Pechuga has been consumed across Oaxaca on special occasions for centuries.

47% ABV



### TEPEZTATE

Comprised of 100% Tepeztate agave, limited bottlings of these unique agave species yields a flavor rich in smoke and terroir driven earthiness, with a green pepper vegetal nose, soft green apple fruitiness, and notes of citrus zest.

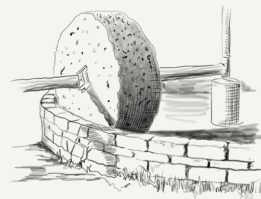
47% ABV



### CUISHE

Banhez Cuishe is an incredibly easy sipping mezcal with terroir-driven qualities. This expression features all the tropical fruitiness, acidic dryness, and herbaceous notes that Cuishe is typically known for.

47% ABV



## ARROQUEÑO

Banhez Arroqueño is comprised of 100% Arroqueño agave, an enormous species taking many years to reach full maturity and found only in rural regions of Ejutla, Oaxaca. This delightful mezcal is earthy and rich, with subtle smoke and underlying sweetness.

47% ABV



## MEXICANO

Comprised of 100% semi-wild Mexicano agave, this mezcal is soft and sweet from beginning to end. Tasting notes include lemon zest, iron, and honeydew. Mexicano agaves in the Ejutla Valley can take anywhere from 10-15 years to fully mature.

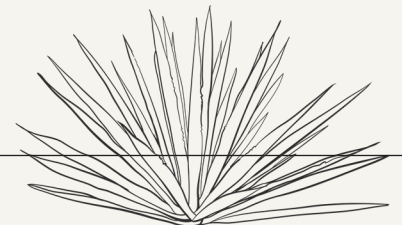
47% ABV



## JABALÍ

Comprised of 100% wild Jabalí agave, this mezcal is citric and light bodied with a lively mouth-feel. Tasting notes include lactose, wet stone, fermented fruit, and herbaceous conifers. Notoriously difficult to distill, Jabalí agaves tend to grow in groups, and the name is a reflection of their spiny likeness to wild boars.

47% ABV





# CONTROL C PISCO

Premium pisco from the Limarí Valley in Chile

Control C is a premium Pisco from the Limarí Valley in Chile. Once home to the Diaguitas, indigenous people dating back to the 8th through 16th century whose culture centered on the worship of the sun, the valley basks in sunshine on average 300 days per year. The clear, sunny skies coupled with the best Pedro Jiménez and Muscat of Alexandria grapes from the region give Control C its delicate flavors and aromas, making it the perfect emblem of one of the most beautiful landscapes in all of Chile.



## CONTROL C PISCO

Produced in Chile's breathtaking Limarí valley. Control C is made in copper stills using a triple distillation process which results in a crystal clear Pisco, unique among anything in its class due to its subtle, citrus aromas and smooth, balanced finish.

40% ABV



**GOLD MEDAL,  
PISCO MISTRAL NOBEL**  
- CATAD'OR

# MISTRAL PISCO

**The world's best-selling pisco, aged in French oak**

In the heart of Chile's sun-soaked Elqui Valley lies Pisco Elqui, a village of imposing landscapes, serpentine streets and creole architecture. It was here where pisco was first distilled in Chile at the turn of the 17th century and where the present day Mistral distillery is located, in a revamped century-old country house where the finest pisco varietals of the world are painstakingly produced.



## MISTRAL NOBEL PISCO

Produced in Chile's famed Elqui Valley, Mistral Nobel pisco is comprised of Muscatel of Alexandria and Pedro Jimenez grape-based pisco aged in American oak (medium toast) barrels for 1-3 years.

40% ABV



**ODVI**

*Armagnac*

42% ALC./VOL

1921

1900



# ODVI ARMAGNAC

A living link between history & modernity crafted in Gascony



ODVI Armagnac (pronounced eau-de-vie) is crafted using time-honored traditions in Gascony, in the southwest of France. Made from a blend of three different grapes: 45% baco, 40% ugni blanc, and 15% folle blanche, ODVI Armagnac is fresh, fruit-forward, and peppery with notes of prune and peach. Bold and full-bodied, ODVI Armagnac was created for cocktail lovers. Enjoyed neat or in classic cocktails, this is the next chapter in armagnac's tale.

42% ABV



# PARTY CAN

All-natural mind blowingly good cocktails in a party ready can

Party Can is the first and only super premium large format RTD 1.75L. It's not just ready to drink, it's easy to drink! Party Can is:

## PORTABLE

Party Can is unbreakable and lighter than glass: easier to transport and faster to cool.

## SHELF STABLE

1 Year shelf life unopened; 1 month after opening with refrigeration.

## RESEALABLE

Party Can has a resealable easy pour spout with screw cap. The food grade, coated steel interior prevents corrosion and keeps flavors intact.

## INDESTRUCTIBLE?!?

It actually %#\$& floats!



## TRIPLE SPICE MARGARITA

Tequila and real lime juice together with a kick of spice in a can that will go just about anywhere you'd want to take it! 100% blue agave tequila, Combier Liqueur D'Orange, real lime juice, and natural spices. 12.5% ABV



## GOLD RUSH OLD FASHIONED

Kentucky Bourbon and all-natural ingredients including real lemon juice and black tea make for an every occasion crusher. Kentucky Bourbon, lemon juice, black tea, chamomile tea, natural herbs, aromatic bitters. 15% ABV



## PASSION FRUIT COSMOPOLITAN

Vodka blended with real, tropical fruit juice and an all-natural out-of-this-world color. Vodka, Combier Liqueur D'Orange, real passion fruit juice and lime juice. 12.5% ABV

“A FULL-ON PARTY IN A CAN...THE FIRST-EVER LARGE FORMAT RTD CRAFT COCKTAIL”

– Maxim



CHILL



SHAKE



PARTY



“BEST RTD IN AMERICA”

– Thrillist



Rosal Garnet

TRADICIONES DE OAXACA  
**BANHEZA**  
MEZCAL ARTESANA

Joven  
100% Mezcal  
**ESPADIN & BARRIL**  
PRODUCT OF MEXICO  
Producción en Oaxaca



**CNIBRANDS**  
INDEPENDENT DISTILLERS & PRODUCERS

350 WEST 57TH STREET  
SUITE 8E  
NEW YORK, NY 10019 USA

**CNIBRANDS.COM**

**For distribution and pricing email [contact@CNIBrands.com](mailto:contact@CNIBrands.com)**

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