



TRADICIONES DE OAXACA
BANHEZ
MEZCAL ARTESANAL

CO-OP OWNED MEZCAL FROM THE FARMERS OF OAXACA



BANHEZ ENSAMBLE

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.

Banhez Ensamble is a blend of sustainably grown of Espadín (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.



DOUBLE GOLD
and
BEST MEZCAL

2017 San Francisco
World Spirits Competition

RECIPES



MEZCALRITA

- 2 oz Banhez Mezcal
- 3/4 oz Combier Liqueur d'Orange
- 1/4 oz agave nectar
- 1 oz fresh lime juice

Shake and strain over fresh ice into a Collins glass.

OAXACAN OLD FASHIONED

- 1 1/2 oz Banhez Mezcal
- 1/4 oz agave nectar
- 2 dashes Angostura Bitters

Stir and strain over fresh ice into a rocks glass.
Garnish with orange zest.



Banhez is committed to making mezcal sustainably using artisanal techniques. Earthen wood-fire ovens lined with local river stone, tahonas pulled by horses, natural fermentation and small-batch distillation continue to define the quality customers have come to know from Banhez Mezcal.

	ABV	1 LITER/ 12 PACK	750ML/ 6 PACK	350ML/ 12 PACK	DISTRIBUTOR
BANHEZ ENSAMBLE	42%				

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FOR ADDITIONAL INFORMATION
AND RECIPES VISIT:
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