

CO-OP OWNED MEZCAL FROM THE FARMERS OF OAXACA



BANHEZ SINGLE EXPRESSION MEZCAL



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.

Utilizing the different agave that grow in our fields, Banhez co-op members produce a dizzying array of one-of-a-kind Ejutlan mezcals. 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.



SINGLE EXPRESSIONS



ARROQUEÑO

Growing Period: 15 to 25 years
 Flavor Profile: Earthy and dark, subtle smoke, underlying sweetness

CUISHE

Growing Period: 8-12 years
 Flavor Profile: Tropical fruit, acidic dryness, fresh herbs

MEXICANO

Growing Period: 10-15 years
 Flavor Profile: Soft and sweet, lemon zest, iron, honeydew

PECHUGA (ESPADÍN)

Growing Period: 7-12 years
 Distilled with local turkey and seasonal fruits.
 Flavor Profile: Sweet, fruity, pineapple nose, unique mouth-feel

TEPEZTATE

Growing Period: 17-25 years
 Flavor Profile: Earthy, green pepper, green apple, citrus zest

TOBALÁ

Growing Period: 10 to 30 years
 Flavor Profile: Green mango, leather, fresh green herbs

JABALÍ

Growing Period: 8 to 12 years
 Flavor Profile: Lactose, wet stone, fermented fruit, and herbaceous conifers



	ABV	750 ML / 6 PACK	DISTRIBUTOR
ARROQUEÑO	47%		
CUISHE	47%		
MEXICANO	47%		
PECHUGA	47%		
TEPEZTATE	47%		
TOBALÁ	47%		
JABALÍ	47%		

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BanhezMezcal.com

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