

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"



DIGITAL MAGAZINE

CONTENT

MEZCAL

AGUARDIENTE

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COFFEE

FLOURS



MEZCAL

DISCOVER THE SPIRIT OF OAXACA IN EVERY SIP

VARIETIES OF MEZCAL:

(NOM-070-SCFI-2016)

Mezcal Joven o Blanco:

This mezcal is bottled immediately after distillation, without undergoing resting, aging, or maturation process.

Mezcal Reposado:

It refers to mezcal aging in wooden containers for a period ranging from 2 to 12 months, in a conducive environment with consistent temperature and humidity conditions.

Mezcal Añejo:

This type of mezcal is aged in wooden containers for over 12 months, also under stable conditions of temperature and humidity.

Mezcal Madurado en Vidrio:

It is the mezcal that ages in glass containers for more than 12 months. For its certification, it must be stored underground or in a space that ensures constant conditions of darkness, temperature, and humidity, in glass containers ranging from 5 to 20 liters.

Artisanal, Industrial and Ancestral Mezcal

Elaboration process:

- Ancestral Mezcal: A conical ground oven is used to cook agave pineapples and grinding methods involve manual or animal-drawn techniques. Fermentation takes place in traditional elements, while distillation is done in clay pots.
- Artisanal Mezcal: It can utilize different types of ovens and grinding methods, including some electric options. The materials used in the fermentation and distillation processes may vary.
- Industrial Mezcal: It is produced in large quantities using modern technology, including gas ovens, mechanical equipment, and continuous distillation.

Labelling:

- Ancestral and Artisanal Mezcal: The label must detail the production process.
- Industrial Mezcal: It can be simply labeled as 'mezcal'.

Differentiation:

- Ancestral Mezcal: It stands out for its traditional process and limited use of electrical technology in grinding.
- Artisanal Mezcal: It allows some flexibility in the process, including the use of technology in grinding.
- Industrial Mezcal: It utilizes modern technology for large-scale production.

The Main Varieties of Agave Used to Make Mezcal in Mexico are:

Espadín:

Matures in 6-8 years, very common due to its fast growth and high sugar content..

Tobalá:

Popular for its subtle and smoky flavors, often harvested in the wild.

Arroqueño:

Takes 12-15 years to mature, produces mezcals with intense aromas and smooth flavors.

Mexicano:

Similar to Espadín, with high yield and mild mineral flavors.

Madrecuishe:

In high demand, produces mezcals with intense notes and small batch production.

Tepeztate:

One of the longest-lived agaves, with mezcal featuring sweet and fruity aromas.

Jabalí:

Scarce in the market due to its rarity, offers mezcals with complexity in aromas and flavors.

COMPANIES

2024



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..... *United States of America*

Exported capacity..... *750 Liters (30%)*

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, Arroqueño and Tepeztate

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>



Mezcal El Herbolario

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 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 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, Tobaalá, Tobaalá 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 A Medios Chiles

PLACE OF ORIGIN.

San Pablo Etla, Oaxaca.

A Mezcal, a 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, Tobalá, 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 Maestros Mezcaleros.



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 Tobalá

ALCOHOL PERCENTAGE

45°

PRESENTATIONS

700 ml, 750 ml

CONTACT:

Business Name: José Manuel López Montaña

Fiscal Address: Bugambilias 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 

<https://www.benditomezcal.com> 

Mezcal Fruto del Sol

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

Mezcal Artesanal



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>



Mezcal Liberemos el Alma

PLACE OF ORIGIN.

Santiago Matatlán, Oaxaca.

Organic Artisanal Mezcal, distilled from wild agaves and grown 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 

Mezcal Padre Nuestro

PLACE OF ORIGIN.

Teposcolula, Oaxaca.

Our ancestors discovered the art of making mezcal: They 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 

Mezcal Don Galo

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. Maturity reached in 6-8 years.



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> 

Mezcal El Huésped

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> 

Mezcal Capotlán

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 Tepeztate

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, 71233

(+52) 951 418 49 36 

mezcalcapotlan@gmail.com 

<https://www.mezcalcapotlan.org> 

Mezcal Altares de mi Tierra

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 fruits, Espadín distilled with marigold 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 Ocotepec Oaxaca.

(+52) 951 366 05 80 

Mezcaltares@gmail.com 

<https://altaresdemitierra.com/> 

Mezcal Campante

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 de 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 

<https://mezcalcampante.com> 

Mezcal Casa Parada

PLACE OF ORIGIN.

San Andrés Huayapam, Oaxaca

A 100% Oaxacan company with 60 years of experience; everytime 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 Destilado
de mango

ALCOHOL PERCENTAGE

Of 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> 

Mezcal Convite

PLACE OF ORIGIN.

Centro de Oaxaca, 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

PLACE OF ORIGIN.

Centro de Oaxaca, Oaxaca.

Oaxacan company with 11 years of experience in the production of 100% agave mezcal made in artisanal mills of Egyptian type, 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 Tóbalala),
Espadín with distilled mandarin with
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> 

Mezcal Ponte Chingón

Elixir de Agave SA de CV

PLACE OF ORIGIN.

Centro de Oaxaca, 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

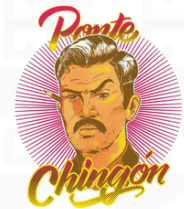
Started in 2017

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

Of 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.

Centro de Oaxaca, 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, Bicuishe 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> 

Mezcal Los Danzantes

Destilería los Danzantes SA de CV

PLACE OF ORIGIN.

Centro de Oaxaca, 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://mezcallosdanzantes.com>

Mezcal Alipús

Destilería los Danzantes SA de CV

PLACE OF ORIGIN.

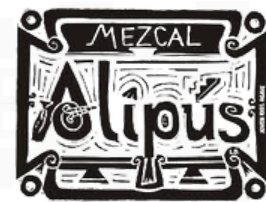
Centro de Oaxaca, Oaxaca.

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°

PRESENTIONS

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>



Mezcal Nayaase

PLACE OF ORIGIN.

Centro de Oaxaca, 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%)*

Nayaase®



MEZCAL

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 Vista Hermosa 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° y 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> 

Mezcal Nitzuga

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>

Mezcal Trascendente

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.

Ana.manjarrez@mezcaltrascendente.com

<https://mezcaltrascendente.com>



Mezcal Lyobaá

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, Chuparroza, 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

<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> 

Mezcal Guajako

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, Ensemble (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, Tobará, Ensamble (Espadín with Tepeztate) and Tepeztate.

ALCOHOL PERCENTAGE

40° a 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>



Mezcal El Cultivador De Agave

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%)*

• MEZCAL •
El Cultivador
de Agave



CERTIFICATIONS

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

CONTRACT MANUFACTURING AVAILABILITY FOR OTHER BRANDS

Yes

PRODUCTS

Joven Espadín, Madrecuishe, Tosalá 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

PLUMA NEGRA

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, Tobalá 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



<https://mezcalplumanegra.com>



Mezcal Soluro 1610

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, Tobaalá 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 Tobaalá,

ALCOHOL PERCENTGE

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>

Mezcal Praedium

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, Tobaalá,
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, Tosalá,
Biscuishe, Arroqueño, Mexicano and
Jabalí .

ALCOHOL PERCENTGE

45°


PRESENTATIONS


50ml, 250ml, 70ml, 750ml

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.9espíritusmezcal.com> 

Mezcal Kalakas

PLACE OF ORIGIN.

Centro de Oaxaca, 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

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%)*

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

Destilería Hablar Cura S de RL de CV

LUGAR DE ORIGEN.

San Dionisio

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



EXPORTS

Started in 2015

Jarabe[®]
de Pico

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

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

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

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

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 Ocotepc, Oaxaca. CP 70495

(+52) 951 117 38 97 

jjdpalbert@gmail.com 

<https://www.hablarcura.com> 

Mezcal Por lo Bueno

Destilería Hablar Cura S de RL de CV

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, Ciriál, 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>



Mezcal Cerdn Cerrado

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%)*



MEZCAL

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

Espadn, 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: Coln 7, col. Centro, San Dionisio Ocootecpec,
CP 70495

(+52) 222 469 07 71 

cordoncerrado@gmail.com 

<https://cordoncerrado.com.mx> 

Mezcal Donceles

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

Stetred 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 Tepeztate

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> 

Mezcal El Joven Viejo

PLACE OF ORIGIN.

San Francisco La chigoló, 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

Espadín , Bicushe and Madrecushe

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 Etna, 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

De 40 a 48°

PRESENTATIONS

500ml, 750ml

CONTACT:

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

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

(+52) 553 491 59 40



diosesdelagave@gmail.com



<https://lamaliciosamezcal.company.site>



Mezcal El Cortijo

PLACE OF ORIGIN.

Santiago Matatlán, Oaxaca.

They have been producing high-quality mezcals since 1795. A brand has been supporting their 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, 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), (Tepeztate 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 IIsidro Guishe, Oaxaca.

(+52) 951 583 54 87



atención.casadonroman@gmail.com



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



Mezcal Amor a Oaxaca

PLACE OF ORIGIN.

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 

Mezcal Local

PLACE OF ORIGIN.

San Luis Amatlán, Oaxaca

Donceles brand is distinguished 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>



Mezcal La Malquerida

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

Mezcal Corazón De Mi Negra

PLACE OF ORIGIN.

Centro de Oaxaca, Oaxaca

Company inspired by the great cultural mix of Oaxaca, expressing in its identity the elegance and joy of Oaxacans. Choose 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%)*



corazón de mi negra
MEZCAL OAXAQUEÑO 100% AGAVE 100%

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

Of 42°, 45° and 47°

PRESENTATIONS

700ml and 750ml

CONTACTO:

Business Name: Corazón De Mi Negra SA de CV.

Fiscal Address: Rio Grijalva #103, Sauces, Oaxaca de Juarez, Oaxaca.

(+52) 951 470 7361 

contacto@corazondeminegra.com 

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

Mezcal Guxadi

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 y Madrecuishe.

ALCOHOL PERCENTAGE

Of 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 Carreño

Mezcal Carreño SA de CV

PLACE OF ORIGIN.

San Dionisio Ocotlán, Oaxaca.

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, Tobalá, 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 Bocanada

Mezcal Carreño SA de CV

PLACE OF ORIGIN.

San Dionisio Ocotlán, Oaxaca.

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

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 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:

(+52) 552 855 30 31

Business Name: Mezcal Carreño SA de CV

Lorena@mezcalcarreno.com

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

<https://mezcalbocanada.com>

Mezcal Naran

Mezcal Carreño SA de CV

PLACE OF ORIGIN.

San Dionisio Ocotlán, Oaxaca.

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 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 Ensamble 7

ALCOHOL PERCENTAGE

40°

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> 



AGUARDIENTE

DISCOVER THE SPIRIT OF OAXACA IN EVERY DROP

DESCRIPTION

Spirits are alcoholic beverages obtained through distillation. They are produced from the fermentation of various cereals, fruits, and other agricultural products.

PROCESS

Fermentation occurs as specific microorganisms interact with sugars in the raw material, producing alcohol.

Ethanol is specifically derived from sucrose found in plants, grains, or fruits.

The fermented product undergoes distillation. Brandy is essentially the ethanol diluted in water, known for its high alcohol content, making it classified as a spirit drink.

There exist simple Aguardiente and complex Aguardiente.

Aguardiente Brazo Fuerte

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

August 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)

AVAILABILITY OF MAQUILA SERVICES FOR OTHER BRANDS

No

PRODUCTS

Aguardiente orgánico de caña

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 

A dark, atmospheric photograph of a whiskey bar. In the foreground, a glass of whiskey is partially visible on the right. In the center, a lit candle in a glass holder casts a warm glow. The background is filled with blurred lights, creating a bokeh effect. The overall mood is intimate and sophisticated.

WHISKEY

DISCOVER THE SPIRIT OF OAXACA IN EVERY DROP

PROCESS


Oaxacan whisky is made from fermented purple corn grains. These grains, harvested after six months of planting, are soaked in spring water for 10 to 15 days.

Then, the grains are toasted on clay griddles and go through a grinding process (nixtamalization) to obtain a dough.

This dough is fermented and then distilled in stills to obtain a liquid with a high alcohol content.

The distillation process, which involves separating the volatile components of the liquid, is essential to achieving the characteristic flavor and aroma of the whisky.

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

A close-up photograph of whisky being poured from a bottle into a glass containing ice cubes. The liquid is captured in mid-pour, creating a dynamic, blurred effect. The background is dark, making the golden color of the whisky stand out. The glass is a classic tumbler style with a thick base.

The distillate undergoes a slow filtration through oak charcoal, using a cascade method for 48 hours to achieve the desired crystalline tone and shine.

During this stage, undesirable components are separated, and the characteristic flavors and aromas of the whisky are concentrated.

Subsequently, the distillate undergoes a maturation period in oak barrels, where it acquires its color, flavor, and complexity as required for the target palate and market.

Once distillation is complete, the whisky undergoes the bottling process.

Whiskey Origen 35

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

August 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)

AVAILABILITY OF MAQUILA SERVICES FOR OTHER BRANDS

No

PRODUCTS

Whisky cristalino y 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

PROCESS

The rum-making process begins with the fermentation of molasses (extracted from sugarcane), which is harvested in the Oaxacan mountain range at an altitude of 1200 meters.

Subsequently, water and yeast are added. It is worth noting that the yeast used will give the final flavor and aroma. The yeast, which feeds on the sugar in the liquid, produces compounds with a high alcohol concentration.

Once fermentation is complete, the obtained liquid is sent to the distillation boiler; at a temperature between 55-65°C, the alcohol will evaporate and then be distilled into other containers by condensation.

Finally, it is left to rest in wooden barrels for at least one year, a process known as aging, where the type of wood also influences the flavor the rum will acquire.

Ron MK

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

August 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)

AVAILABILITY OF MAQUILA SERVICES FOR OTHER BRANDS

No

PRODUCTS

Ron orgánico blanco, añejo de 3 y 8 años, y ron XO

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

PROCESS

Vodka is distilled from ingredients like wheat, barley, or potatoes, which are fermented to produce an alcoholic liquid. The liquid undergoes a series of distillations in stills or distillation columns.

Impurities are eliminated and alcohol is concentrated through each distillation. The vodka distillation process is crucial for achieving a pure and smooth final product.

It is crucial to acknowledge that each distillation contributes complexity and character to the ultimate vodka. Pure vodka typically lacks flavor and aroma, falling between 32.5 and 49% Vol. While many vodkas are commonly infused with botanicals, herbs, or fruits.

Vodka Krassav

PLACE PT ORIGIN

Tlacoahuaya, Oaxaca.

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



EXPORTS

August 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%)*

KRASSAV
VODKA ARTESANAL

CERTIFICATIONS

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

AVAILABILITY OF MAQUILA SERVICES FOR OTHER BRANDS

No

PRODUCTS

Vodka artesanal de limón, Vodka artesanal de pepino y Vodka artesanal cristalino

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 



GINEBRA

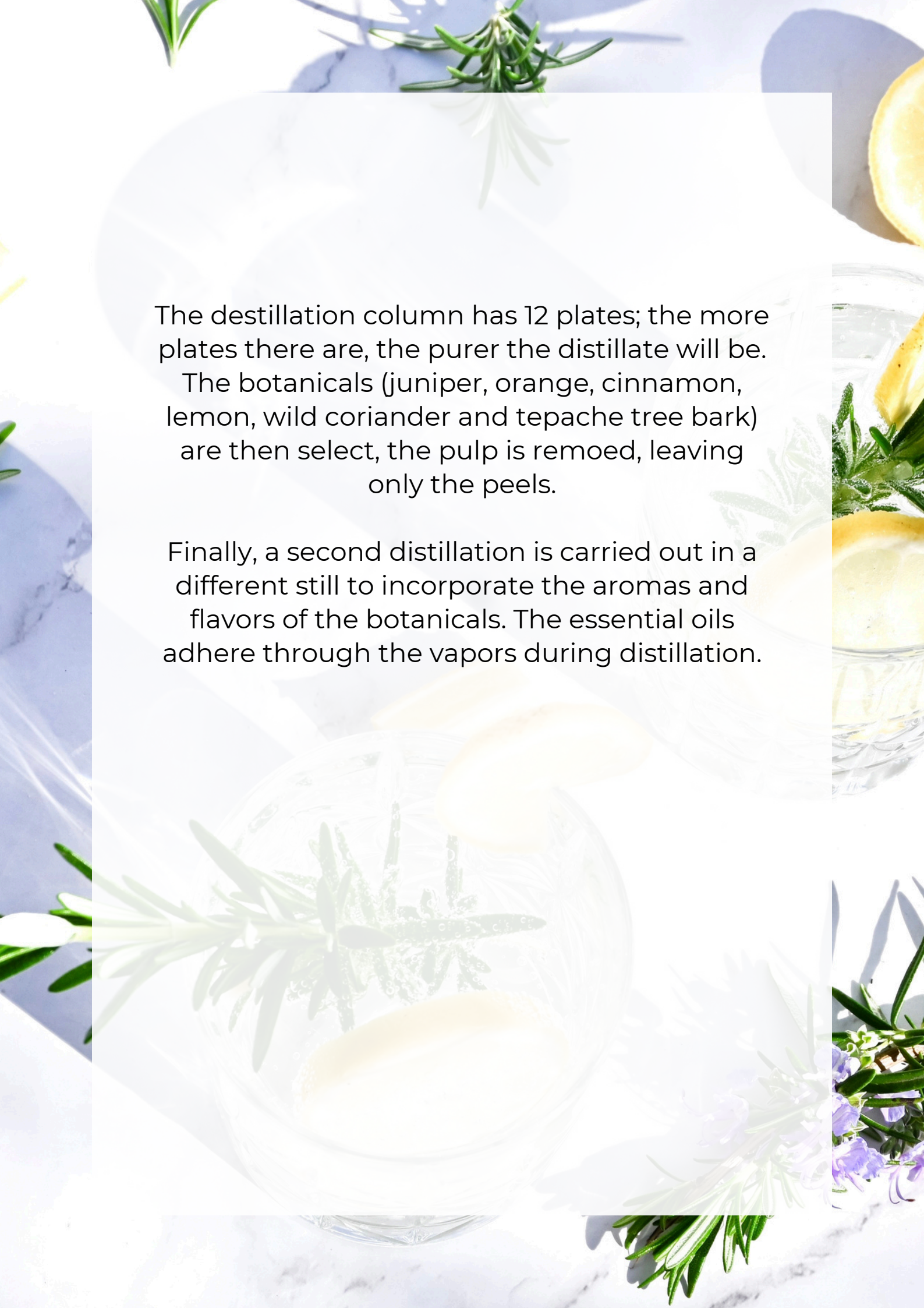
DISCOVER THE SPIRIT OF OAXACA IN EVERY DROP

PROCESS

The process begins with the growth of sugar canes, on hillside, after 18 or 24 months, the sugar canes are mature enough to be cut. The cutting of the canes is done by hand, using a machete. If the cane is in a very high area, it is rolled down and loaded onto a mule.

Its juice flows by gravity into the fermentation tanks. When the canes arrive at the distillery, the trapiche (extractor) is used, which helps extract the 100% natural cane juice.

Once the juice is in the fermentation tanks, it takes 5 to 7 days for the cane juice to transform into tepache. Once the tepache is ready, it goes to the distillation column. After that, the distillate is passed through a traditional oak charcoal filter to remove all impurities.



The distillation column has 12 plates; the more plates there are, the purer the distillate will be.

The botanicals (juniper, orange, cinnamon, lemon, wild coriander and tepache tree bark) are then selected, the pulp is removed, leaving only the peels.

Finally, a second distillation is carried out in a different still to incorporate the aromas and flavors of the botanicals. The essential oils adhere through the vapors during distillation.

Ginebra Antologin

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

August 2023

ANTOLOGIN
La ginebra oaxaqueña

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)

AVAILABILITY OF MAQUILA FOR OTHER BRANDS

No

PRODUCTS

Ginebra cristalina

ALCOHOLIC CONTENT

45° ML


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 



HONEY

GOLDEN TREASURE OF OAXAQUEÑA NATURE

HONEY

CLASSIFICATION

(NOM-004-SAG/GAN-2018)

Due to its floral origin:

Unifloral or Monofloral Honey:
Produced mainly from the nectar of a single species of plant.

Multifloral or Polyfloral Honey:
Produced by bees from a variety of plants and flowers.

Honeydew Honey:
Obtained mainly from secretions of plant parts or excretions of insects that feed on plants. It usually has a strong flavor and can be darker.

Due to its harvesting procedure:

Drained Honey: It is obtained by draining the uncapped honeycombs, removing wax and other materials.

Pressed Honey: It is obtained by pressing the combs without larvae to extract the honey.

Centrifuged Honey: It is obtained through a process of centrifuging the uncapped combs without larvae to separate the honey.

Presentation

Liquid Honey: The honey that is in liquid state.

Honey in honeycomb: Stored for the bees in cells of new honeycombs and commercialized in honeycomb like whole or in parts.

Honey with Pieces of Honeycomb: Contains one or more pieces of honeycomb with honey, without larvae.

Crystallized or Granulated Honey: It undergoes a solidification process due to the crystallization of glucose, which can be natural or induced.

Creamy or Creamed Honey: It has a fine crystalline structure and may have been subjected to a physical process to make it easy to spread without adding adjuvant substances.



The production

Conventional Honey:

Obtained through traditional production methods.

Organic Honey: Meets organic certification requirements in all stages of production and processing.

The certification must be granted by a duly accredited entity.

Honey for Direct Consumption is that which meets the characteristics of color, flavor and freshness suitable for the direct consumption market, while honey for Industry is that which, due to its characteristics of colour, flavour, etc., is not acceptable for direct consumption and only used in industrial applications.

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 Kilos (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: Rio Paploapan Número 106 Colonia Riveras del Atoyac Municipio de Santa Cruz Xoxocotlán cp. 71233

(+52) 951 172 62 55



ventas@pepemiell.com.mx



<https://www.pepemiell.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

Vendedor	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.
	Certificado orgánico por IMOCert para UE y NOP. Certificado orgánico por IMOCert México, Número de identificación OC-020920-09CPAA-002 y Número de identificación del operador:10908.
Descripción del producto	Miel 100% Orgánica para NOP y LPOMiel Ecológica UE
	Este producto se encuentra libre de organismos genéticamente modificados

CONTACTO:

Business Name: Abeja del Café SC de RL.

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

(+52) 953 118 99 63

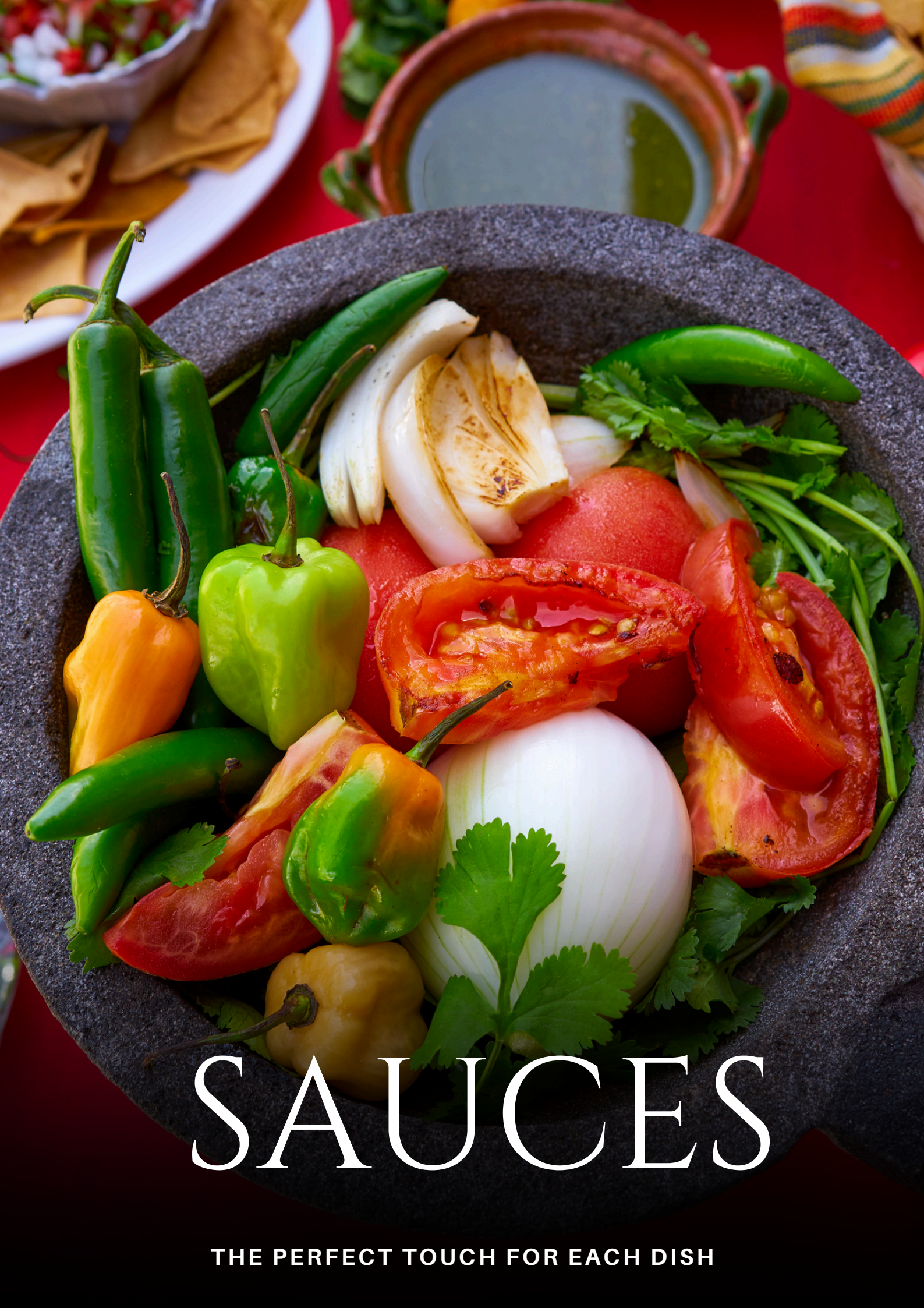


sociedadabedelcafe@gmail.com



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





SAUCES

THE PERFECT TOUCH FOR EACH DISH

WHAT ARE SAUCES?

In gastronomy, sauces are a key factor in the consumer experience, since they highlight the flavor of the ingredients and provide a unique mix of flavors.

Sauce is defined as a liquid, semi-liquid or creamy combination of ingredients that provides color, flavor and texture to preparations.

The history of sauces dates back to the Romans, who created Garum dressing, and over the centuries, sauces evolved.

In the 20th century, sauces gained importance in fast food, becoming an essential component in gastronomy.

The sauce not only improves the preparation, but also allows the chefs to put their personal stamp on each creation.

Sauce is a crucial element in diners' choice of dishes, becoming the decisive factor for them to return to a restaurant.

The sauce "the touch" that generates value in the customer experience, complementing and improving the food.

SALSAS MAVÁ



PLACE OF ORIGIN.

Santo Pablo Huitzo, Oaxaca.

Salsas MAVÁ is more than a delicious culinary experience, it is the result of a family tradition rooted in the gastronomic wealth of Oaxaca. With the vision of creating a sauce that encapsulates the traditional and ancestral flavors transmitted by our grandmothers, Salsas MAVÁ has become a true gastronomic treasure.

EXPORTS

Looking for buyers

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

Monthly production capacity..... *150,000 Milliliters*

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

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



CERTIFICACIONES

- The corresponding certifications for the export of the products are in process.

PACKAGING TYPE

At high vacuum.

CONTRACT MANUFACTURING AVAILABILITY FOR OTHER BRANDS

Yes

PRODUCTS

Sauces: chipotle, pasilla criolla with grasshopper, habanero, morita with chile de arbol.

PRESENTATION

150 ml

CONTACTO:

Business Name: Gloria Carolina Martínez Vásquez

Fiscal Address: Priv. De las flores SN, 1a Sección ,
San Pablo Huitzo, Oaxaca.

(+52) 951 226 72 62

carosmv@gmail.com

<https://www.salsamava.com>



FLAVORS OF OAXACA IN EVERY CUP

COFFEE



COFFEE

CLASSIFICATION

(NMX-F-586-SCFI-2008)

Coffee:

Derived from the fruits and seeds of the Coffea plant, coffee encompasses various stages and products, including cherry coffee, parchment coffee, green coffee, polished coffee, decaffeinated coffee, roasted coffee (whole or ground), coffee extract, soluble coffee, and coffee beverages.

Regular Coffee:

A uniform batch of coffee seeds, excluding five defined categories of "defects". Defects encompass foreign materials unrelated to coffee, extraneous matter unrelated to the beans, irregularly shaped beans, beans with irregular appearance, and coffee with undesirable flavors.

Arabica Coffe:

Coffee from the botanical species Coffea arabica L. (Examples include: Bourbon, Typica, Mundo Novo, Mokka, Caturra, Híbrido Timor, Catimor, Catuai, Icatu, Colombia, CR95 y Ruiru II.)

Robusta Coffee:

Coffee from the botanical species Coffea canephora Pierre, excluding A. Froehner, with some varieties and crops of these species.

Liberica Coffee:

Coffee from the botanical species Coffea liberica Hiern.

Excelsa Coffee:

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

Arabusta Coffee:

Inter-specific hybrid coffee between Coffea arabica × Coffea canephora Capot and Ake Assi.



COFFEE PRESENTATIONS AVAILABLE IN THE MARKET

Whole Bean Coffee: A natural and recommended choice, best ground just before use to enhance aroma and flavor.

Ground Coffee: It is achieved by grinding beans using specialized machinery and sealing them tightly; however, there is a possibility of losing aroma and flavor over time.

Instant Coffee or Soluble Coffee: It quickly dissolves when mixed with water or milk, produced through dehydration using techniques such as spray drying or freeze drying.

Decaffeinated Coffee: It preserves flavor and aroma based on the process. Caffeine is extracted before roasting with respectful methods, such as CO₂ or water, are used, while others may impact quality.

EXTRACTION METHODS

- **Filter Coffee:** Gravity determines the extraction, Examples: Chemex, V60, Kalita. Medium grind, paper filter, water at 90°C.
- **Immersion Coffee:** known method: French Press. Coarse grind, infusion in water at 90°C.
- **Intermediate Systems:** Sifón Japonés: Combines immersion and drip.
- **AeroPress:** Recent method: combines immersion, gravity and pressure.
- **Espresso Coffees:** Espresso Solo: A strong coffee, 30 cl, Arabica Coffee, 9 bar pressure.
- **Ristretto:** Short extraction, more intense, and less bitter.

CAFÉ CANANUI



PLACE OF ORIGIN

Santa Lucia del Camino, Oaxaca.

Cananui is officially recognized as organic coffee by CERTIMEX certification. This coffee is the result of combining harvests collected from different areas by small producers, with a special predominance in the regions of Mixteca, La Cañada, and Sierra Norte.

EXPORTS

In search of buyers



Export Registry..... *Current*

Monthly Production Capacity..... *1 Ton*

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

Export Capacity.....*0 Kilograms (0%)*

CERTIFICATIONS

- The corresponding certifications for the export of the products are currently in process.

PACKAGING TYPE

Laminated bag with relief valve

CONTRACT MANUFACTURING AVAILABLE FOR OTHER BRANDS

No

PRODUCTS

Café Arábica

PRESENTATION

250 g; 500g y 1kg

CONTACT:

Business Name: Procesadora y
Comercializadora El Amanecer Oaxaqueño
S.P.R. de R.L.

(+52) 951 226 54 67



elamanecer_oaxaca@hotmail.com



Fiscal Address: Av. Lázaro Cárdenas, 705 col.
Guelatao Sta. Lucia del Camino Oax. C. P. 71244.

<https://www.cananui.com>



CAFÉ MILENARIO

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

Initiated in 2022

Export Registry..... *Current*

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

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

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



"Para los que saben de Café"

CERTIFICATIONS

- USDA Organic Certification (United States Department of Agriculture)

PACKAGING TYPE

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

CONTRACT MANUFACTURING AVAILABLE FOR OTHER BRANDS

Yes

PRODUCTS

Café Típica y Café Criolla

PRESENTATIONS

10 grs, 35 grs, 200grs, 250grs, 500grs y 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.organicos@cafedeoaxaca.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

Initiated in 2022

Export Registry..... *Current*

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

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

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



CERTIFICATIONS

- USDA Organic Certification (United States Department of Agriculture)

PACKAGING TYPE

Laminated bag with zipper

CONTRACT MANUFACTURING AVAILABLE FOR OTHER BRANDS

No

PRODUCTS

Café Típica y Café Criolla

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@cafedeoaxaca.com.mx

<https://www.oaxacafe.com>



LA ORGANIZACIÓN

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

Initiated 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

PACKAGING TYPES

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

CONTRACT MANUFACTURING AVAILABLE FOR OTHER BRANDS

Yes

PRODUCTS

Café de variedad arábica verde y tostado.

PRESENTATIONS

50 grs, 250grs, 454 grs and 69 kgs In sack for green beans

CONTACT:

(+52) 951 147 73 82



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

administracion@cafelaorganizacion.com



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

ivan.nogales@idmedia.com.mx

<https://cafelaorganizacion.mx/>



OAXAQUEÑA FLOUR IS ALWAYS A GOOD IDEA

FLOURS



PRODUCTION PROCESS

- **Initial Milling:** The selected grains are subjected to rollers that crush and grind them. This initial step allows the separation of the grains into their three main components: bran, germ, and semolina.
- **Component Separation:** After milling, the components of the grain are separated. The bran and germ can be removed or left in the mix, depending on the type of flour desired.
- **Semolina Classification:** The semolina resulting from the milling is classified according to its size using different dimension filters. This step is crucial to ensure product uniformity.
- **Secondary Milling and Filtering:** The classified semolina is milled again several times. In each milling cycle, the semolina is passed through filters to remove any impurities. This process is repeated until a fine and homogeneous powder, which is the flour, is obtained.

TYPES OF FLOURS

Bean Flour: Obtained from grinding dry beans. This flour contains protein and fiber, making it a nutritious ingredient for various culinary preparations such as sauces, pastas, and soups.

Banana Flour: Specifically from green bananas, it is a healthy and gluten-free alternative to wheat flour. It is made by drying and grinding green bananas and is known for its high levels of resistant starch, which acts as dietary fiber and has multiple health benefits. Banana flour is ideal for baking.

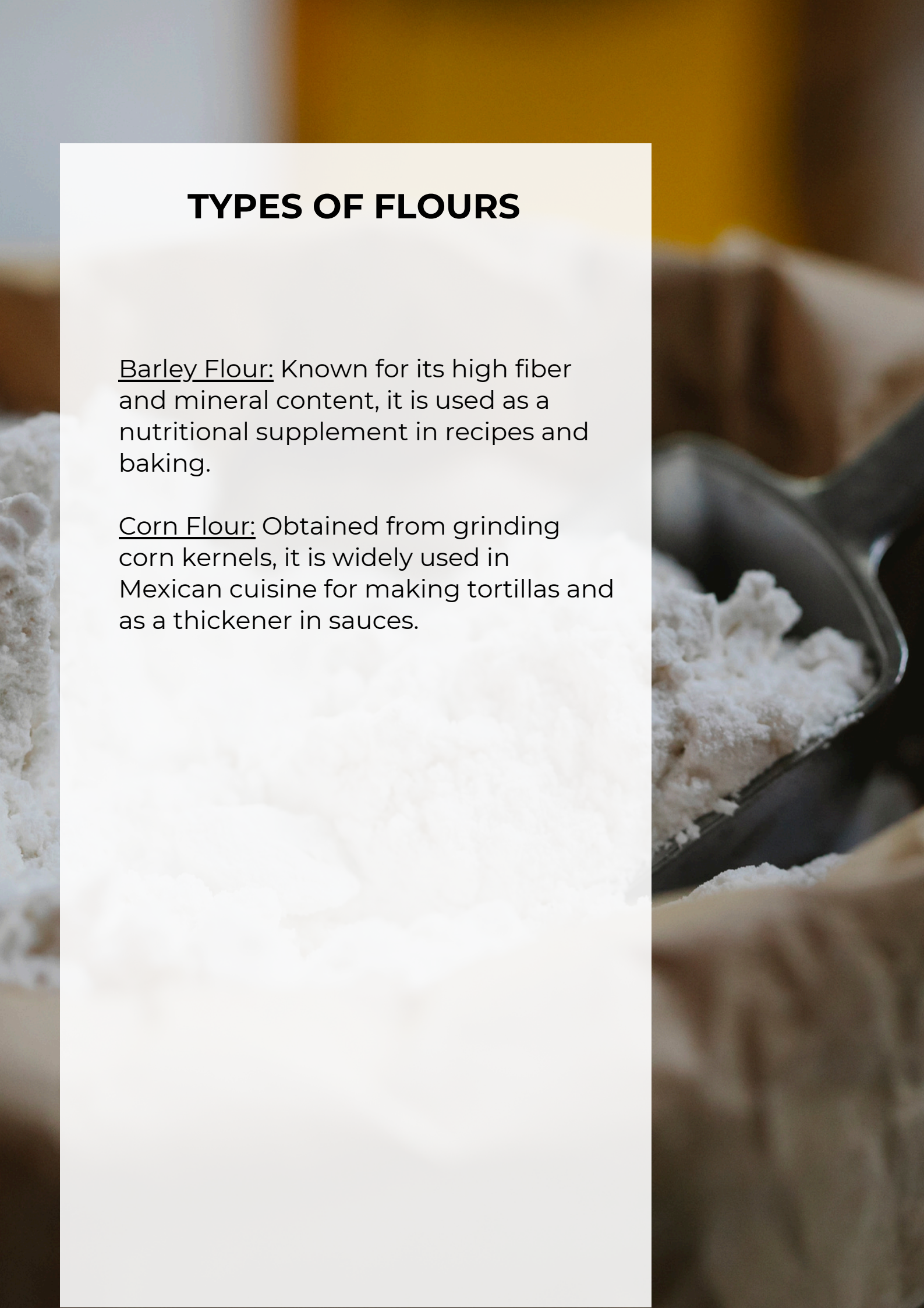
Chickpea Flour: A gluten-free option obtained from grinding dry chickpeas. It is high in protein and fiber, making it ideal for baking and pastry.



TYPES OF FLOURS

Barley Flour: Known for its high fiber and mineral content, it is used as a nutritional supplement in recipes and baking.

Corn Flour: Obtained from grinding corn kernels, it is widely used in Mexican cuisine for making tortillas and as a thickener in sauces.



HARINAS 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

Initiated in 2023

Export Registry.....

Does not apply

Monthly Production Capacity.....

4 Tons

Destination of Exported Product.....

United States

Export Capacity.....

The company has only exported samples.



CERTIFICATIONS

- Certificación de registro ante la FDA.

PACKAGING TYPE

Bolsa laminado con zipper

CONTRACT MANUFACTURING AVAILABLE FOR OTHER BRANDS

No

PRODUCTS

Harinas de plátano macho verde

PRESENTATIONS

453 gr, 1000 gr, 2 kgs

CONTACT:

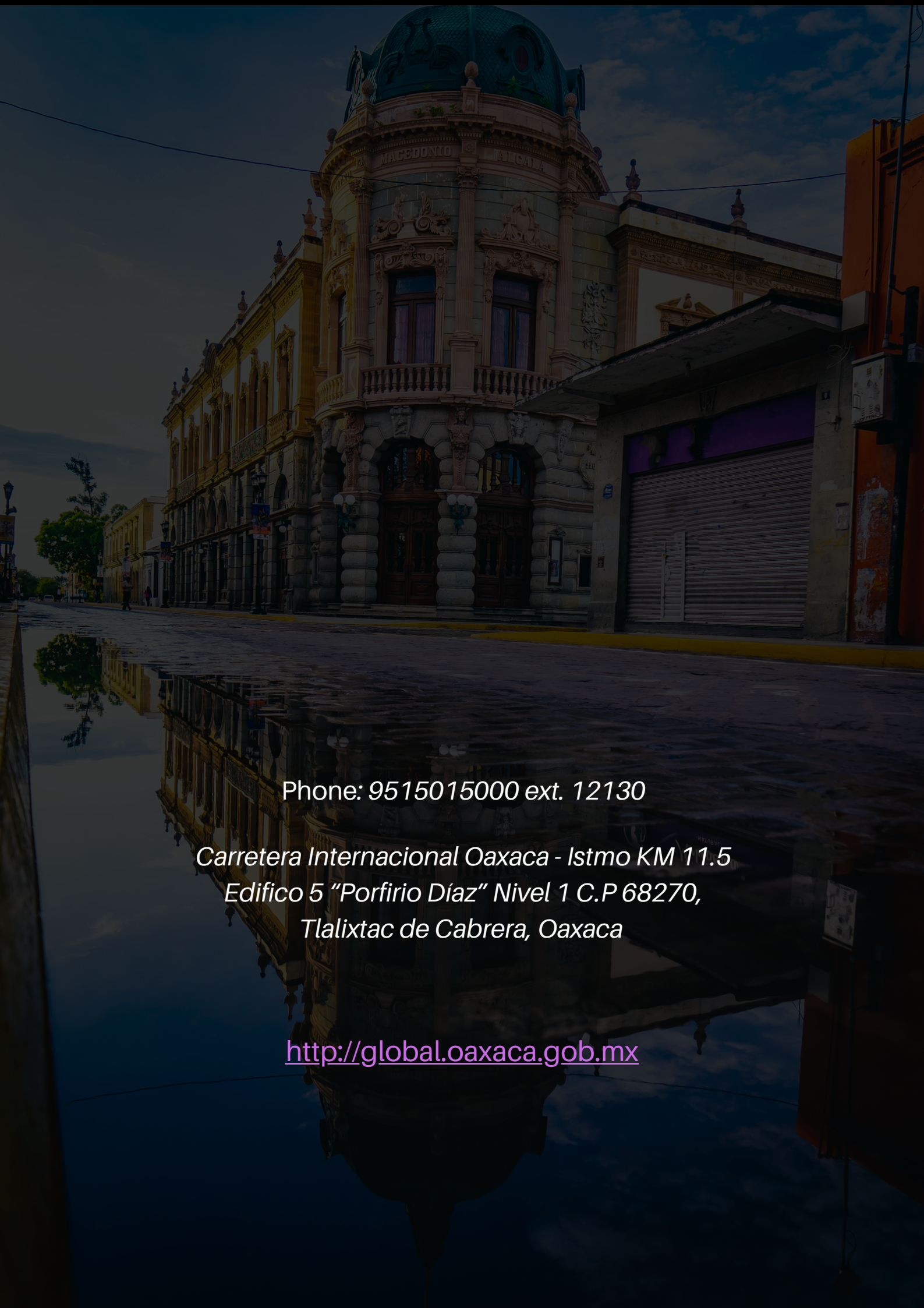
Business name: AGROIND PAPALOAPAN S. de R.L. de C.V.
Fiscal address: Avenida Mancilla Ext. 975 Int. 104 Colonia Santa Fe, San Juan Bautista Tuxtepec, Oaxaca

(+52) 287 406 7545

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