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GRUPO AGAVE NEGRO

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# WHO ARE

We are Grupo Agave Negro, a 100% Mexican company, created in Apaseo el Alto. A young company with a vision for the future and the desire to be a recognized brand that represents our place of origin and of course Guanajuato and Mexico. We want to be part of the Mexican tradition that is why we decided to create drinks based on agave distillate, "MEZCAL MIÉNTEMME" "MEZCAL HIBRIDO" "AGAVE NEGRO"



# MEZCAL MIENTEME



**miénteme**  
MEZCAL ARTESANAL  
100% AGAVE CUPREATA  
DENOMINACIÓN DE ORIGEN PROTEGIDA

MEZCAL JOVEN  
Doble destilación  
Hecho en México

# MEZCAL MIENTEME

A unique and versatile Mezcal, full of culture and ancestral tradition. Live the magical experience of tasting Mexico through Mezcal Miénteme. Lie to me is an organic product.

## DATA SHEET

AGAVE: CUPREATA (MAGUEY PAPALOTE).

GROWTH TIME: 7 TO 8 YEARS.

OVEN TIME: CONICAL OVEN MADE OF PARTITION AND STONE.

MILL: HEARTBREAKING.

TYPE OF WOOD IN COOKING: OAK, OCOTE AND MESQUITE FIREWOOD.

FERMENTATION: WOODEN VATS.

ALCOHOLIC WEALTH 45%.

DISTILLATION: TRADITIONAL ALEMBIC.



## CATA's notes:

With an impeccable and clean appearance, crystal clear with an aroma of cocoa and toasted pumpkin seeds at the first sip. Pleasant flavor that makes you remember the fruit and flora of the region, the pine and oak forests, proudly carried and infused with mesquite. Ideal to pair with citrus salts and sweet fruits.

# MEZCAL HIBRIDO



# MEZCAL HIBRIDO

It is a crystalline Young Mezcal with an aroma and body of great character. It begins from the oven and ends in the still where the rich flavors of these two magnificent agaves gradually mix.

## Data sheet:

Agave: Cupreata/Espadin

Growth time: 7 to 8 years.

Oven time: conical oven made of partition and stone.

Mill: heartbreaking.

Type of wood in cooking: oak, ocote and mesquite firewood.

Fermentation: wooden vats.

Alcoholic wealth 38%

Distillation: traditional alembic.



Mezcal blends wild cupreata and espadin, 100% artisanal with slightly smoky woody, herbal and floral notes, its intense and smooth flavor as it passes will leave you wanting to try more, it is unique.

# LICOR DE AGAVE AGAVE NEGRO



# LICOR DE AGAVE AGAVE NEGRO

From Mexico to the world...

To the eye it gives us an intense gold color, to the smell you will be able to perceive woody and sweet notes.

Agave Negro is made under high quality standards. made from Agave cupreata, which provides character and complexity to the flavor.

## Data sheet

Agave: cupreata

Region: Michoacán.

Growth time: 7 years.

Oven time: conical oven made of partition and stone.

Mill: heartbreaking.

Type of wood in cooking: oak, ocote and mesquite firewood.

Fermentation: wooden vats.

Alcoholic wealth 30%

Distillation: traditional alembic.

Rest: rested in oak barrels for 3 months



## CATA's notes:

Its soft combination of agave cupreata and aging in the barrel tends to give notes of spices that it acquires from its rest, with a sweet and perfumed flavor that has a perfect balance. It is an ideal product to mix.



**THANK YOU**

**FOR CHOOSING GRUPO  
AGAVE NEGRO**

THANK YOU FOR CHOOSING  
MEZCAL MIENTE ME,  
HIBRIDO AND AGAVE  
NEGRO.