

— MEZCAL ARTESANAL —
MAREMOTO®

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ELABORATION:

The expert hands of master mezcal makers carefully select the agave, ensuring it's at the perfect point of maturity. Upon finishing the harvest process, The agave heart is cooked underground with selected wood and river rock. When ready, the agave's sweetness is extracted via manual maceration, The crushed agave is placed in wooden barrels, then be distilled by our artisanal method. It's then bottled under the strictest quality standards.

MEZCAL MAREMOTO
ARTISANAL PRODUCT 100% AGAVE

TASTING NOTES

Aromatic, clean and brilliant with fruity notes that blend with the smoky essence of its elaboration; producing the simulated effect of a seaquake (MAREMOTO) on your palate. Pairing: Ideally compliments beef, fish and fresh seafood.

CERTIFICATIONS(PRODUCTS/SYSTEM)

FDA,Others,[COMERCAM]

Certified by the government standards of Mexico and the Mexican Council for Quality Regulation of Mezcal). COMERCAM.

THE BEST SEASON

Year around

PRODUCTIVE CAPACITY

40,000 Liters

TARGET MARKET

Retail,Supermarket,Department store,Trading, Wholesale,Hotel, Banquet & Leisure,

EXPORT

Japan and China



WHO WE ARE:

CASA ARCAUTE S.A. de C.V.

From our MEZCAL, Casa Arcaute S.A. de C.V. has developed a familiar and simple concept for the consumer entailing four elements or brands emulating the patterns of nature, or states of matter. The perfection of its elaboration follows an artisanal process which goes through the highest standards of quality projected by our vision. Our history reflects a studied line of magueys ranging from Espadin, Madrecuixe, Sierra Negra, Tobala and Tepextate. The blend produces notes that reflect the flavors of Mexico. It's due to this that we partake of our exhaustive investigation for the elaboration of our ensembles.

MISSION

By way of our products; to transport our consumer on a mystical experience of the palate, of sight, of scent, of taste... at a given moment; showing the perfection of our spirit and bringing the customer to a level of satisfaction that is reflected in our proud Mexican traditions.

VISION

Consolidate the brands and different ensembles of Casa Arcaute as the preferred spirit of the international consumer by excellence.

VALUES

Commitment Respect Congruence

MAREMOTO – Water

TERRESTRE – Earth

VORTICE – Air

INCANDESCENTE – Fire

Each of our Mezcal brands has a unique distinction; for contact with each one of our products possesses an abstract similarity to the element it references.

4 ELEMENTS (Most frequently, classical elements refer to ancient concepts which some science writers compare to the modern states of matter (earth to the solid state, water to liquid, air to gaseous and fire to plasma).

PRODUCT DESCRIPTION



MEZCAL MAREMOTO

Commercial Brand: Mezcal Maremoto

Product: Young Espadin

Type or Category: Young

Species: Angustifolia Haw Agave Growth: 8 years
Agave Picking Espadin

Fermented: Pinewood tubs, Chemical free

Product free plastic: Stainless steel tank
(After distillation never on plastic)

Distillation: Double distilled

Type of baked: volcanic stone oven

Type of grinding: Stone tahona Wheel

Type of distillation: Fired Copper

Alcohol by volume Alc/Vol. 94 Proof

Net Content: 750 mL (25.36 fl. oz.)

Weight of bottle: 1.5 Kg. (3.30 Pounds)

Product size: 13.5 x 9.5 x 9.5 cm.

Production product: 2018

Product of Oaxaca

Made in Mexico

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GOVERNMENT WARNING:

(1) According to the Surgeon General, women should not drink alcoholic beverages during pregnancy because of the risk of birth defects. (2) Consumption of alcoholic beverages impairs your ability to drive a car or operate machinery, and may cause health problems.

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www.mezcal.me (WEBSITE JAPANESE LANGUAGE)

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