

CASA XAMU
mezcal artesanal



Flavors born from fire, with Oaxacan history and soul

◆ 75 YEARS OF FAMILY LEGACY ◆



CERTIFICACIÓN
NOM-070-SCFI-2016

Discover the artisanal spirit of Casa Xamu



Ancestry guides us, craftsmanship defines us

At Casa Xamu, we are passionate about preserving the ancient tradition of agave distillation. For us, mezcal is mysticism and ritual; it is living heritage, handcrafted with respect, just as our ancestors did. It is the soul of our land—woven with deep roots, the sacred fire of the palenque, and the spirit of our people.

A vision born from agave

We envision bringing the soul of Casa Xamu mezcal to every corner of the world. As a living symbol of Oaxacan culture, we aspire to become your favorite choice for toasts, celebrations, and everyday enjoyment. This spirit reflects, in every sip, the love it's born from, the ancient tradition that sustains us, the culture that shapes our identity, and the quality we carefully do for YOU.



To share our culture, tradition, and family history with the world through our mezcals.

We are Oaxacan, with our culture and traditions in our hearts.

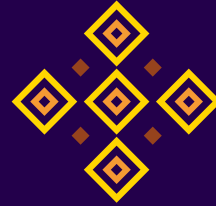
The goal of Casa Xamu is to share with the world our love for our culture, ancient tradition, and family history; through the aromas, flavors, and brilliance of our mezcals.

As a family, we are proud of the state of Oaxaca, where the majority of speakers of Mexico's native languages are concentrated. Thanks to this living heritage, recipes, agricultural knowledge, trades, and crafts full of color and tradition are preserved.

Like us, who for four generations of Master Mezcaleros have preserved the ancestral ways of making a premium mezcals.

Espadín

◆ YOUNG ◆



Smooth and silky, with sweet notes of citrus, vanilla, and sweet potato

A gentle mezcal, balanced with subtlety and a silky mouthfeel. Aromatic, with primary fruity notes and hints of spice. A mineral finish, smooth and delicate on the palate

Agave plant age: 7 to 8 years
750 ml

NOTES:

Nose: Fruity; orange, tangerine, mango with hints of vanilla, sweet sweet potato, and spices like bay leaf.

Palate: Balanced with slight bitter peaks, alcohol balanced with a spicy finish.

- ◆ Fruity
- ◆ Spiced
- ◆ Earthy / Mineral



Wild Espadín

◆ YOUNG ◆



Persistent and enjoyable, a blend of sweetness, spiciness, and a mineral finish

Balanced mezcal, silky with spicy and fruity touches. Predominantly mineral notes in the finish. Subtle spice aromas with a long-lasting and highly enjoyable presence.

Agave plant age: 7 to 8 years
750 ml

NOTES:

Nose: Fruity; tangerine, mango with hints of vanilla, sweet sweet potato, and spices such as bay leaf.

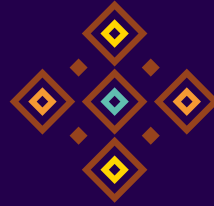
Palate: Balanced with slight spicy touches at the start, alcohol balanced with a spicy finish.

- ◆ Fruity
- ◆ Spiced
- ◆ Earthy / Mineral
- ◆ Peppery



Espadín – Tobalá

◆ YOUNG ◆



Smooth and complex, with earthy notes of cacao and a mentholated freshness.

Select mezcal, smooth on the palate, featuring aromatic notes of truffles and earthy hints of cacao seeds.

It presents a slight freshness derived from mentholated notes in the finish.

Friendly on the palate and intensely complex.

Agave plant age: 8 to 12 years
750 ml

NOTES:

Nose: Woody, with subtle fruity notes like tangerine and mango, along with hints of vanilla.

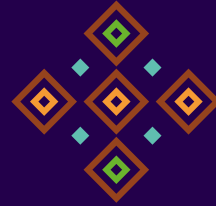
Palate: Smooth, elegant, with earthy notes confirmed on the finish.

- ◆ Earthy / Mineral
- ◆ Fruity
- ◆ Cacao / Resin
- ◆ Spiced
- ◆ Mentholated



Tobalá

◆ YOUNG ◆



A symphony of cocoa, truffle, and agave

Elegant mezcal, smooth on the palate, featuring aromatic notes of truffles and earthy hints of cacao seeds. It presents a slight freshness derived from mentholated notes in the finish. Gentle on the palate and highly complex.

Agave plant age: 8 to 12 years
750 ml

NOTES:

Nose: Cacao seeds, earthy, wood resin, leaf litter, wild mushrooms.

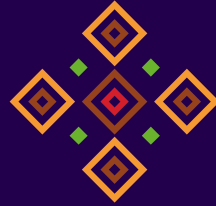
Palate: Smooth, elegant, complex; earthy notes confirmed on the finish, with a touch of tree resin that provides a slight refreshing sensation.

- ◆ Earthy / Mineral
- ◆ Herbal
- ◆ Cacao / Resin
- ◆ Spiced
- ◆ Mentholated



Madrecuishe

◆ YOUNG ◆



Mineral and mature, like the earth that gave it birth

Balanced mezcal with an earthy finish. Predominantly spicy in aroma with underlying herbal notes. Earthy and mineral on the palate. Very pleasant and silky mouthfeel.

Agave plant age: 12 to 16 years
750 ml

NOTES:

Nose: Earthy, mineral, with clay-like notes. Spices such as pepper, thyme, vanilla, cacao. Herbal notes at the finish.

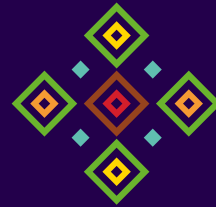
Palate: Robust, spicy finish with great balance on the palate.

- ◆ Earthy / Mineral
- ◆ Spiced
- ◆ Herbal
- ◆ Cacao / Resin
- ◆ Peppery



Tepeztate

◆ YOUNG ◆



Robust and herbal, its citrus freshness blends with the maturity of the spices.

Herbal and robust mezcal with spicy notes, light menthols, and freshness on the nose and palate. Refreshing, revealing citrus notes of key lime and sweet lime in the finish. Elegant and complex. A great aperitif to pair with grilled molcajete tacos.

Agave plant age: 18 to 20 years
750 ml

NOTES:

Nose: Herbal, spicy, slightly peppery. Green pepper, thyme, palo santo, cinnamon; mentholated eucalyptus notes in the background.
Palate: Spicy, robust, complex; citrus in the finish confirming mentholated notes.

- ◆ Herbal
- ◆ Spiced
- ◆ Mentholated
- ◆ Peppery
- ◆ Fruity
- ◆ Earthy / Mineral



Espadín

◆ Distilled with Coffee ◆



Pleasant and balanced,
with sweet notes of citrus, sweet potato,
vanilla, which combine with the rich,
roasted aroma of organic coffee.

Aromatic, with primary fruit notes of spice, dark chocolate, roasted coffee, and a hint of nuttiness. A smooth, subtle, mineral finish.

Agave plant age: 7 to 8 years
750 ml

NOTES:

Nose: Fruity citrus aromas with hints of vanilla, sweet potato, and bay leaf combine with notes of roasted coffee, dark chocolate, and a touch of nuttiness.

Palate: Balanced with slight bitter peaks and a spicy aftertaste, complemented by notes of coffee, a touch of citrus acidity, and cocoa.

- ◆ Fruity
- ◆ Spiced
- ◆ Earthy / Mineral
- ◆ Roasted Coffee Beans





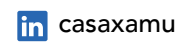
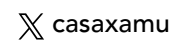
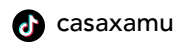
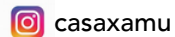
Take Casa Xamu to the world

We seek partners who share our vision of quality, respect for tradition, and passion for authenticity. Contact us. Together, we can bring the soul of Oaxaca to new tables.



www.casaxamu.com

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