

NAVAJAS®

HANDCRAFTED
IN MEXICO

Hacienda Navajas is located in Tala, Jalisco, on fertile volcanic lands first officially recorded in 1695, when the estate boundaries were surveyed, covering approximately 2,536 hectares. Its name "blades" or "Navajas" comes from the obsidian deposits still found in the region, once used by the area's ancient Mesoamerican inhabitants.



During the colonial period and into the 19th century, the estate operated as a major agro-industrial center dedicated to sugarcane cultivation, housing a mill-trapiche for the production of raw sugar and cane spirits. In 1850, under the ownership of Nicolás Remus, it was merged with neighboring estates to form a latifundium of over 24,000 hectares. At its peak, it produced over 70,000 liters of aguardiente per year and was awarded silver medals in Jalisco (1878-79) and a gold medal in Aguascalientes (1879) for the quality of its spirits.

After decades of abandonment, the estate was restored in 2019, preserving its original architecture and reviving its productive legacy. Today, Hacienda Navajas crafts artisanal rums and cane spirits exclusively from Mexican molasses, using traditional methods that emphasize character and authenticity. With short and long fermentations. Distillation is carried out in a custom-designed hybrid still made of stainless steel with copper inserts, engineered for flexibility to produce light and heavy rums. Aging takes place in American oak barrels under a distinct cycle of warm dry and monsoon climate, which accelerates maturation and develops a unique profile to our rums.

