





KAHIA MEZCAL

Distilling the essence of a great nation

Kahia Mezcal represents the celebration of a story as old as Mexico itself. A story of sustainability and meticulous craftsmanship, where the magic of distillation brings out the best of the nopal prickly pear cactus, transforming it into the soul of Kahia Mezcal.



ARTISANAL MEZCAL DISTILLED WITH NOPAL

Kahia Mezcal masterfully combines the distinctive flavor of the nopal with the citrus, fruity and slightly smoky nuances of the espadín agave from Oaxaca, thus creating an artisanal mezcal that encapsulates the essence of our Mexican land.



KAHIA MEZCAL

ARTISANAL MEZCAL DISTILLED WITH NOPAL CACTUS

- Young Artisanal Mezcal 100% Agave Espadín distilled with nopal prickly pear cactus in Oaxaca, Mexico.
- Alcohol volume: 40% Alc. Vol.
- Distillation craft: Using a traditional copper still to achieve purity and flavor.
- Taste profile: A harmonious mix of citrus, fruity, and fresh notes from the prickly pear cactus, crowned with a floral aroma.
- Presentation: Kahia Mezcal is presented in a 750ml glass bottle, embodying the spirit of purity and care, dressed with a Mexican Art Nouveau-inspired label.
- Proudly distilled and bottled in Mexico. 100% Mexican product and owned by Mexican hands.



KAHIA MEZCAL

OUR PROCESS

The creation of Kahia Mezcal is a story of connection, sustainability, and meticulous craftsmanship.

Our journey begins in the heart of Mexico, where unsold prickly pear cactus by low-income local farmers is given a new lease of life and ensures that the fruits of their labor do not go to waste.

At the center of this operation is a committed workforce made up of 90% women, who with innovation and processes powered by renewable energy, safeguard the precious qualities of the nopal.





In Oaxaca, we make a meticulous selection of the best espadín agaves to cook them in a traditional wood-fired oven with oak and mesquite.

Once the agave piñas complete their cooking process, they are ground in a stone mill pulled by a horse where the resulting bagasse is transferred to the pine wood barrel to begin its fermentation process.

Then, the magic of distillation brings out the best of the nopal, transforming it into the soul of Kahia Mezcal.

Our artisanal approach means we produce in small batches, meticulously adjusting the subtle changes in the flavor and character of the nopal caused by the whims of nature.

With a mix of art and science, we harmonize the unique flavor of the nopal prickly pear cactus with the nuances of the espadín agave, making each bottle of Kahia Mezcal a beautiful symphony of flavors and a tribute to our roots, our struggles, and our triumphs.

OUR ETHOS

In Mexico, where agriculture is part of the fabric of daily life, women have traditionally toiled in the shadows, being their contributions undervalued and their rights being ignored. With less than 15% of the land under their ownership, women in rural communities face enormous barriers to economic security and autonomy.

As founders, we saw Kahia Mezcal as a catalyst for change and a generator of opportunities for gender equality and economic empowerment by championing sustainable agriculture and supporting the entrepreneurial spirit of local women farmers.

We are committed to manufacturing our artisanal mezcal at distilleries that empower women in their labor force and with initiatives for the rescue and protection of wild agave species. Additionally, we source our prickly pear nopal from sustainable crops grown by low-income farmers and/or women-owned crops in Mexico.



**AWARD-WINNING BRAND AT THE AMERICAN DISTILLING INSTITUTE'S
INTERNATIONAL SPIRITS COMPETITION 2024**



Spirit Excellence:
Best of Category



Silver Medal at Best
International Botanical Gin



Bronze Medal at Best
Packaging Excellence

KAHIA MEZCAL

SPEC SHEET

Product: Mezcal

Category: Mezcal Artesanal (Artisanal Mezcal)
distilled with prickly pear nopal cactus leaves.

Origen: Product from México

Trade Mark: Kahiamx

Distilled in: Oaxaca, México

Alcoholic Content: 40% Alc. Vol.

Agave from: Nejapa de Madero, Oaxaca,
México

Maturation: 7 years

Cactus from: Hidalgo, México

Grinding: Horse-drawn Tahona

Fermentation: Pinewood

Cooking: Conical stone oven

Distillation: Double distillation in copper still

Notes: Natural amber color with subtle floral
aroma and smoky notes. Soft and fresh on the
palate.

Storage: The golden color is natural due to the
distillation of the nopal in our mezcal. Please keep
away from the sun to avoid fading. Store at room
temperature.

Presentation: 750ml glass bottle with cork

Packaging: 6 bottles per box

Pallet content: 576 bottles

Pallet dimensions: 1.2 x 1.0 x 1.10 mts

Pallet total weight: 768 Kg

Max Capacity Volume: 10,000 bottles / month



KAHIA MEZCAL

NOPAL CACTUS ARTISANAL MEZCAL

Kahia Mezcal is not just a Mezcal; It is a testament to an ethos of empowerment and sustainability. Join us to savor a spirit that has as much to do with its journey and the hands that crafted it as it does the unparalleled flavor experience it offers.