



VaFaNa es una empresa aliada de



El comercio exterior no es nada sencillo, pero te ayudamos a dominarlo.

MEZCAL MACURICHOS

Oaxaca, México

We have dedicated our lives to the elaboration of artisan mezcals with one hundred percent organic agaves, both from wild species native to the region, as well as those traditionally used to make mezcal. Our exquisite mezcals have obtained over fifty years of dedication and experience, multiple awards and recognitions at the national and international level.



MEZCAL MACURICHOS

Led by the young and brilliant maestro mezcalero Gonzalo Martinez, Mezcal Macurichos is dedicated to the protection of both the cultural tradition and the agricultural heritage of agave within the iconic mezcal production community of Santiago Matatlán.

The family palenque was founded in 1963 by Rosalino Martinez Ruiz and his son Rafael Martinez Hernandez after a long history of previous generations working for or renting other palenques. Today, Gonzalo and his three brothers continue to distill at the same site their grandfather and father established six decades ago.

With a strong focus on community, the family employs numerous neighbors and is one of only a handful of distillers in the area who still produce using Ancestral methods, including clay pot stills. The brothers cultivate their own diverse fields of agave—planting from seed and reforesting the diminishing wild agave populations—and use exclusively organic farming practices with love and respect.

Gonzalo launched Macurichos in 2012 in honor of his grandfather, with the brand label featuring an illustration of Rosalino returning home on horseback after a long day of work *en el campo*. In Gonzalo's words, "When you drink Macurichos you are drinking years of our family's history, work, and sacrifice. "





MEZCAL MACURICHOS

Artisanal Mezcales, made by master Mezcaleros.

Agaves:

Barril, Tobala, Espadín, Mexicano, Tepeztate, Cenizo, Madre Cuishe, Agave Blanco, Coyote Salvaje

DISTILLED IN COPPER ALAMBIQUES AND IN CLAY POTS

Wild and cultivated agaves.



Contáctanos:

 Alejandra Vázquez
Operations Consultant

 +52 (55) 3933 3703

 contaco@vafanagroup.com

 +52 (55) 2288 7273