

REYES Y COBARDES

Year Founded: 1700's

Region: San Felipe, Mexico

Founder/Distiller: Daniel Tellez Reynoso and Oaxacan Mezcaleros Juan Claudio and Juan Manuel

Fun Fact: Spent agave pulp is composted and reportedly converts unusable distillate into a fuel source to power the main facility's machinery.

One of the most emblematic Haciendas among the Mezcal world due to its historical significance. Located in San Felipe its origins date back to the late 16th century and has been producing mezcal since mid 1700's. We respect the heritage in the production process and have included modern methods to enhance the characteristic profile. Unique to Reyes y Cobardes is the combination of steaming and smoking of the agaves before the grinding process, the result is a subtle Mezcal with a surprisingly sweet nose and smokiness of roasted agave. On the palate you'll find red peppers and pine before a long finish of cracked black pepper



and caramel. Perfect for sipping and ideal for mixing, adding a layer of smokiness and complexity. Reyes y Cobardes Mezcal is curated by chef Daniel Tellez Reynoso. He met mezcaleros Juan Claudio and Juan Manuel in 2014 in the region of Sola de Vega, Oaxaca. Together, they started the brand that soon spread to include other producers in different states. They have a seed bank and reforestation program that emphasize sustainable cultivation methods.



Margarita

Our take on the traditional margarita presents a perfect balance between the complexity of tequila and fresh notes of lime.