

# BANHEZ MEZCAL

Francisco Javier Perez Cruz formed the Consejo Oaxaqueño del Maguey Mezcal (Oaxaca Mezcal Maguey Council) and served as its president, establishing nurseries, rehabilitating distilleries, and gradually helping people in the industry organize and work together. Though he has his own mezcal operation, he founded this association (which is also related to Mezcal Banhez) with other producers to mutually promote their brands on both the domestic and international markets. In the tiny village of San Miguel Ejutla in the central valley of Oaxaca, a co-operative comprised of 46 families (Unión Productores de Agropecuarios del Distrito de Ejutla de Crespo (UPADEC) is committed to sustainable, fair trade mezcal production the same way it's been done by their ancestors for nearly two centuries. Underground wood-fired pits, donkey-pulled tahonas (stone-wheel mills), fermentation in wooden tanks and small-batch distillation in copper alembics punctuate a process that has been and remains the life's work of these mezcaleros. The life of a mezcalero once meant inconsistent work, low wages and an uncertain future. The farming families behind the Banhez Cooperative are changing this, improving lives today and for generations, but it was not always this way.



## A little bit about Mezcal's history.



The narrative of mezcal is deeply intertwined with agave, also known as maguey or "the century plant." There's considerable debate about when mezcal production first began, though it is suggested that human use of agave dates back as far as 11,000 years. With its cultivation by humans, the agave's genetic structure adapted over millennia, influenced by its growth in diverse regions and its use by various indigenous groups, including the Aztecs, Zapotecs, and Mixtecs. Agave took on a central role in everyday life, serving as a material for clothing, tools, and medicines. In ancient Mesoamerica, the plant was revered, and its personification, Mayahuel, was worshipped as the goddess of fertility and nourishment. In the rugged terrains of Oaxaca, the geographical isolation of communities led to the development of unique dialects, traditions, and mezcal production techniques. The ability of agave to flourish in varied climates also influences the distinctive flavors of mezcal, contributing to the spirit's complexity. Thus, the rich history and cultural diversity surrounding mezcal mark it as one of the most ancient and intricate spirits known.



## Apolonio Patricio Lopez

**Palenque Name:** El Paraíso

**Generation:** 3rd

**Mezcal Produced:** Espadín, Barril, Cuishe, Jabalí, Arroqueño, Tepeztate, Tobalá and Mexicano

**Started with Banhez:** 2000



### Arroqueño Mezcal

Banhez Arroqueño comprises 100% Arroqueño agave, an enormous species that takes up to 15 years to reach full maturity and is found only in rural regions of Oaxaca. This delightful mezcal is earthy and dark, with subtle smoke and underlying sweetness.

Agave: Americana Oaxacensis

Origin: San Agustín Amatengo

Elevation: 4480 ft/ 1365 m

Fermentation: Levadura natural, 5-6 days

Distillation: Cobre



### Tepeztate Mezcal

Banhez Tepeztate comprises 100% Tepeztate agave, a unique species that can take up to 14 years to mature. Banhez Tepeztate presents flavors rich in smoke and terroir-driven earthiness, with a green pepper vegetal nose, green apple fruitiness, and notes of citrus zest.

Agave: Marmorata

Origin: San Agustín Amatengo

Elevation: 4480 ft/ 1365 m

Fermentation: Levadura natural, 5-6 days

Distillation: Cobre



## Luis Pacheco

**Palenque Name:** El Sabino

**Generation:** 2rd

**Mezcal Produced:** Espadín, Barril, Cuishe

**Started with Banhez:** 2012



### Cuishe Mezcal

---

Banhez Cuishe comprises 100% Cuishe agave and produced in limited quantities. It is an incredibly easy-to-sip mezcal with all the tropical fruitiness, acidic dryness, and herbaceous notes that this agave is typically known for.

Agave: Karwinskii

Origin: La Noria

Elevation: 4,705 Ft / 1379 M

Fermentation: Levadura natural, 5-6 days

Distillation: Cobre



### Tobala Mezcal

---

Banhez Tobalá comprises 100% Tobalá agave, a revered species due to its scarcity, small physical size, and growing period. Known for its intense aromatics and smooth flavor profile, tasting notes consist of green mango, leather, and fresh green herbs.

Agave: Potatorum

Maestro: Gonzalo Hernandez Bigotes, Luis Pacheco

Origin: La Compañía

Elevation: 4,865 ft/1483 m

Fermentation: Levadura natural, 5-6 days

Distillation: Cobre



## Juan Osorio Torres

**Palenque Name:** Juquilita

**Generation:** 2rd

**Mezcals Produced:** Espadín, Barril, Mexicano, Tosalá and Tepeztate

**Started with Banhez:** 2022



### Pechuga Mezcal

Banhez Pechuga de pavo comprises 100% Espadín agave distilled with indigenous seasonal fruits and raw turkey breast. A single distillation in a copper still outfitted with a refrescadora preserves the agave's roasted flavors as they're met with fruity aromas and layers of textural complexity from the turkey. Versions of "destilados con pechuga" have been consumed across Oaxaca on special occasions for centuries.

Agave: Angustifolia

Origin: San Vicente Coatlan

Elevation: 4,705 ft / 1379 m - 5708 ft / 1740 m

Fermentation: Levadura natural, 6 days



### Ensamble Mezcal

A sustainable blend of 90% Espadín and 10% Barril agave, Banhez Ensamble is a delightfully mild, floral, and fruity mezcal (pineapple, banana). It is perfect for first-time mezcal tasters and wonderful for cocktail innovation.

Agave: Angustifolia, Karwinskii

Maestro: A blend of all 46 families

Origin: Various

Elevation: 4,705 ft / 1,379 m - 5,708 ft / 1,740 m

Fermentation: Levadura natural

# BANHEZ

## DESTILADOS DE FRUTA

Every rainy season the fields are lush with crops, mezcal production slows down for the palenques. This break in production and abundance of perfectly ripened fruit creates an amazing opportunity for our co-op members to flex their creativity and satiate curious palates. The result? A limited production of fruit distillations – none of which are short of magic. Similar to a brandy or eau de vie, these are spirits made from 100% fruit grown and distilled in Mexico.



### Destilado De Mango

100% second bloom Ataúlfo mangoes from the coast of Oaxaca. Wildly fermented for seven days in traditional wood tinas. Masterfully distilled over an open flame refrescadora still, just like our mezcal.

### Destilado De Piña

100% field ripened pineapples from tuxtepec, oaxaca. Wildly fermented for five days in traditional wood tinas. Masterfully distilled over an open flame refrescadora still, just like our mezcal.

