



YOU JUST FOUND OUT WHICH BRUXO YOU ARE.  
FROM TODAY, IT WILL JOIN YOU FOREVER.

## THE GUIDE

# X

### AGAVE:

Espadín 80% (Agave Angustifolia)  
Barril 20% (Agave Karwinskii)

### MAESTRO MEZCALERO:

Juan Morales, *San Dionisio Ocoteppec, Oaxaca*

### TASTING NOTES:

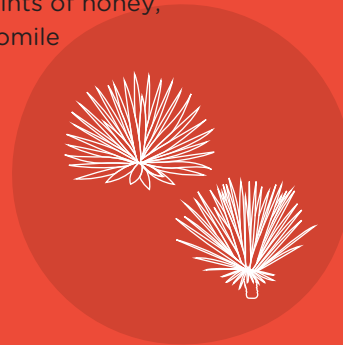
Appearance: Silver highlights, clean surface,  
bright, crystalline and transparent

Aroma: Citrus and peanut notes with a mix  
of flowers and jicama

Flavor: Soft mineral notes with hints of honey,  
citrus peel and dry chamomile

### PAIRING:

Berries, apples, tuna and citrus



## THE WIZARD

# No. 1

### AGAVE:

Espadín (Agave Angustifolia)

### MAESTRO MEZCALERO:

Lucio y Juan Morales, *San Dionisio Ocoteppec, Oaxaca*

### TASTING NOTES:

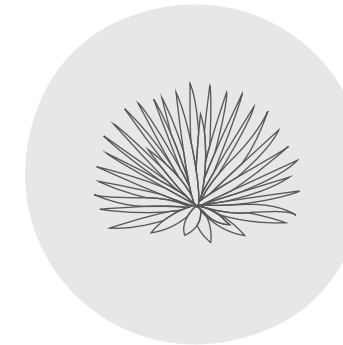
Appearance: Silver highlights, clean surface,  
bright pearly white

Aroma: Light floral notes and prominent smoke

Flavor: Citrus and a hint of pepper on the finish

### PAIRING:

Berries, apples, tuna and citrus



## THE SEDUCER

# No. 2

### AGAVE:

Espadín 80% (Agave Angustifolia)  
Barril 20% (Agave Karwinskii)

### MAESTRO MEZCALERO:

Herminio Coronado, *Agua del Espino, Oaxaca*

### TASTING NOTES:

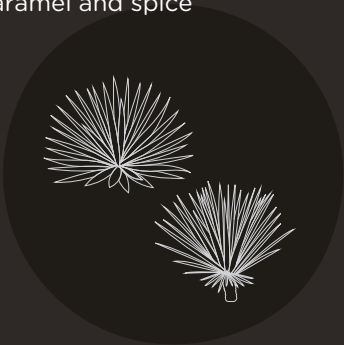
Appearance: Amber color, clean surface,  
bright and transparent

Aroma: Sweet, herbal and citrus notes, fennel and  
mint with subtle smoke

Flavor: Floral notes, chocolate, caramel and spice  
with a velvety soft finish

### PAIRING:

Melon, prosciutto, cheese,  
dried fruits, meat and fish



## THE HUMANIST/SHAMAN

# No. 3

### AGAVE:

Barril (Agave Karwinskii)

### MAESTRO MEZCALERO:

Félix Santiago, *San Martín Lachilá, Oaxaca*

### TASTING NOTES:

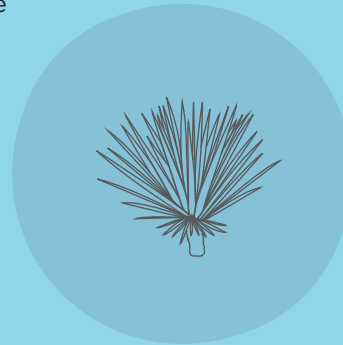
Appearance: Silver highlights, clean surface, bright

Aroma: Nutmeg and mineral notes

Flavor: Soft mineral notes, cantaloupe finish

### PAIRING:

Fresh cheese, nuts and aguachile



## THE ALCHEMIST

# No. 4

### AGAVE:

Cuishe 60% (Agave Karwinskii)  
Barril 30% (Agave Karwinskii)  
Espadín 10% (Agave Angustifolia)

### MAESTROS MEZCALEROS:

Cesáreo y Pipino Rodrigues, *Las Salinas, Oaxaca*

### TASTING NOTES:

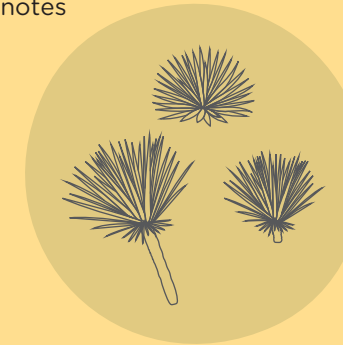
Appearance: Silver highlights, clean surface,  
bright, crystalline and transparent

Aroma: Peanut notes, citrus flowers and pineapple

Flavor: Soft mineral and herbal notes  
(arugula and fennel)

### PAIRING:

Coffee and dark chocolate



## THE SPIRITUAL

# No. 5

### AGAVE:

Wild Tobalá (Agave Potatorum Zucc)

### MAESTROS MEZCALEROS:

Cándido Reyes, *Santiago Matalán, Oaxaca*

### TASTING NOTES:

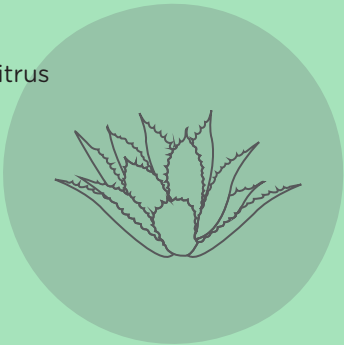
Appearance: Gold tint, clean surface, bright

Aroma: Unique butter notes, ripe tropical fruits like  
peach, pineapple and banana, slightly smoked

Flavor: Balanced sweet tones, peach and quince  
after tasting

### PAIRING:

Smoked salmon, chocolate and citrus



# YO BRUXO MEZCAL

IDEAL FOR COLLECTIVE CONNECTIONS

IDEAL FOR INTROSPECTIVE CONNECTIONS

# X

BROTH  
**SMOOTH**

FUNCTIONAL  
BENEFIT  
**SMOOTHNESS**

EMOTIONAL  
BENEFIT  
**SAFETY/  
CONVICTION**

BRUXO  
**THE GUIDE**



No. **1**

BROTH  
**ORIGINAL**

FUNCTIONAL  
BENEFIT  
**AUTHENTICITY**

EMOTIONAL  
BENEFIT  
**ASTONISHMENT**

BRUXO  
**THE WIZARD**



No. **2**

BROTH  
**SWEET**

FUNCTIONAL  
BENEFIT  
**PLEASURE**

EMOTIONAL  
BENEFIT  
**SEDUCTION**

BRUXO  
**THE SEDUCTOR**



No. **3**

BROTH  
**MINERAL**

FUNCTIONAL  
BENEFIT  
**EARTHLY**

EMOTIONAL  
BENEFIT  
**HUMANITY**

BRUXO  
**THE HUMANIST/  
SHAMAN**



No. **4**

BROTH  
**AGAVE ASSEMBLY**

FUNCTIONAL  
BENEFIT  
**MULTISENSORY**

EMOTIONAL  
BENEFIT  
**TRANSFORMATION**

BRUXO  
**THE ALCHEMIST**



No. **5**

BROTH  
**WILD**

FUNCTIONAL  
BENEFIT  
**MATURITY**

EMOTIONAL  
BENEFIT  
**HARMONY**

BRUXO  
**THE SPIRITUAL**

