



MACHEÉ

ESPADÍN - 45.6% ABV

Maestro Mezcalero: Chepe Elorza, Leo Garcia

AROMA

Cooked agave with subtle fruity undertones

PALATE

Citrus zest, roasted pineapple, a delicate note of white pepper, and a smoked finish

Spirit Type

Artisanal Mezcal

Fermentation

Naturally fermented in Sabino wood vats for 5-8 days utilizing wild environmental yeasts

Agave Name

Espadín (Angustifolia)

Plant Sourcing Region

Sierra Sur of Oaxaca

Distillation

Single distillation in a copper refrescadera still

Plant Age

8-12 Years

Alcoholic Adjustments

Traditional adjustments using heads and tails from the distillation run

Harvesting Method

Hand-selected from cultivated stock

Aging

Matured in glass for 6-12 months

Cooking

Conical earth oven for 6-8 days

Batch Info

540 Lts
720 Bottles (750 ml)
2024 (Lot ESP-2024)

Milling

Crushed by a stone Tahona, pulled by a donkey

Water Source

Deep well

Palenque Location

Guixe, Miahuatlán district, Oaxaca, Mexico

Additives

None. Just agave, water, and time

Altitude

5,187 ft above sea level

NO MINIMUMS. NEXT DAY DELIVERY

TO ORDER, PLEASE CONTACT:

Emilio del Conde

hola@chupesfinos.com

CHUPESFINOS.COM





MACHEÉ

CUISHE - 49.2% ABV

Maestro Mezcalero: Chepe Elorza, Leo Garcia

AROMA

Wet earth, tropical
melon, citrus

PALATE

Elegant, dried fruit, round finish

Spirit Type

Artisanal Mezcal

Agave Name

Cuishe (Karwinskii)

Plant Sourcing Region

Sierra Sur of Oaxaca

Plant Age

12-15 Years

Harvesting Method

Wild, hand-selected

Cooking

Conical earth oven for 6-8
days

Milling

Crushed by a stone Tahona,
pulled by a donkey

Water Source

Deep well

Additives

None. Just agave, water,
and time

Fermentation

Naturally fermented in
Sabino wood vats for 5-8
days utilizing wild
environmental yeasts

Distillation

Single distillation in a
copper refrescadera still

Alcoholic Adjustments

Traditional adjustments
using heads and tails from
the distillation run

Aging

Matured in glass for 6-12
months

Batch Info

140 Lts
186 Bottles (750 ml)
2023 (Lot CUI-2023)

Palenque Location

Guixe, Miahuatlán district,
Oaxaca, Mexico

Altitude

5,187 ft above sea level

NO MINIMUMS. NEXT DAY DELIVERY

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MACHEÉ

AMARILLO - 49.8% ABV

Maestro Mezcalero: Chepe Elorza, Leo Garcia

AROMA

Fall baking spices,
unripened mango,
pink peppercorn

PALATE

Sweet and clear entry, buttery
caramel, earthy and mineral finish

Spirit Type

Artisanal Mezcal

Agave Name

Amarillo (Endemic
Karwinskii x Rhodacantha
Hybrid)

Plant Sourcing Region

Sierra Sur of Oaxaca

Plant Age

10-12 Years

Harvesting Method

Wild, hand-selected

Cooking

Conical earth oven for 6-8
days

Milling

Crushed by a stone Tahona,
pulled by a donkey

Water Source

Deep well

Additives

None. Just agave, water,
and time

Fermentation

Naturally fermented in
Sabino wood vats for 5-8
days utilizing wild
environmental yeasts

Distillation

Single distillation in a
copper refrescadera still

Alcoholic Adjustments

Traditional adjustments
using heads and tails from
the distillation run

Aging

Matured in glass for 6-12
months

Batch Info

120 Lts
160 Bottles (750 ml)
2024 (Lot AMA-2024)

Palenque Location

Guixe, Miahuatlán district,
Oaxaca, Mexico

Altitude

5,187 ft above sea level

NO MINIMUMS. NEXT DAY DELIVERY

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MACHEÉ

ENSAMBLE AMARILLO - VERDITO - ESPADÍN 47.3% ABV

Maestro Mezcalero: Chepe Elorza, Leo Garcia

AROMA

Cacao nibs, cooked agave, countryside herbs

PALATE

Fresh herbs, light smoke, sweet finish

Spirit Type

Artisanal Mezcal

Agave Name

Verdito, Amarillo, Espadín (Angustifolia)

Plant Sourcing Region

Sierra Sur of Oaxaca

Plant Age

8-15 Years

Harvesting Method

Wild & cultivated stock, hand-selected

Cooking

Conical earth oven for 6-8 days

Milling

Crushed by a stone Tahona, pulled by a donkey

Water Source

Deep well

Additives

None. Just agave, water, and time

Fermentation

Naturally fermented in Sabino wood vats for 5-8 days utilizing wild environmental yeasts

Distillation

Single distillation in a copper refrescadera still

Alcoholic Adjustments

Traditional adjustments using heads and tails from the distillation run

Aging

Matured in glass for 6-12 months

Batch Info

120 Lts
150 Bottles (750 ml)
2024 (Lot ENS-2024)

Palenque Location

Guixe, Miahuatlán district, Oaxaca, Mexico

Altitude

5,187 ft above sea level

NO MINIMUMS. NEXT DAY DELIVERY

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MACHEÉ

TEPEXTATE - 48.4% ABV

Maestro Mezcalero: Leo Garcia, Pepe Elorza

AROMA

Raisins, grilled corn, elderflower

PALATE

Poached pear, pumpernickel, coconut milk

Spirit Type

Artisanal Mezcal

Fermentation

Naturally fermented in Sabino wood vats for 5-8 days utilizing wild environmental yeasts

Agave Name

Tepextate (Marmolata)

Plant Sourcing Region

Sierra Sur of Oaxaca

Distillation

Single distillation in a copper refrescadera still

Plant Age

20-25 Years

Alcoholic Adjustments

Traditional adjustments using heads and tails from the distillation run

Harvesting Method

Wild, hand-selected

Cooking

Conical earth oven for 6-8 days

Aging

Matured in glass for 6-12 months

Milling

Crushed by a stone Tahona, pulled by a donkey

Batch Info

27 Lts
36 Bottles (750 ml)
2025 (Lot TEP-2025)

Water Source

Deep well

Palenque Location

Guixe, Miahuatlán district, Oaxaca, Mexico

Additives

None. Just agave, water, and time

Altitude

5,187 ft above sea level

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MACHEÉ

COYOTE - 49.2% ABV

Maestro Mezcalero: Leo Garcia, Pepe Elorza

AROMA

Orange blossom,
white peppercorn,
brown sugar

PALATE

Earthy minerality, chai spice, green
apple

Spirit Type

Artisanal Mezcal

Fermentation

Naturally fermented in
Sabino wood vats for 5-8
days utilizing wild
environmental yeasts

Agave Name

Coyote (Americana)

Plant Sourcing Region

Sierra Sur of Oaxaca

Distillation

Single distillation in a
copper refrescadera still

Plant Age

8-15 Years

Alcoholic Adjustments

Traditional adjustments
using heads and tails from
the distillation run

Harvesting Method

Wild, hand-selected

Cooking

Conical earth oven for 6-8
days

Aging

Matured in glass for 6-12
months

Milling

Crushed by a stone Tahona,
pulled by a donkey

Batch Info

60 Lts
78 Bottles (750 ml)
2025 (Lot COY-2025)

Water Source

Deep well

Palenque Location

Guixe, Miahuatlán district,
Oaxaca, Mexico

Additives

None. Just agave, water,
and time

Altitude

5,187 ft above sea level

NO MINIMUMS. NEXT DAY DELIVERY

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MACHEÉ

VERDITO - 50% ABV

Maestro Mezcalero: Leo Garcia, Pepe Elorza

AROMA

Cacao nibs, cooked agave, countryside herbs

PALATE

Fresh herbs, light smoke, sweet finish

Spirit Type

Artisanal Mezcal

Agave Name

Verdito (Endemic Karwinskii x Rhodacantha Hybrid)

Plant Sourcing Region

Sierra Sur of Oaxaca

Plant Age

10-12 Years

Harvesting Method

Wild, hand-selected

Cooking

Conical earth oven for 6-8 days

Milling

Crushed by a stone Tahona, pulled by a donkey

Water Source

Deep well

Additives

None. Just agave, water, and time

Fermentation

Naturally fermented in Sabino wood vats for 5-8 days utilizing wild environmental yeasts

Distillation

Single distillation in a copper refresquera still

Alcoholic Adjustments

Traditional adjustments using heads and tails from the distillation run

Aging

Matured in glass for 6-12 months

Batch Info

81 Lts
108 Bottles (750 ml)
2024 (Lot VER-2024)

Palenque Location

Guixe, Miahuatlán district, Oaxaca, Mexico

Altitude

5,187 ft above sea level

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