

ROSIE'S

AGAVE LIST

WELCOME TO THE MYSTIC, ANCIENT, AND ABSOLUTELY DELIGHTING WORLD OF AGAVES!

This list has been curated to bring you unique mezcals and tequilas, through which you can travel Mexico one sip at a time.

Both mezcal and tequila are spirits distilled from the agave plant, making tequila a historic variety of mezcal,

in the same way bourbon is a variety of whiskey.

They are certified by d.o. (denomination of origin), differentiated by the agave varietal used,

the region it's produced, and the method of production.

MEZCAL

[1 OZ / 2 OZ POURS]

ESPADIN

[agave angustifolia]

The most common species used in mezcal production. Plants do well with cultivation and take 5-9 years to mature. Espadin typically balances sweetness & herbaceousness.

NUESTRA SOLEDAD SAN LUIS DEL RIO (ED. 49)
pepper, minerality, bright citrus - 48% 7/14

ILEGAL JOVEN, OAXACA
charred citrus, green apple, eucalyptus - 40% 9/18

DEL MAGUEY ESPADIN ESPECIAL
vanilla, pineapple, butterscotch - 45% 16/32

DEL MAGUEY SAN JOSE RIO MINAS
papaya, ripe peaches, pepper and herbal finish - 48% 21/42

ARROQUEÑO

[agave americana oaxacensis]

Related to Espadin but much larger. An enormous plant found wild or cultivated, these plants take up to 20 years to mature. Powerful cooked-agave and fruit flavors with a long finish.

OAX ORIGINAL ARROQUEÑO CENTRAL VALLEYS, OAXACA
caramelized agave, buttery, hints of sweet coffee - 44% 14/28

KOCH ARROQUEÑO, EJUTLA
lime, tropical fruits, mustard - 47.15% 20/40

DEL MAGUEY ARROQUEÑO, SANTA CATARINA MINAS
cantaloupe, green bean, chocolate - 49% 21/42

EL JOLGORIO COYTE, LACHIGUI (LTD. ED)
honey, clove, caramel - 50.3% 30/60

TOBALA

[agave potatorum]

One of the first wild varieties to hit the US. This petite plant often grows in the shade of trees and takes up to 15 years to mature. Tobaala makes for mezcal with a woody & fruity personality, and a sweet, enduring finish.

REZPIRAL TOBALA, SAN BALTAZAR GUELEVILA (SERIES 4)
avocado leaf, kaffir lime, pickled flowers - 46% 15/30

LEYENDA, PUEBLA
green apples, brown sugar, molasses - 48% 14/28

TOSBA TOBALA, SAN CRISTOBEL LACHIRIOAG
vegetal, brine, green apple - 46.3% 18/36

DEL MAGUEY TOBALA, SINGLE VILLAGE
floral, bright salinity, creamy finish - 48% 42/85

AGED MEZCAL

Whilst most mezcals are Joven (young) that display the true character of the agave plant and the hand of the mezcalero, a few producers chose to age some of their mezcal in oak barrels to add depth and complexity.

ILEGAL REPOSADO, ESPADIN, OAXACA
clove, butterscotch, vanilla - 40% 11/22

DON AMADO ESPADIN AÑEJO
SANTA CATARINA MINAS, OAXACA
mesquite, toasted cayenne, baked stonefruit - 43.5% 15/30

DONAJI EXTRA AÑEJO, ESPADIN, OAXACA
vanilla bean, barley malt, sun-dried leather - 40% 15/30

ILEGAL AÑEJO, ESPADIN, OAXACA
dark chocolate, sweet agave, maple - 40% 18/36

JABALI

[agave conwallis]

A spiky plant with thorns that is notoriously difficult to work with. It thrives growing in rocks on the side of cliffs and makes a very expressive and herbaceous mezcal

REY CAMPERO JABALI, CANDELARIA YEGOLE, OAXACA
coconut, lemon zest, smoke - 49.2% 17/34

KARWINSKII

[agave karwinskii]

A spiky cluster of leaves atop a thick woody stalk. A strange-looking family of agave used to make cuishe, barril, tobaziche and largo mezcals.

Because the fibrous stalks are often used in production, these mezcals are stone-dry with plenty of wine-like tannins.

REZPIRAL TOBAZICHE, SAN BALTAZAR CHICHICAPAN (SERIES 2)
dried violets, mango, hot stones - 45% 14/28

DEL MAGUEY BARRIL, SANTA CATARINA MINAS
ripe pear, black fig, forest floor - 49% 17/34

EL JOLGORIO BARRIL, SANTA MARIA ZOQUITLAN (ED. 5)
caraway, oregano, bergamot - 47% 20/40

EL JOLGORIO TOBAZICHE, MIAHUATLAN (ED. 1)
pine, green banana, lime zest - 47.8% 23/46

EL JOLGORIO TOBAZICHE, EJUTLA (LTD. ED)
mint, sugar snap peas, grass - 48% 25/50

TEPEZTATE

[agave marmorata]

Most commonly found in the wild, these old and wise agave take up to 35-years to mature. An enormous plant that can often be found crawling out of a rock face or mountain side. These mezcal's are typically very herbaceous and vegetal.

REZPIRAL TEPEZTATE, SAN LUIS AMATLAN (SERIES 3)
evergreen, dried flowers, green papaya - 47.8% 17/34

TOSBA TEPEZTATE, SAN CRISTOBEL LACHIRIOAG
floral, sweet bell pepper - 47.8% 21/42

VAGO TEPEZTATE, CANDELARIA YEGOLE
white rose, green grapes, mustard - 52% 23/46

EL JOLGORIO TEPEZTATE, OAXACA
green tea, vegetal, earthy - 47% 25/50

OTHER VARIETALS

LEYENDA 'VERDE', SAN LUIS POTOSI
bell pepper, herbal, gently smoked - 42.1% 9/18

RAYO SECO CUPREATA, GUERRERO
cacao, coffee beans, plum, wet stone - 48.5% 10/20

LA REMILGOSA VERDE, DURANGO
jalapeño, celery, dill, yogurt - 51% 10/20

LEYENDA 'ANCHO', GUERRERO
cucumber, melon rind, tropical fruits - 46.9% 11/23

RAYO SECO SACATORO, GUERRERO
cedar, mango skin, fresh leaves - 52% 12/24

RAYO SECO TRAVESIA CENIZO, DURANGO
hot chocolate, pepper, buttery - 50.7% 12/24

DON MATEO SIEMBRA METL, MICHOACAN
almonds, apple, soft vanilla - 48% 12/24

DON MATEO DE LA SIERRA INAEQUIDENS/ALTO, MICHOACAN
grass, citrus, damp forest - 46% 14/28

REZPIRAL LUMBRE, SAN BALTAZAR GUELEVILA (SERIES 4)
magnolia, chamomile, coconut - 46% 15/30

DEL MAGUEY WILD PAPANOMETL, SAN PEDRO TEOZACALCO
leather, slate, black olive - 45% 16/32

EL JOLGORIO CENIZO, SANTA MARIA ZOQUITLAN (LTD ED.)
sea salt, sweet nectar, chalky minerals - 53.1% 23/46

PECHUGA

Traditionally made for celebrations and rituals, Pechuga is a style of mezcal made by infusing fruits, spices and sometimes meats

during the second or third distillation. These will never taste 'meaty' but are incredibly complex and often savory.

FIDENCIO ESPADIN (PECHUGA), SANTIAGO MATATLAN, OAXACA
quince, plantain, roasted chicken - 47.0% 15/30

DON MATEO DE LA SIERRA CENIZO (PECHUGA), MICHOACAN
pineapple, lime, oats - 45% 24/48

TOSBA ESPADILLA, SAN CRISTOBEL LACHIRIOAG
papaya, goat cheese, papaya, winter spice - 49% 24/47

DEL MAGUEY SANTA CATARINA MINAS, IBERICO
wet hay, roasted beets, terracotta - 49% 31/62

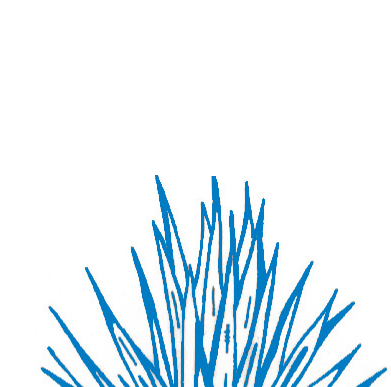
DEL MAGUEY SANTA CATARINA MINAS, [PECHUGA]
lemon, ocean, fruit - 49% 32/64

DESTILADOS DE AGAVE

Spirits produced outside of the designated mezcal regions using similar practices and species of agave.

CINCO SENTIDOS 'COLECCION MIXTECA' - OAXACA - MEXICANITO
watermelon, leather, clay - 46.3% - 24/48

CINCO SENTIDOS 'COLECCION MIXTECA' - PUEBLA - CANDELILLO
collard greens, smoked ham, wet grass - 46.9% - 24/48



TEQUILA

[1 OZ / 2 OZ POURS]

EL VALLES [TEQUILA VALLEY]

BLANCO

EL DESTILADOR BLANCO
cooked agave, lemon, mint - 40% 7/14

ELVELO BLANCO
cut grass, stonefruit, spearmint - 44.5% 7/14

SIEMBRA VALLES BLANCO
dates, figs, copper - 40% 8/16

ALDEZ BLANCO
cooked agave, black pepper, citrus - 40% 8/16

LAGRIMAS DEL VALLE
fresh agave, citrus, minerals - 46% 10/20

COMMON WILD BLANCO
mandarin-lime, anise, cinnamon - 42% 12/23

CAZCANES NO.9 BLANCO
mineral, white pepper, citrus - 50% 14/28

REPOSADO

EL DESTILADOR REPOSADO
caramel, vanilla, cinnamon - 40% 8/16

EL TEQUILENO GRAN RESERVA REPOSADO
caramelized pear, toffee, macadamia nuts - 40% 9/18

ELVELO REPOSADO
aged oak, meringue, caramel - 44.5% 8/16

COBALTO REPOSADO ORGANIC
cinnamon, vanilla, minerals - 40% 9/18

TEQUILA 123 ORGANIC 'DOS' REPOSADO
vanilla, anise, citrus - 40% 9/18

COMMON WILD REPOSADO
dark fruits, vanilla, honey - 42% 14/28

AÑEJO

EL TESORO AÑEJO
jasmine, oak, cooked agave - 40% 11/22

EL DESTILADOR AÑEJO
butterscotch, caramel, cocoa - 40% 9/18

TEQUILA 123 ORGANIC 'TRES' AÑEJO
wood oil, caramel, chocolate - 40% 11/22

COBALTO AÑEJO ORGANIC
ripe banana, bitter chocolate, almonds - 40% 11/22

GRAN CENTENARIO AÑEJO
toasted oak, caramel, nuts - 40% 9/18

PASOTE AÑEJO
vanilla, sweet coconut, roasted oranges - 40% 10/20

EL TEQUILENO GRAN RESERVA AÑEJO
orange, sweet spices, caramel - 40% 12/24

ARTENOM SELECCION 1146 AÑEJO
raisin, almond, white pepper - 40% 12/24

TEQUILA OCHO AÑEJO
powdered sugar, orange peel, coffee - 40% 12/24

DON FULANO AÑEJO
chocolate fudge, baked banana, - 40% 12/24

DON PORFIDIO AÑEJO
caramel, oak, bitter orange - 39.3% 21/42

CAZCANES NO.7 AÑEJO
caramel, citrus, cooked agave - 40% 19/39

LOS ALTOS [HIGHLANDS]

BLANCO

TAPATIO BLANCO
mint, anise, white chocolate - 40% 6/12

TEREMANA BLANCO
herbaceous, citrusy, slightly peppery - 40% 8/16

EL TEQUILENO BLANCO
slight spice, anise, herbaceous - 40% 8/16

DON FULANO BLANCO
cooked agave, lemon grass, mint - 40% 8/16

EL TESORO BLANCO
honey, green olive, white pepper - 40% 9/18

SAN MATIAS TAHONA BLANCO
pink pepper, citrus blossoms, ripe agave - 40% 11/22

REPOSADO

TAPATIO REPOSADO
intense agave, slight smoke, hints of butter - 40% 7/14

TEREMANA REPOSADO
oak, vanilla, caramel, zesty - 40% 8/16

SIETE LEGUAS REPOSADO [8 MO]
lemon peel, vanilla, pepper - 40% 9/18

DAHLIA CRISTALINO REPOSADO
black pepper, citrus, cooked agave - 40% 10/20

ARTENOM SELECCION 1414 REPOSADO
white pepper, cinnamon, vanilla - 40% 10/20

DON FULANO REPOSADO
cooked agave, dark chocolate, nutmeg - 40% 10/20

EL TESORO REPOSADO
vanilla, dill, pepper - 40% 10/20

LAGRIMAS DEL VALLE REPOSADO
hints of white chocolate, cinnamon, vanilla - 46% 11/22

GRAND MAYAN REPOSADO
oak, chocolate, smooth - 40% 12/24

CAZCANES NO.7 REPOSADO
citrus, caramel, butterscotch, smooth - 40% 16/32

EXTRA AÑEJO

ARETTE EXTRA AÑEJO [HIGHLANDS]
bell peppers, clove, fresh jalapeño - 40% 19/38

TEQUILA OCHO EXTRA AÑEJO [HIGHLANDS]
vanilla, toffee, cacao - 40% 25/50

PASOTE EXTRA AÑEJO [HIGHLANDS]
caramelized pineapple, honey, citrus peel - 45% 28/56

FUENTESeca EXTRA AÑEJO (12 YR)
oak, clove, caramelized orange peel - 40% 30/60 TAPATIO EX

TEQUILA OCHO EXTRA AÑEJO '8/8/8' [LTD EDITION-HIGHLANDS]
rich agave, orange, baking spices - 48.8% 33/66

SIETE LEGUAS 'D'ANTANO' EXTRA AÑEJO [HIGHLANDS]
baked fruit, caramel, vanilla - 38% 42/84

