

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

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

MONTELOBOS, ESPADIN, SANTIAGO MATATLAN
freshly cut grass, honey, damp earth - 43% 8/16

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

DEL MAGUEY SAN LUIS DEL RIO
roasted pineapple, dried chiles, salinity - 47% 12/23

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, 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.

DON AMADO ARROQUEÑO SANTA CATARINA MINAS, OAXACA
caramelized agave, quince, kaffir lime - 46% 18/36

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

EL MERO MERO TOBALA, SAN DIONISIO OCOATEPEC
cream cheese, grassy, granite - 48% 13/25

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, SANTA MARIA ALBARRADAS
mango, cinnamon, grassy - 45% 42/84

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

OAX ORIGINAL TOBALA, TEOTITLAN DEL VALLE, OAXACA
sweet floral and herbal hints, almonds - 45% 16/32

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

ENSEMBLES

Historically, many mezcals were a blend or "ensemble" of different species. Mezcalero's would forage for whatever agave was ripe and available to make a mezcal in their own style.

As Mezcal becomes more popular and wild agave becomes more scarce, it is likely to be the future of Mezcal production too.

REZPIRAL TOBALA/TOBACICHE, SAN BALTAZAR CHICHICAPAN
plum, black cherries, citrus - 47.4% 15/30

REZPIRAL ESPADIN/MADRECUISHE, SAN AGUSTIN AMATENGO
mushroom, citrus, kefir - 46% 15/30

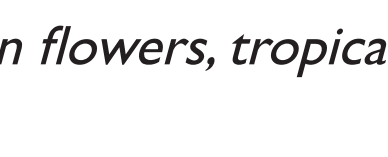
VAGO SOLA DE VEGA - ESPADIN, BARRIL, MEXICANO (ENSAMBLE EN BARRO)
smoked chili, melon, sweet woodsmoke - 51.4% 15/30

DERRUMBES, FUNKIANA + UNIVATTA + AMERICANA, TAMAULIPAS
citrus, tropical fruits, red fruit jam - 52.3% 16/32

DERRUMBES, DURANGENSIS, DURANGO -
strawberry/mint, chocolate, pepper - 45.2% 16/32

VAGO, SOLA DE VEGA (SE) - ESPADIN, COYTE, MEXICANO (ENSAMBLE EN BARRO)
charred cinnamon, pumpkin, chestnuts - 50.6% 18/36

MEZCALOSFERA BY MEZCALOTECA MIAHUATLAN - TOBALA/MADRECUISHE
candied dirt, green flowers, tropical fruit - 52.1% 25/50



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

EL LUCHADOR BLANCO
malt, lemongrass, roasted pineapple - 55% 9/18

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

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

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

DAHLIA CRISTALINO
pepper, citrus, floral - 40% 10/20

SEVERO REPOSADO, JALISCO
floral bouquet, vanilla bean, caramel - 40% 10/20

AÑEJO

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

SEVERO AÑEJO, JALISCO
butterscotch, cardamom, cognac - 40% 12/24

TAPATIO AÑEJO
crème brûlée, walnut, hints of berries - 40% 8/16

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

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

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

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, roasted almonds - 40% 12/24

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

LOS ALTOS [HIGHLANDS]

BLANCO

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

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

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

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

DON FULANO BLANCO FUERTE
jasmine, orange blossom, coconut - 50% 10/20

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

PASOTE REPOSADO
vanilla, grapefruit, white 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

GRAND MAYAN REPOSADO

oak, chocolate, smooth - 40% 12/24

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

FUENTESSECA 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

