

TEQUILA CASCAHUIN

NOM 1123. EL ARENAL.

'World's Best Tequila!' - Forbes

'World's Highest Rated Tequila Distilleries' - TasteTequila



Tequila Cascahuín was first created in 1904 by the Rosales family with the time honored and traditional methods of tequila production. Distinguishing itself to this day, for its authentic flavors and its selections of the best cultivated agaves in the lowlands. The word "Cascahuín, arises from pre-Hispanic roots whose interpretation is "Cerro de Luz" or "Fiesta en el Cerro". The hill of Cascahuin is just adjacent to the legendary Cascahuin Distillery NOM 1123, and means the "hill of light" or "party on the hill". Since its inception, Tequila Cascahuín products are made with the utmost dedication to quality and tradition in the geographical region known as "the Gate of the Agavero Landscape" El Arenal, Jalisco! Its long history and importance in the creation of Tequila itself continues to resonate to this day in the bottles of Cascahuin! After four generations, Tequila Cascahuín continues to lead the way into the future with the Rosales family's unwavering commitment to the best additive free, naturally produced Tequilas in the lowlands.



Cascahuin Blanco

The 12 Best New Tequilas for 2021 - Vinepair 2021

'5 of the World's Best Tequilas you've probably never heard of.' -Forbes

The most disruptive of the four expressions. Using brick-oven-roasted agave, bagasse in fermentation, and copper stills, Cascahuin Blanco has all the tools to compete with any “ultra-premium-quality” Blanco, with one eye-catching deviation: a reasonable price point.



Cascahuin Tahona

The most adventurous of the un-aged. Characterized by the enhanced agave flavors brought out by the Tahona — a two-ton stone wheel that crushes the brick-oven-roasted agave to extract its sugars.



Cascahuin Plata 48

The juices extracted from the brick-oven-roasted agave is fermented with bagasse fibers, the dry pulpy fibrous material that remains after crushing. This agave fiber, obtained once the piñas have been cooked and ground, enhances the flavor profiles and ensures that the final product boasts the essence of its parent agave. The result is a distilled-to-proof tequila that’s capable of asserting itself in any cocktail, with enough complexity to be equally at home in a sipping glass.



Cascahuin Reposado

100% of Agave rests in spent American oak barrels and used for tequila for more than 20 years, the maturation or rest time lasts from 6 to 8 months in the barrels. This Reposado has aromas of cooked agave and small aromas of honey, vanilla, having a very peculiar aroma of dry land, without losing the characteristic of agave. The balanced drink, where sweet flavors of cooked agave and wood (American oak) are denoted, resulting in a good combination noticing a silky sensation to the aftertaste.