

REYES Y COBARDES



PRODUCT OF MEXICO

Year Founded: 1700's

Region: San Felipe, Mexico

Founder/Distiller: Daniel Tellez Reynoso and Oaxacan Mezcaleros Juan Claudio and Juan Manuel

Fun Fact: Spent agave pulp is composted and reportedly converts unusable distillate into a fuel source to power the main facility's machinery.

One of the most emblematic Haciendas among the Mezcal world due to its historical significance. Located in San Felipe its origins date back to the late 16th century and has been producing mezcal since mid 1700's. We respect the heritage in the production process and have included modern methods to enhance the characteristic profile. Unique to Reyes y Cobardes is the combination of steaming and smoking of the agaves before the grinding process, the result is a subtle Mezcal with a surprisingly sweet nose and smokiness of roasted agave. On the palate you'll find red peppers and pine before a long finish of cracked black pepper and caramel. Perfect for sipping and ideal for mixing, adding a layer of smokiness and complexity. Reyes y Cobardes Mezcal is curated by chef Daniel Tellez Reynoso. He met mezcaleros Juan Claudio and Juan Manuel in 2014 in the region of Sola de Vega, Oaxaca. Together, they started the brand that soon spread to include other producers in different states. They have a seed bank and reforestation program that emphasize sustainable cultivation methods.



Reyes Y Cobardes Margarita

24/12oz

Our take on the traditional margarita presents a perfect balance between the complexity of tequila and fresh notes of lime.



Reyes Y Cobardes Paloma

24/12oz

A perfect tequila Blanco assists this well-balanced carbonation of natural grapefruit taste.



Reyes Y Cobardes Mango Habanero Margarita 24/12oz

This is a tropical twist on our Reyes Agave Margarita. Made with 100% Blue Agave Blanco Tequila and natural flavors, it's bursting mango flavor with hints of spice will make you pin the tail on the Piñata.



Reyes Y Cobardes Cucumber Mint Margarita 24/12oz

Cool as a Cucumber. Made with 100% Blue Agave Blanco Tequila and natural flavors, the crisp flavor of this Margarita is inspired by summer nights and Piñata-back riding days.



Reyes Y Demonios Mezcal Espadin 6/.750L

Harvested in Oaxaca Mexico. The agave is harvested at 10 years old and cooked in a conic stone oven for 3 days that are pit lined with river stones and clay. 84 proof. A crisp and clean nose with vegetal and subtle smoke notes. A rather spicy and peppery palate opens up to herbaceous notes from the agave, followed by hints of dried fruit with a warm finish that brings back the mix of spices.