

WILD AGAVE MEZCAL

Our Wild Agave series showcases distinct expressions of various agave species, each grown in the untamed landscapes of Mexico.

These Mezcal captures the craftsmanship of the distiller and embody the natural essence of the agave and its unique terroir.





TOPANITO MEZCAL ARTESANAL 100% TEPEZTATE

Topanito celebrates the rich heritage of Mexican agave spirits with its broad range of Tequilas and Mezcal. Our Mezcal is produced in small batches and respect artisanal crafting methods, resulting in complex, earthy, and smoky flavor profiles. Topanito Tepeztate Mezcal is part of our wild agave expressions, made from rare agave gems that grow in remote areas. Enjoy this mezcal sip by sip to discover its green and fruity nose with delicate funky notes on the palate.

PLACE OF PRODUCTION:

Tlacolula de Matamoros,
Oaxaca, Mexico

MASTER DISTILLER:

Manuel Isidro Cruz

RAW MATERIAL:

Agave Marmorata (Tepeztate)

AGE OF AGAVE:

20 to 26 years

COOKING:

8 days, earth pit, wood:
encino, pino, mezquite

CRUSHING:

Tahona

FERMENTATION:

Natural fermentation using wild
yeasts in wooden vats, approx. 5
days

DISTILLATION:

Double distillation in copper
pot stills (cap. 300 liters)

700ml
49% Vol.

INGREDIENTS: WATER, ALCOHOL

NUTRITIONAL VALUES PER 100 ML

ENERGY: 935.5 KJ/223.5 KCAL, FAT: 0 G, SATURATED FATS: 0 G,
CARBOHYDRATES: 0 G, SUGAR: 0 G, SALT: 0 G, PROTEIN: 0 G



TOPANITO MEZCAL ARTESANAL 100% TOBALÁ

Topanito celebrates the rich heritage of Mexican agave spirits with its broad range of Tequilas and Mezcal. Our Mezcal is produced in small batches and respects artisanal crafting methods, resulting in complex, earthy, and smoky flavor profiles. Topanito Tobalá is part of our wild agave expressions, made from rare agave gems that grow in remote areas. Enjoy this mezcal sip by sip to discover its fruity scent of red berries and intense notes of cassis and smoke on the palate.

PLACE OF PRODUCTION:

Tlacolula de Matamoros,
Oaxaca, Mexico

MASTER DISTILLER:

Manuel Isidro Cruz

RAW MATERIAL:

Agave Potatorum (Tobalá)

AGE OF AGAVE:

10 to 14 years

COOKING:

8 days, earth pit, wood:
encino, pino, mezquite

CRUSHING:

Tahona

FERMENTATION:

Natural fermentation using wild
yeasts in wooden vats, approx. 5
days

DISTILLATION:

Double distillation in copper
pot stills (cap. 300 liters)

700ml
49% Vol.

INGREDIENTS: WATER, ALCOHOL

NUTRITIONAL VALUES PER 100 ML

ENERGY: 935.5 KJ/223.5 KCAL, FAT: 0 G, SATURATED FATS: 0 G,
CARBOHYDRATES: 0 G, SUGAR: 0 G, SALT: 0 G, PROTEIN: 0 G



TOPANITO MEZCAL ARTESANAL 100% MADRECUISHE

Topanito celebrates the rich heritage of Mexican agave spirits with its broad range of Tequilas and Mezcal. Our Mezcal is produced in small batches and respects artisanal crafting methods, resulting in complex, earthy, and smoky flavor profiles. Topanito Madre Cuishe is part of our wild agave expressions, made from rare agave gems that grow in remote areas. Enjoy this mezcal sip by sip to discover its earthy minerality, hints of green peppers, culminating in a burst of umami on the palate.

PLACE OF PRODUCTION:

Tlacolula de Matamoros,
Oaxaca, Mexico

MASTER DISTILLER:

Manuel Isidro Cruz

RAW MATERIAL:

Agave Karwinskii (Madrecuishe)

AGE OF AGAVE:

9 to 15 years

COOKING:

8 days, earth pit, wood:
encino, pino, mezquite

CRUSHING:

Tahona

FERMENTATION:

Natural fermentation using wild
yeasts in wooden vats, approx. 5
days

DISTILLATION:

Double distillation in copper
pot stills (cap. 300 liters)

700ml
49% Vol.

INGREDIENTS: WATER, ALCOHOL

NUTRITIONAL VALUES PER 100 ML

ENERGY: 935.5 KJ/223.5 KCAL, FAT: 0 G, SATURATED FATS: 0 G,
CARBOHYDRATES: 0 G, SUGAR: 0 G, SALT: 0 G, PROTEIN: 0 G



TOPANITO MEZCAL ARTESANAL 100% MADRECUISHE

Topanito celebrates the rich heritage of Mexican agave spirits with its broad range of Tequilas and Mezcal. Our Mezcal is produced in small batches and respects artisanal crafting methods, resulting in complex, earthy, and smoky flavor profiles. Topanito Salmiana is part of our wild agave expressions, made from rare agave gems that grow in remote areas. Enjoy this mezcal sip by sip to discover its fruity scent of yellow stone fruits, subtle smokiness, and exceptional variety of aromas on the palate.

PLACE OF PRODUCTION:

Bocas, San Luis Potosí, Mexico

AGE OF AGAVE:

11 to 15 years

FERMENTATION:

Natural fermentation using wild yeasts in stone masonry tubs, approx. 5 days

MASTER DISTILLER:

Jesus Samarron

COOKING:

7 days, earth pit, wood: encino, pino, mezquite

DISTILLATION:

Double distillation in copper pot stills (cap. 300 liters)

RAW MATERIAL:

Agave Salmiana (Verde)

CRUSHING:

Tahona

700ml
49% Vol.

INGREDIENTS: WATER, ALCOHOL

NUTRITIONAL VALUES PER 100 ML

ENERGY: 935.5 KJ/223.5 KCAL, FAT: 0 G, SATURATED FATS: 0 G,
CARBOHYDRATES: 0 G, SUGAR: 0 G, SALT: 0 G, PROTEIN: 0 G