



MEZCAL CÓMPLICE
ORÍGENES ESPADÍN JOVEN

AGAVE: Angustifolia Haw (Espadín),
8 to 10 years old.
MEZCAL: Blanco / Joven (White / Young)

Flavors: Subtle citrus and fruity notes.
Color: Crystal-clear.
Aromas: Slightly smoky with herbal and mineral notes.
Master Mezcal Maker: Epigmenio Martínez.
Origin zone: Santa María Albarradas, Oaxaca.
Alc. Vol.: 40°

MEZCAL CÓMPLICE
ORÍGENES ENSAMBLE
ESPADÍN & CUISHE

AGAVE: 70% Angustifolia Haw (Espadín)
30% Karwinskii (Cuishe).
MEZCAL: Blanco / Joven (White / Young)

Flavors: Citrus, fruity, and mineral notes accompanied by floral undertones.
Color: Bright, crystal-clear.
Aromas: Slightly smoky with herbal and mineral notes.
Master Mezcal Maker: Celso Ambrosio.
Origin zone: Santiago Matatlán, Oaxaca
Alc. Vol.: 40°

MEZCAL CÓMPLICE
DE AVENTURA ESPADÍN JOVEN

AGAVE: Angustifolia Haw (Espadín),
8 to 10 years old.
MEZCAL: Blanco / Joven (White / Young)

Flavors: Citrus and fruity, short but intense.
Color: Crystal-clear.
Aromas: Slightly smoky with herbal and mineral notes.
Pairs well with: White meats, grasshoppers (chapulines), goat cheese, Mexican snacks, or spicy dishes.
Master Mezcal Maker: Epigmenio Martínez.
Origin zone: Santa María Albarradas, Oaxaca.
Alc. Vol.: 43°

NOM-0420X

DESTILLERY
Mezcal Cómplíce


CATEGORY
100% agave


BOTTLE
6/750 ML
120/55 ML



 www.maraimports.com

 maraimports@aol.com

 (805) 207 - 66 - 55
(951) 280 - 47 - 91

 12387 Doherty
St. Riverside, CA 92503



**MEZCAL CÓMPLICE
DE AMOR ESPADÍN REPOSADO**

AGAVE: Angustifolia Haw (Espadín),
8 to 10 years old.
MEZCAL: Aged, 6 years,
medium toasted American white oak.

Flavors: Citrus and fruity.
Color: Golden.
Aromas: Herbal notes with a subtle touch of vanilla.
Pairs well with: Chocolate desserts and dishes with
sweet touches, such as chiles in nogada.
Master Mezcal Maker: Epigmenio Martínez.
Origin zone: Santa María Albarradas, Oaxaca.
Alc. Vol.: 43°



**MEZCAL CÓMPLICE
JOVEN TOBALÁ**

AGAVE: Potatorum.
AGAVE GROWTH: 15 years
MEZCAL: Young.

Flavors: Herbal, citrus, and fruity notes.
Color: Crystal-clear.
Aromas: Smoky and mineral,
with hints of black pepper and wood.
Pairs well with: Chocolate desserts and dishes
with sweet touches, such as chiles in nogada.
Master Mezcal Maker: Celso Ambrosio.
Origin zone: Santiago Matatlán, Oaxaca.
Alc. Vol.: 46°

NOM-0420X

DESTILLERY
Mezcal Cómplíce


CATEGORY
100% agave


BOTTLE
6/750 ML




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MEZCAL CÓMPLICE JOVEN CUISHE

AGAVE: Karwinskii.
AGAVE GROWTH: 10 to 12 years.
MEZCAL: Young.

Flavors: Intense dryness, bitterness, herbal, spicy, mineral, tobacco, chocolate, and sweet potato.
Color: Crystal-clear.
Aromas: Cooked agave, natural resin, olive, moss, and fruity.
Master Mezcal Maker: Celso Ambrosio.
Origin zone: Santiago Matatlán, Oaxaca
Alc. Vol.: 46°



MEZCAL CÓMPLICE JOVEN TEPEZTATE

AGAVE: Marmorata.
AGAVE GROWTH: 35 years
MEZCAL: Young.

Flavors: Earthy, floral, and sweet.
Color: Crystal-clear.
Aromas: Herbs and roots.
Master Mezcal Maker: Epigenio Martínez.
Origin zone: Santa María Albarradas, Oaxaca.
Alc. Vol.: 46°

NOM-0420X

DESTILLERY
Mezcal Cómplíce


CATEGORY
100% agave


BOTTLE
6/750 ML




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MEZCAL CÓMPLICE
JOVEN JABALÍ

AGAVE: Convallis.
AGAVE GROWTH: 12 to 15 years.
MEZCAL: Young.

Flavors: Robust and intense, dry, milky, acidic, floral, sweet, ripe fruit, and pepper.
Color: Crystal-clear.
Aromas: Milky, earthy, and damp.
Master Mezcal Maker: Epigmenio Martínez.
Origin zone: Santa María Albarradas, Oaxaca.
Alc. Vol.: 46°



MEZCAL CÓMPLICE
ENSAMBLE TOBALÁ, JABALÍ & TEPEZTATE

AGAVE: Convallis 30%, Marmorata 30%, Potatorum 40%
AGAVE GROWTH: Jabalí 30 years, Tepeztate 35 years, Tobalá 15 years.
MEZCAL: Young.

Flavors: Sweet, fruity, and spicy, intensely vegetal, and earthy.
Color: Crystal-clear.
Aromas: Smoky and mineral, with hints of black pepper and wood.
Pairs well with: White meats and fresh cheeses.
Master Mezcal Maker: Epigmenio Martínez.
Origin zone: Santa María Albarradas, Oaxaca.
Alc. Vol.: 46°

NOM-0420X

DESTILLERY
Mezcal Cómplíce

CATEGORY
100% agave

BOTTLE
6/750 ML

