

# CAMAZOTZ<sup>®</sup>

## OAXACAN RUM

"CAMAZOTZ" IS A HAND-MADE RAW SUGAR CANE RUM PRODUCED IN THE EASTERN HIGHLANDS OF OAXACA, MEXICO.

IT'S THE COMBINATION OF FAMILY TRADITION, ANCESTRAL DISTILLING TECHNIQUES AND THE REGION'S TERROIR THAT MAKE CAMAZOTZ RUM A RARE ELIXIR.

"A SPIRIT TRUE TO ITS RAW INGREDIENTS; VEGETAL, SWEET, AND COMPLEX FROM THE FIRST SIP"

## PROCESS

Made by Maestro Leoncio Gaspar at the family distillery in the Sierra Mixe, approximately 5 hours North East from the capital and locally known as Aguardiente de Caña, the juice of the sugar cane, grown by the family in the surrounding hills, without pesticides, is raw pressed by hand, then fermented in open barrels using only wild airborne yeasts. Double distilled to proof in small batches of up to 300 ltrs using a traditional alembic copper pot still, the liquid is transported by mules 5 km up the mountainside ready for collection. Bottled at 48 abv, un-aged with no additional ingredients, the resulting rum is expressive from the first sip.

## TASTING NOTES

Ingredients 100% sugarcane / ABV 48%

The liquid is clear in the glass with a beautifully expressive aroma, driven by its terroir. Mildly sweet and full of fresh sugar cane, vegetal grassy notes and woody tones. Long saline finish.

Camazotz shares similar heritage to Agricole and Cachaca style rums, being very expressive of its raw ingredient - sugar cane. With nothing added or taken away, it's true to its Oaxacan aguardiente heritage.



# WHO IS CAMAZOTZ?

The legend of CAMAZOTZ originated deep in Mexican history as a dangerous cave-dwelling bat creature. A cult following for the creature began amongst the Zapotec Indians of Oaxaca, Mexico. The Zapotecs associated bats with death and the night as they were found inhabiting the caves which ancient Mesoamericans believed was a path to the underworld. This cult spread throughout Mexico in the following years with Camazotz being depicted as far away as in Mayan Temples. Many people also believe Batman was based on the Camazotz legend.

## SERVING SUGGESTIONS

Traditionally Aguardiente is sipped neat at ambient temperature with friends and family. More recently it is used as a base for cocktails, working like other sugar cane rums in drinks like the Daiquiri, Caipirinha, Cuba Libre and Hurricane. Our rum also makes a great replacement for Mezcal and Tequila in various cocktails due to its similar vegetal complex profile.



## THE MEXICAN BAT GOD OF NIGHT, DEATH AND SACRIFICE



HANDMADE RUM

## ★ ★ COCKTAIL RECIPES ★ ★

DESIGNED BY GEMMA TERRY

### OAXA-QUIRI

25ml Camazotz Oaxacan Rum  
25ml Dehydrated banana  
infused Quiquiriqui Espadin  
Mezcal  
20ml Piloncillo + canela syrup  
25ml fresh Lime juice

Shake and fine strain into  
small coupe glass  
Garnish with dehydrated  
banana chips.

### GOLDEN MULE

40ml Camazotz Rum  
20ml Cocchi Americano  
Vermouth  
10ml Taylors Velvet Falernum  
5 ml Suze Gentian Liqueur  
3 dash Angostura Orange bitters  
Top Ginger Ale

Short stir over ice and pour over  
block ice in 12oz Highball glass,  
Top with ginger Ale.

### VIDA FUTURA

25ml Camazotz Oaxacan Rum  
20ml Cocchi Rosa vermouth  
20ml Aperol  
5ml Fernet branca  
5ml Coffee liqueur  
2 dash chocolate bitters

Stir over ice and strain over  
block ice in rocks glass,  
garnish with orange zest disc.



CAMAZOTZRUM.COM