

XTABENTÚN GREEN ANISE & HONEY LIQUEUR

[ISH-TA-BEN-TOON]

Casa D'Aristi

GOLD, BEST HONEY -
The Fifty Best 2021

SILVER - WSWA 2019

SILVER - ADI 2019

80 POINTS - Ultimate Spirits 2019

95 POINTS- Distiller.com 2017

BRAND OVERVIEW

Casa D'Aristi is a small producer located in the Yucatán peninsula in the beautiful town of Mérida, Mexico. They are committed to producing high quality selections reflecting authentic flavors of the Yucatán. Taking pride in sustainable production practices, they maintain close relationships with the farming communities with a focus on keeping their products free of additives and flavorings.

The founder Don Carlos Aristi, had a heart for adventure. He set off at the age of 19 to travel the Yucatán peninsula in search of Mayan culture and history. He discovered "Blaché," an ancestral Mayan drink of fermented honey and bark, to which the Spanish settlers of the 1540s introduced green aniseed leading to the fruition of Xtabentún in 1935.

A brilliant and unique liqueur with green anise and Yucatecan bee honey!

GUARDING THE NATURAL WEALTH OF THE YUCATÁN

PRODUCT OVERVIEW

TASTING NOTES

- Rich, fresh anise wrapped in honey
- Grassy, herbaceous notes with a touch of minerality
- Orange marmalade with a continuous underlying anise throughout

SERVING RECOMMENDATIONS

- Neat, chilled
- On the rocks
- Great addition to a Spanish Coffee
- In tequila, whisky, and gin-based cocktails

PRODUCTION PROCESS

LOCALLY SOURCED



DID YOU KNOW?

Yucatecan honey is not only rich in flavor and color but has a high vitamin and mineral content. Due to its bio-active qualities, it has been used traditionally for medicinal purposes, ranging from topical antibiotics, respiratory illness prevention, body moisturizer to a healing agent for burns and scars.

30%
ALC/VOL

750mL
BOTTLE

SKU

DISTRIBUTOR

SALES REPRESENTATIVE

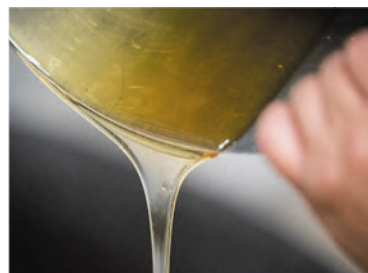
BOTTLE PRICE

CASE PRICE

ORIGIN



MÉRIDA
YUCATÁN
MEXICO



FULL PRODUCT LINE

