



REAL AGAVE

MECANOVA.DE

ORIGIN, WITHOUT THE SHORTCUTS.

Tequila, mezcal and raicilla shaped by agave, place and the people who make them.

No glycerine. No flavouring. No cosmetic adjustment.

What the agave and the maker put in is what reaches the glass.



MECANOVA / 01

A BRIDGE BETWEEN ORIGIN AND MARKET.

Mecanova stems from a family business that has distributed our agave spirits in Mexico for over a decade. Now we are bringing them to Europe.

We work with independent producers whose identity begins with origin, agave and process; then take responsibility for the compliance, import, stock, positioning and market development required to build their presence across Europe.

BUILT ON INTEGRITY,
BEFORE SCALE.



ORIGIN / MEXICO → EUROPE

MECANOVA / 02

OUR SELECTION PRINCIPLES.

01 / ORIGIN

Spirits shaped by place: soil, climate, agave and local methods.

02 / WITHOUT ADDITIVES

No glycerine, flavouring or cosmetic shortcuts.

03 / PRODUCER IDENTITY

Independent houses with a point of view and a reason for doing things their way.

04 / DISCIPLINE

Origin deserves the same care from production through to the European market.

Character should come from production instead of correction.



AGAVE / RAW MATERIAL

MECANOVA / 03

A QUESTION OF PLACE

FOUR HOUSES SHAPED BY FOUR DISTINCT LANDSCAPES.

01 / LOS ALTOS DE JALISCO

FUENTES GUERRA
TEQUILA

02 / IXTLÁN DEL RÍO, NAYARIT

REAL DE IXTLÁN
TEQUILA

03 / SANTIAGO MATATLÁN, OAXACA

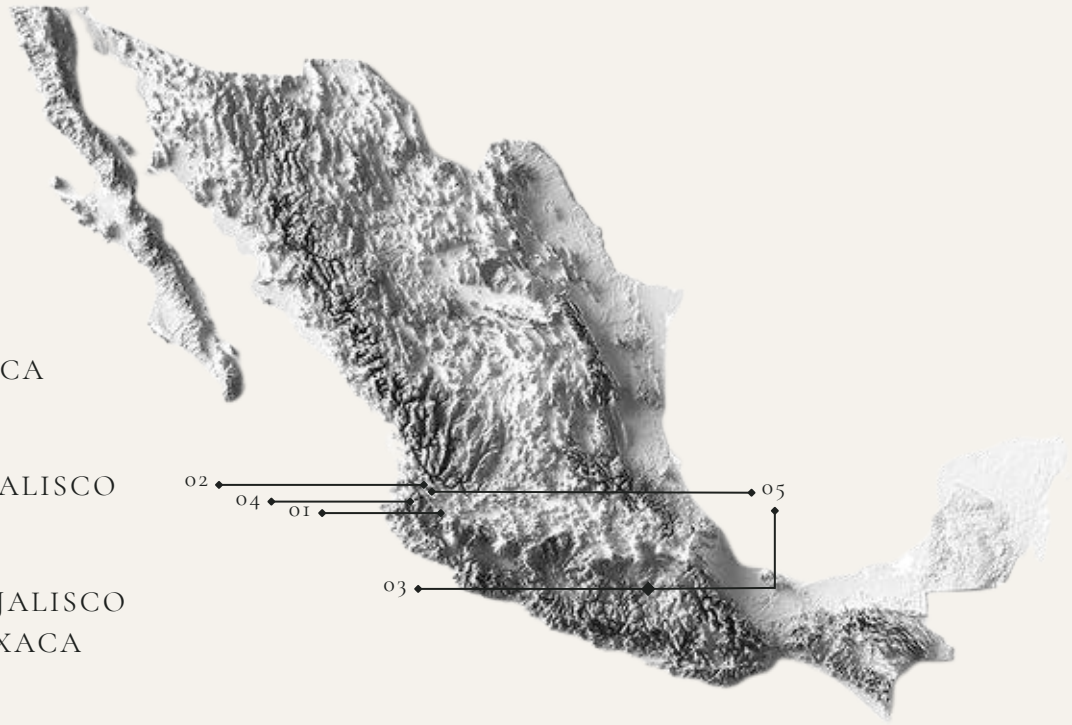
KUZCA
MEZCAL ARTESANAL

04 / SAN SEBASTIÁN DEL OESTE, JALISCO

LA XAMANA
RAICILLA DE LA SIERRA

05 / SAN JUANITO DE ESCOBEDO, JALISCO
& SANTIAGO MATATLÁN, OAXACA

SIETE MACHOS
ORGANIC TEQUILA & MEZCAL



5 HOUSES / 12 EXPRESSIONS / 3 TRADITIONS

1,800 M
HIGHLAND
ELEVATION

8 YEARS
SELECED AGAVE
MATURITY

NOM 1545
CERTIFIED
PRODUCTION

HOUSE 01 / LOS ALTOS



HACIENDA CAPELLANÍA · JALISCO

*FOUR GENERATIONS
IN THE HIGHLANDS.*

At Hacienda Capellanía, tequila begins with patience, continuity and place. Blue Weber agave is cultivated in the red iron rich soils of Los Altos, with planting guided by an ancestral lunar calendar and respect for the plant's natural cycle.

LATITUDE
20.8154° N

LONGITUDE
102.7665° W

HOUSE 01 / THE EXPRESSIONS

THREE AGES. ONE HIGHLAND ORIGIN.

blanco



UNAGED



reposado



7+ MONTHS
AMERICAN OAK

añejo



18+ MONTHS
AMERICAN OAK



100% BLUE WEBER AGAVE / 40% ABV / 700 ML

HOUSE 02 / NAYARIT



IXTLÁN DEL RÍO · NAYARIT

TEQUILA FROM THE OTHER SIDE.

Real de Ixtlán comes from Nayarit, one of the few tequila-producing states beyond Jalisco. Blue Weber agave grows here in volcanic highland soil, giving the spirit a clean, mineral character and a distinctly different sense of place.

THE HUMMINGBIRD CARRIED BY THE ORIGINAL PLATA
CONNECTS THE SPIRIT TO THE CULTURAL HERITAGE OF
ITS HOMELAND.

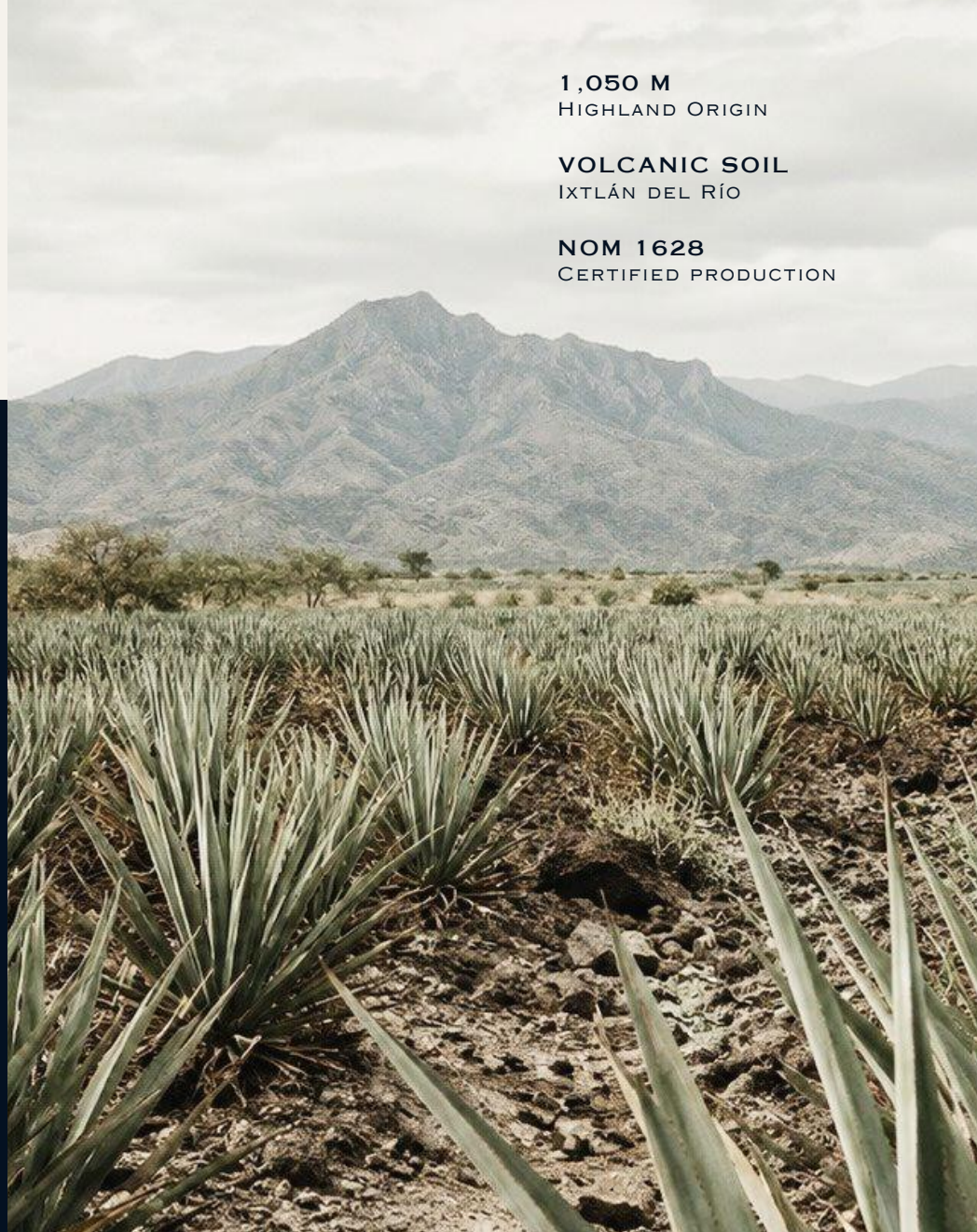
LATITUDE
21.0391° N

LONGITUDE
104.3712° W

1,050 M
HIGHLAND ORIGIN

VOLCANIC SOIL
IXTLÁN DEL RÍO

NOM 1628
CERTIFIED PRODUCTION



HOUSE 02 / THE EXPRESSIONS

TWO SIDES OF IXTLÁN.

BLANCO
42% ALC. VOL.

Built for mixology.

BRIGHT. STRUCTURED.
AGAVE-DRIVEN.

Cooked Agave
Herbal
Mineral
Subtle Fruit



PLATA · COLIBRÍ
40% ALC. VOL.

Built for sipping.

SILKY. ROUNDED.
BALANCED.

Cooked Agave
Guava
Vanilla
Mineral



Gold Medal
USA Spirits Ratings 2024

HOUSE 03 / OAXACA



CASA MONTAÑO
SANTIAGO MATATLÁN

WHERE AGAVE MEETS FIRE

At Casa Montaña in Santiago Matatlán, agave is roasted in earthen pits, crushed by tahona, fermented in the open air and distilled in copper. Guided by Maestro Mezcalero Macario, Kuzca explores how different agave varieties shape the character of the spirit.

ARTESANAL
MEZCAL

3 EXPRESSIONS
ONE PALENQUE

ELEVATION
~1,740 M

LATITUDE
16.8667° N

LONGITUDE
96.3833° W

THREE AGAVES, ONE PALENQUE



ESPADÍN

01 / ESPADÍN

40%

Cooked agave · caramel · dried fruit



ENSAMBLE
Espadín / Cuishe

02 / ENSAMBLE
(ESPADÍN / CUISHE)

44%

Passion fruit · vegetal · delicate



TOBALÁ

03 / TOBALÁ

44%

Fresh herbs · lemongrass · basil



HOUSE 04 / SIERRA MADRE



SAN SEBASTIÁN DEL OESTE

*IN A LAND WHERE TEQUILA IS
KING, RAICILLA IS THE QUEEN.*

La Xamana is made in the western Sierra Madre Occidental, where Agave Maximiliana grows among mountain humidity, volcanic earth and the biodiversity of the Sierra. Master Raicillero Anastacio “Tacho” Guzmán and Lupita produce in small batches, shaped by their land, community and generations of local knowledge.

RAICILLA

A protected agave spirit from western Mexico, traditionally produced across the Sierra and coastal regions of Jalisco and Nayarit.

AGAVE
MAXIMILIANA

~7 YEARS
AGAVE MATURITY

ELEVATION
~1,480 M

LATITUDE
20.7611° N

LONGITUDE
104.8523° W

FRUITS OF THE SIERRA

44 %

The lifted side.

Double distilled

*floral. anise. pear.
green apple.*

RECOGNITION



40 %

The rustic side.

Single distilled

*earthy. green agave.
corn. clay.*

RECOGNITION



TEQUILA

LATITUDE
20.7847° N

LONGITUDE
104.0186° W

MEZCAL

LATITUDE
16.8667° N

LONGITUDE
96.3833° W



VERMICOMPOST
AGAVE WASTE REUSED

HAND HARVESTED
PEAK MATURITY

NO SYNTHETICS
CLEAN CULTIVATION

HOUSE 05 / SIETE MACHOS

Siete Machos
URANIA

*SAN JUANITO DE ESCOBEDO, JALISCO &
SANTIAGO MATATLÁN, OAXACA*

TWO LANDS. ONE LEGACY.

Registered since 1930, Siete Machos carries nearly a century of distilling heritage into agave spirits. Today, that legacy lives in two places: tequila in Jalisco and mezcal in Oaxaca.

Three generations of tequila producers and six generations of mezcaleros carry the same philosophy forward: organic production, careful cultivation and a deep connection to the land.

HOUSE 05 / THE EXPRESSIONS

FROM BLUE WEBER TO ESPADÍN.

**TEQUILA
BLANCO**
BLUE WEBER AGAVE

FLORAL. COMPLEX.



San Juanito de Escobedo, Jalisco

ORGANIC CULTIVATION
Two spirits. One heritage.
700 ml · 40% ABV

**MEZCAL
ARTESANAL**
ESPADÍN BLANCO

SMOKY. FULL - BODIED



Santiago Matatlán, Oaxaca

MECANOVA / EUROPEAN PORTFOLIO

01 / TEQUILA

FUENTES
GUERRA

LOS ALTOS, JALISCO

BLANCO · REPOSADO · AÑEJO

40% ABV · 700 ML · 6 / CASE

NOM 1545

02 / TEQUILA



IXTLÁN DEL RÍO, NAYARIT

BLANCO

42% ABV · 700 ML · 12 / CASE

PLATA

40% ABV · 700 ML · 6 / CASE

NOM 1628

03 / MEZCAL ARTESANAL



SANTIAGO MATATLÁN, OAXACA

ESPADIN

40% ABV · 700 ML · 12 / CASE

ENSAMBLE · TOBALÁ

44% ABV · 700 ML · 12 / CASE

D.O. MEZCAL

04 / RAICILLA ARTESANAL



SAN SEBASTIÁN DEL O., JALISCO

40%

700 ML · 12 / CASE

44%

700 ML · 12 / CASE

D.O. RAICILLA

05 / ORGANIC TEQUILA & MEZCAL



SAN JUANITO DE ESCOBEDO, JALISCO & SANTIAGO MATATLÁN

40%

700 ML · 12 / CASE

NOM 1424 / D.O. MEZCAL

FROM ORIGIN TO MARKET.

*Independent Mexican producers. Built and managed for the
European market.*



BEYOND IMPORT

ADDITIVE-FREE PORTFOLIO

*NO GLYCERINE, FLAVOURING OR
COSMETIC SHORTCUTS.*

DOCUMENT ACCESS

*PRODUCT SHEETS, CERTIFICATES
AND COMPLIANCE FILES.*

MARKETING & POSITIONING

*BRAND STRATEGY, POSITIONING AND
EUROPEAN MARKET ASSETS.*

COMMERCIAL ACTIVATION

*TASTINGS, EDUCATION AND LAUNCH SUPPORT
ACROSS SELECTED EUROPEAN MARKETS.*

MECANOVA / EUROPEAN PORTFOLIO

THE AGAVES BEHIND THE PORTFOLIO



BLUE WEBER
TEQUILA

FUENTES GUERRA · REAL DE IXTLÁN · SIETE MACHOS



ESPADÍN
MEZCAL

KUZCA · SIETE MACHOS



CUISHE
MEZCAL

KUZCA



TOBALÁ
MEZCAL

KUZCA



MAXIMILIANA
RAICILLA

LA XAMANA



MECANOVA

REAL AGAVE

BUILT FOR PARTNERSHIP.

DISCUSS YOUR MARKET



PARTNERS@MECANOVA.DE

MEXICO

EUROPE