

Siete Machos

URANIA



SAN JUANITO DE ESCOBEDO & SANTIAGO MATATLÁN · 100% AGAVE · ORGANIC PRODUCTION

Siete Machos

Jalisco Highlands & Oaxaca Valleys · No chemicals at any stage

BLANCO

TEQUILA · UNAGED · NOM 1424

A registered trademark since 1930 — recognised as a 'Famous Brand' by IMPI in 2016. Three generations of producers in the volcanic highlands of Jalisco, growing Blue Weber on mineral-rich soil at 1,350 m with no chemicals at any stage.

ESPADÍN

MEZCAL ARTESANAL · UNAGED · NOM 070

Six generations of mezcaleros on the same family fields in Santiago Matatlán — the world capital of mezcal. Earth-oven roasted, copper-distilled, unfiltered. Agave waste returns to the soil as vermicompost, closing the loop on every harvest.

THE COLLECTION

Tasting Notes

● Tequila Blanco

AGAVE
Blue Weber · Volcanic soil

REGION
San Juanito de Escobedo · ~1,350m

COOKING / FERMENTATION
Masonry oven · Natural ferment

DISTILLATION
Double-distilled · NOM 1424



● Mezcal Espadín

AGAVE
Espadín · Rocky, semi-arid soil

REGION
Santiago Matatlán · ~1,700m

COOKING / FERMENTATION
Earth oven · Natural ferment

DISTILLATION
Copper pot still · NOM 070



Matte black bottle for maximum preservation

Tequila Blanco — Tasting Notes

SIGHT Crystal-clear, silver rim. Medium-high density. Clean and bright.

NOSE High intensity floral — jasmine, violet, rose, tuberose, orange blossom, lavender; honey, sweet almond, beeswax, piloncillo.

PALATE Generous attack, excellent balance of body, acidity and alcohol. Long, persistent finish.

Mezcal Espadín — Tasting Notes

SIGHT Crystal-clear, silver rim. Medium-high density. Clean and bright.

NOSE Citrus — orange peel, grapefruit; wet earth and agave. High aromatic intensity. Eucalyptus and green pepper on second nose.

PALATE Medium attack, well-integrated elements. Medium body, medium finish.

Three Generations · 100% Organic

Vermicompost-fertilized · Organically grown Blue Weber

Six Generations · Heritage Production

Ancestral milpa system · Regenerative soil practices