



Destileria Revés is a Mexican artisan distillery located in Baja California. We elaborate spirits from corn, giving the spirits a special characater that embodies the personality of its country of origin, Mexico.

Our spirits are made with the best quality ingredients from local origins, and they are bottled in our distillery in Ensenada.

We founded Destilería Revés in 2018, one day drinking whisky at the sunset in the Pacific Ocean, we were surprised by the lack of spirits made with other ingredients such as maguey. Specificly we saw a lack of spirits made with corn, considering that corn is the base of our gastronomy. We decided to make the first Mexican distillery with 3 categories of spirits made out of corn.



BLUE LABEL

Our blue label is our finest and rarest whisky, with a production of only 2,000 bottles, this whisky celebrates our Mexican heritage with a special variety of corn free of GMOs, this variety is Mexican blue corn.

The blue corn has been harvested for thousands of years in Mexico. It contains 20% more protein than yellow corn or white. The intense blue colour is a result of its rich content of anthocyanins, an antioxidants that we commonly found in cranberries.

This whisky has 6 years aged in American oak, we want the corn to be the protagonist.

Description: 87.5% blue corn, 12% rye, 0.5% barley.

Alc Vol.: 40%

Aging: 6 years in American oak.

Tasting notes: Oak, crispy apple, vanilla, dried chillies, caramel, pear.





BLACK LABEL

This whisky has a special aging process, starting with 3 years of American oak, we want to give our whisky the smoky profile that we all love, the Mexican way to give this special aroma was by aging this whisky for 6 months in barrels that contained mezcal from one of the best regions in Oaxaca, Matatlán.

Mezcal is one of the most important Mexican spirits nowadays, so we wanted to add a part of this magic spirt, respecting the personality of the whisky.

Description: 75% corn, 24% rye, 1% barley.

Alc Vol.: 40%

Tasting notes: Light oak, vanilla, caramel, White pepper, cardamom, raisins, tobacco, chocolate with a elegant somky finish.





RED LABEL

Red label has a different whisky profile. As black label, it has 3 years of aging in American oak and it is finished 6 months in barrels that contained Cabernet Sauvignon from Monte Xanic (one of the biggest Mexican wineries) and Port Tawny from California barrels.

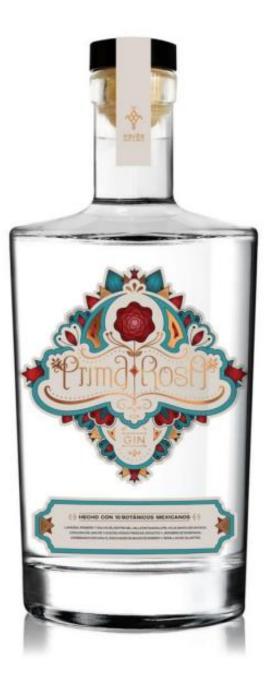
Our whisky celebrates the two best wine regions in North America with a complex touch of fruits and tannins with a balanced sweetness and a smooth finish.

Description: 75% corn, 24% rye, 1% barley.

Alc Vol.: 40%

Tasting notes: Apple, caramel, maple syrup, caramelized orange, cherries, dried fruits, hazelnuts, a slight sweetness in the mouth with a dry and smooth finish.





PRIMA ROSA

Our artisanal gin is a celebration to Mexico that we embody with a mixture of botanical products that we have on the región of Guadalupe Valley that are freshly harvested and we use them commonly in our Mexican cuisine.

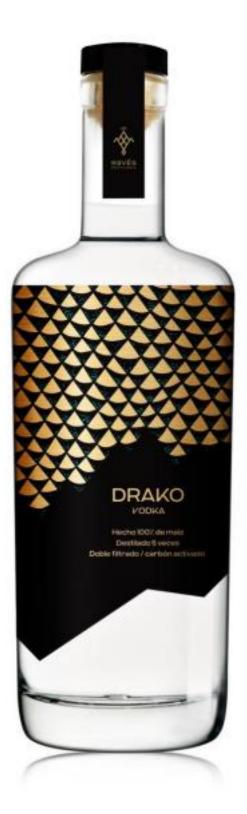
Prima Rosa is made from wild lavender, rosemary and sage freshly harvested from Guadalupe Valley, as well as roses, "epazote", ginger, and hoja Santa from Oaxaca and lime from Yucatán combined with the classical base of juniper and coriander seeds.

Description: 100% corn, distilled 5 times

Alc Vol: 100%

Tasting notes: the first notes are herbal, we can feel the rosemary, sage and the freshness of the lavender, it has a floral character that complements with a subtle taste of hoja santa and the lime from Yucatán, very smooth and elegant.





DRAKO

The legend of Drako has more than 10,000 years.

The ancient hunters of central America fed with animals a mythic creature that resembled a dragon, making a sacrifice exchange with food for their protection.

In this period, the hunters developed the domestication of corn, this event changed the nomadic way that the hunters had, to a sedentary way based on the agriculture.

This human change of life left Drako unstable forcing him to hunt for food dragging him to his extermination.

Our vodka commemorates the legend of Drako with a pure distill 100% of corn, we distille it 5 times and it's filtered 2 times. 100% natural without any sugar added.

Description: 100% corn, distilled 5 times.

Alc Vol: 40%

Tasting notes: A delicate aroma of corn, clean on the mouth with a smoothness on the palate and a touch of vanilla.

