



ABOUT SEÑORIO

Coming from a century's old tradition and as a part of the Oaxaca culture, SEÑORIO MEZCAL was born with a balanced taste and noble character. It's a Mezcal created for those with knowledgeable palates and for those seeking new experiences. It is enjoyed in those everyday moments that become

unique, to celebrate simple things or the achievements of friends and family.

This traditional drink is an expression of our beautiful Oaxaca with notes and textures that capture your senses. Its mildly smoky flavor comes from the blending of two distillations.

PRODUCT FEATURES

• **AHUMADO SUAVE, SEÑORIO** is a Premium Mezcal with a mildly smoky flavor. It is the blend of two Mezcal, two distillations in PERFECT HARMONY of different intensities, and aroma-taste profiles.

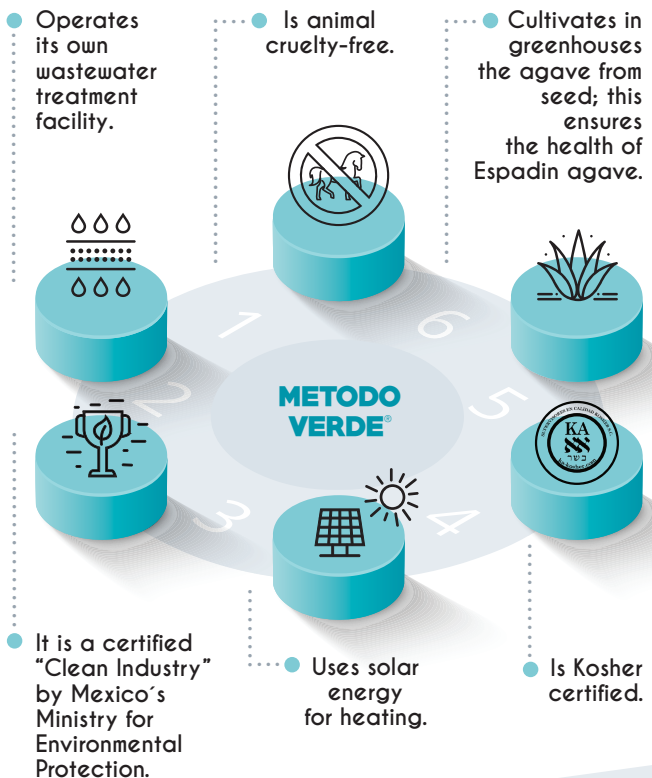
• **ORIGIN AND EXPERIENCE, SEÑORIO** is an authority in Mezcal, born from the passion, knowledge, hard work, and heritage of generations of Oaxacans. SEÑORIO reflects the colors of our land, our traditions, and the many shades that make up our bright blue sky.

• **WHITE AMERICAN OAK BARRELS** are used to age the Reposado and Añejo imparting striking flavor characteristics and complexity.

IN ADDITION...

• **DISTILLERY'S UNIQUE PROGRAM: SEÑORIO** Distillery's unique Metodo Verde® Sustainability Programs are aimed at having the lowest possible environmental impact.

The distillery...



TESTING NOTES

SEÑORIO JOVEN

- **COLOR:**
Crystalline and bright with silver shades and great body.
- **AROMA:**
Smooth notes of cooked agave, with citrus notes of lime and grapefruit, sparkles of mint, with delicate touches of field flowers, olive, and smoke.
- **FLAVOR:**
Hints of smoke, with herbal and citrus notes.

SEÑORIO REPOSADO

- **COLOR:**
Bright, luminous golden shades.
- **AROMA:**
Sweet notes of wood and vanilla, herbaceous and fresh, with hints of cooked agave.
- **FLAVOR:**
Deep, that leaves light notes of cooked agave, light smoky sparkles, hints of spices such as pepper.

SEÑORIO AÑEJO

- **COLOR:**
Bright amber.
- **AROMA:**
With fruit nuances and the powerful distinction of cooked agave.
- **FLAVOR:**
Of great permanence of sweet, bitter, wood, and vanilla taste.

BENEFITS: WHY SEÑORIO?

A RANGE EASY TO UNDERSTAND, with a soft mildly-flavor taste profile and unique range that speaks to knowledgeable Mezcal & Tequila consumers, as well as those who want to know more about the production process and aging in wood barrels. **BEST QUALITY OVER PRICE**, for those who want the best quality without breaking the bank and with a great return.

FEATURE SERVE

STRAIGHT UP!

Let your palate discover the exquisite notes of agave Espadin and woods notes, just as the ancestors enjoyed Mezcal in different regions of Mexico, especially Oaxaca. Do not forget to do it with the right ritual: small sips, keep it in your mouth for a few seconds before swallowing. Then try the orange slices with worm salt, that will enhance the notes of the agave.

COCKTAIL MENU

GOLDEN HARMONY

The fresh tones of the apple harmonize perfectly with the shades of gentle smoky of Señorío.

INGREDIENTS:

- Lemon wedge
- 1 oz Apple soda
- 2 oz Señorío Reposado



- **PREPARATION:** Put ice, mix all the ingredients and complete with apple soda.
- **GARNISH:** with a lemon wedge.

INGREDIENTS:

- Orange slices
- Sal de Gusano (Worm Salt)
- 2 oz Señorío Mezcal



SEÑOROL

Inspired by one of the classic Italian cocktails with a Mexican accent of Señorío and grapefruit juice.

INGREDIENTS:

- 2 oz Señorío Joven
- 1 oz Aperol
- 1 oz Grapefruit juice



- **PREPARATION:** Put ice, mix all the ingredients and complete with grapefruit soda.
- **GARNISH:** with a mint leaf

PRODUCT SPECIFICATIONS

PRODUCT		UNITS / CASE	UPC	DUN 14
Señorio Joven	40% Alc. Vol. T. Corcho USA	6 x 750 ml	7503021403179	17503021403176
Señorio Reposado	40% Alc. Vol. T. Corcho USA	6 x 750 ml	7503021403186	17503021403183
Señorio Añejo	40% Alc. Vol. T. Corcho USA	6 x 750 ml	7503021403193	17503021403190