



SURO

· INTERNATIONAL IMPORTERS ·

Suro International is a family-owned, Philadelphia-based importer with one overarching goal: bring North the best of what Mexico's spirits community has to offer. The best practices. The best juice. The best Mexico.

AGAVE MEZCAL, SPIRITS & TEQUILAS FROM THE **PENNSYLVANIA PORTFOLIO**

DON MATEO DE LA SIERRA • SIEMBRA METL • MEZONTE
PAJAROTE • CASCAHUIN • SIEMBRA AZUL • SIEMBRA VALLES



WINEBOW

FINE WINE + SPIRITS

PARANUBES

RUM UNDISTURBED



PARANUBES MEXICO

Tucked within the steep, misty river canyons below the community of Rio Tuerto is the distillery, or trapiche, of Jose Luis, producer of Paranubes. For the past 35 years, he has been producing this rich, fragrant spirit as one of many means to provide for his family and we are honored to be working with him.

Paranubes Rum de Oaxaca

30196799 / 1L / \$37.99

Made by wild fermenting the fresh pressed juice of sugarcane grown without pesticide or fertilizer. Distilled with no additives, this rum - or aguardiente de caña, is exactly what you would find lost in the cloud forest of the Sierra Mazateca mountains of Oaxaca, Mexico. 108PF

Don Mateo de la sierra®



DON MATEO DE LA SIERRA MICHOCAN

Don Mateo is produced by 6th-generation mezcalero Emilio Vieyra at Rancho Pino Bonito in Michoacán. The family cultivates their agaves and produces Don Mateo between the Rio Balsas basin and the Eje Neo-volcanico de la Sierra Madre del Sur. The agave fields sit at an average of 7,500 ft, and the Vinata where the spirit is roasted, macerated, fermented, and distilled sits at 7,050 ft.

Don Mateo de la Sierra Alto

30183263 / 6/750ml / \$84.99

The name of this semi-wild agave is actually *Inaequidens*, but locally they call it Alto – due to the fact that it only grows at very high elevations. The plant can take about 12-15 years to mature. 92PF

Don Mateo de la Sierra Pechuga

30183264 / 6/750ml / \$97.99

This singular pechuga is distilled through a hanging bag of fresh venison, turkey, and iguana, as well as dried fruits and spices. The recipe is curated by Emilio's mother, Doña Delia Vieyra. 90PF

Don Mateo de la Sierra Cupreata

30208562 / 6/750ml / \$69.99 **NEW**

Made with semi-wild agave Cupreata by maestro mezcalero Emilio Vieyra. The terroir of Michoacan is characterized by its rivers; the Trans-Mexican Volcanic Belt; and the variety of forests from conifer to tropical. Once mature, the agave Cupreata are roasted in a pit oven, fermented using naturally occurring yeasts in Oak Wood tanks, and double distilled in a Filipino style still. 92PF

Don Mateo de la Sierra El Legado

30213479 / 6/750ml / \$104.99 **NEW**

El Legado (The Legacy) is a tribute to late maestro mezcalero Don Jose Emilio Rangel. This mezcal is the first batch to have ever been certified in the state of Michoacan. Rested in glass for 5 years. The agave Cupreata in this mezcal are cooked in an underground pit oven, milled by hand, fermented naturally for 8 days, and distilled in pine and clay pot stills.

Don Mateo Manso

30213480 / 6/750ml / \$79.99

Don Mateo presents Manso de Sahuayo (previously Cenizo), endemic to the municipality of Sahuayo, Michoacan. Emilio Vieyra works with local farmers there to source the best agaves possible. 100PF

Don Mateo Silvestre

30213481 / 6/750ml / \$99.99

Silvestre is a unique expression based solely on the agave. Produced using only wild agave cupreata plants from El Limon, where they thrive with the help of cows and chickens, herbicide and pesticide free. 96PF



siembra metl

SIEMBRA METL MICHOCAN

Exploring ancestral agave distillates with a commitment to quality and tradition. Siembra Metl is a liaison between passionate consumers and Mezcaleros who represent the ancient culture of mezcal in remote regions of Mexico.

Siembra Metl Don Mateo Cupreata - Bat Friendly

30197907 / 6/750ml / \$64.99

Siembra Metl Don Mateo Cupreata

30192423 / 6/750ml / \$68.99

The pungent, smoky-sweet smells of the agave hit the nose like herbaceous, wet earth. Then the palate warms with a silky texture; the flavors of roasting agaves and the resinous pine bark. 92PF

Siembra Metl Don Mateo Cenizo

30127208 / 6/750ml / \$75.99

The sap from Pine and Oyamel are principal influences in the flavor profile of this Joven Mezcal. Cenizo has a spiced, floral bouquet. Strong nut varieties come through on the nose and palate; principally almonds. It coats the mouth with burst of fruits. 96PF

MEZONTE

MEZONTE MEXICO

Mezonte is a non-governmental organization (NGO) that promotes and preserves the production and practices of traditional agave spirits. Featuring agave spirits from all over Mexico, Pedro Jimenez, the mind behind Mezonte, works in collaboration with Mexico's producers to ensure fair wages.

Mezonte "Tepe" Jalisco

30208567 / 6/750ml / \$149.99

Produced by a Aciano Mendoza from the Tepehuano community at the border of Jalisco, Nayarit and Durango who follows the tradition of developing this spirit primarily for ritual purposes. Cenizo agave, extracted by hand and distilled in clay pots. 94PF

Mezonte "Japo" Jalisco

30208566 / 6/750ml / \$149.99

Mezonte Japo is produced by Hildegardo "Japo." His mezcales (also called raicilla) are elaborated with endemic Agaves that grow between 12 – 25 years. 94PF

Mezonte "Santos Juarez" Jalisco

30208565 / 6/750ml / \$143.99

Born and processed within volcanic soil and fermented in stone, the same as 500 years ago, Santos is produced using Alineno and Cimarron agave, distilled in copper and parota wood. 94PF

Mezonte "Jorge Perez" Michoacan

30213486 / 6/750ml / \$149.99 **NEW**

Agave *Inaequidens* from Rio de Parras, Querendaro, brick fermentation with pulque, distilled in pine with copper and oyamel. 94PF

Mezonte "Lorenzo" Jalisco

30213487 / 6/750ml / \$156.99 **NEW**

Agave distilled from Lorenzo Virgen. Over 10 different agave varieties, produced in Chancuellar, in an underground pit oven, fermented with spring water and distilled with pine wood with copper and Parota wood. 94PF



★★★ PONCHE PAJAROTE



PAJAROTE MEXICO

In 2015, La Princesa de Etzatlán and her brother Rubén Leyva undertook OMA Artisanal Delicacies, an artisanal beverages workshop dedicated to experimentation. With this workshop, they have learned to be patient and embrace the slow maceration processes for making liqueur, and the complexity of achieving the perfect blends of ingredients for the ponches.

Clavo and Cardamomo

30213485 / 6/750ml / \$39.99

A wonderful species that combines clove with cardamom. 70PF

Jengibre

30213483 / 6/750ml / \$39.99

Captures the spicy essence of the ginger root. 70PF

Ponche De Tamarindo

30213482 / 6/750ml / \$35.99

Sweet, yet equally sour, Tamarind reveals its dried fruit like sweetness. 30PF

Toronja Arandense and Romero

30213484 / 6/750ml / \$39.99

Expresses the sensory experience of grapefruits and rosemary. 70PF



CASCAHUÍN EL ARENAL, JALISCO, NOM 1123

Tequila Cascahuín is produced in its namesake distillery in El Arenal, Jalisco, MX, in the lowlands of Jalisco (NOM 1123). Distileria Cascahuín, a family establishment, is also home to Siembra Valles tequila.

Cascahuín Blanco

30213491 / 12/750ml / \$32.99 **NEW**

Tequila Cascahuín Blanco is a 100% Blue Weber Agave Tequila, made by Tequilera Cascahuín in El Arenal, Jalisco. Cascahuín is a pre-hispanic name that means "mountain of light" and had been in production since 1904, making it one of the oldest producers in the Valles region. 80PF

Cascahuín 48 Plata

30213488 / 6/750ml / 52.99 **NEW**

Cascahuín 48 plata is a Tequila with no dilution or filtration bottled at proof, honoring the founder, Salvador Rosales Briseño. 96PF

Cascahuín Extra Añejo

30213489 / 6/750ml / \$95.99 **NEW**

Cascahuín Extra Añejo is a 16-year process. Starting with 10-year-old Blue Weber Agave from the Valles Region, double distilled and rested in large wooden tanks for 4 years. The spirit is then aged in used American Oak for 2 years. 86PF

siembra azul

SIEMBRA AZUL ARANDAS, JALISCO, NOM 1414

Siembra Azul is the passion project of famed agave activist David Suro-Pinera. Siembra Azul is dedicated to spreading knowledge and respect for Mexico's emblematic spirits. Siembra Azul, produced by Vivancos y Asociados (NOM 1414), is emblematic of the highland terroir.

Siembra Azul Blanco

30061324 / 6/750ml / \$47.99

Siembra Azul is made from the finest Blue Weber agave, from Arandas, Jalisco. Grown without the use of pesticides in small orchards that are owned and operated by the Vivanco family. 80PF

siembra valles

SIEMBRA VALLES EL ARENAL, JALISCO, NOM 1123

Siembra Valles Tequila is produced in the volcanic, mineral-rich Tequila valley. "Valles" refers to one of two main regions in the Tequila Denomination of Origin. Siembra Valles is a celebration of the lowland terroir of Tequila.

Siembra Valles Blanco

30126744 / 12/750ml / \$47.99

Coats your mouth with dry spices, dates, figs, the buttery aroma of orange blossoms, flowers and copper straight from the still. 80PF

Siembra Valles Blanco High Proof

30151945 / 6/750ml / \$52.99

Uses a slow distillation process that yields a tequila of higher alcohol content. Siembra Valles High Proof is bottled at 92 proof after resting for at least one year in glass demijohns. 92PF

Siembra Valles Reposado

30203260 / 6/750ml / \$45.99

Has a natural sweetness reminiscent of dried fruits, cacao, coffee, tobacco, and vanilla from the barrel, and minerals and roasted notes of the agave. 80PF

Siembra Valles Añejo

30203258 / 6/750ml / \$53.99

This añejo uses proprietary oak barrels, only used to age Siembra Valles' sister project, Siembra Azul. Full bodied with scents of agave, nuts, toasted caramel, spices, vanilla, and floral tones. 80PF

Siembra Valles Extra Añejo Elisa

30208560 / 6/750ml / \$111.99

Bottled straight from the barrel, Elisa matures in American oak for over 3 years. The alcohol content and tasting profiles vary by bottle, with notes of mature fruit, and an excellent balance of the original blanco. 86PF

Siembra Valles Extra Añejo Suro

30208561 / 6/750ml / \$113.99

This limited edition Tequila rests for 3½ years in oak barrels. The sensuous combination of Blue Agave and 75 year old Missouri oak ensures the artistic merit of each sip—a tribute to terroir. 80PF

Siembra Valles Ancestral

30188174 / 6/750ml / \$108.99

How Tequila was originally made; wild fermentation, hand mashed and distilled in a wooden still. The only tequila of its kind in the world. A silky mouthfeel, with tones of sweet agave and smokew. 100.4PF





★★★ PONCHE PAJAROTE



Punches from La Princesa

Arandense + Romero

Expresses the sensory experience
of grapefruits and rosemary
30% Alc. Vol.

Tamarindo

Sweet, yet equally sour, Tamarind
reveals its dried fruit like sweetness
15% Alc. Vol.

Jengibre

Captures the spicy essence
of the ginger root
30% Alc. Vol.

Clavo + Cardamomo

A wonderful species that combines
clove with cardamom
30% Alc. Vol.

Contact your Winebow Rep 215.236.1094


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