



BAGAZO

TEQUILA

. MÉXICO .



CASA ENDÉMICA



· PARA EL MUNDO ·



B


BAGAZO
TEQUILA
BLANCO
100% PURO DE AGAVE



40%
A.C. Vol.

SUSTAINABLE NOT... LET'S TALK ABOUT GOOD PRACTICES

Our focus is clear: crafting a Tequila that reduces its environmental impact by using existing technologies to make the most of our resources, while honoring the land that makes it possible.

Our philosophy its aim to create meaningful progress in the agave spirits industry through better practices. Every action we take, no matter the scale, adds value and moves the industry toward a better future.

Our mission is to share this work openly and effectively.



THE JOURNEY



Eight years of research, development, and commitment. The same amount of time an agave needs to grow. Our timeline mirrors its natural cycle: patient, deliberate, and guided by respect for the plant that makes everything possible.

THE REGION

Our taberna is located in the western mountains of Jalisco, in the town of Mascota, where El Bagazo becomes the first Tequila project.

Our aim is to collaborate with local producers, share knowledge, and introduce techniques that help them make better use of production waste.

The mountainous landscape offers varied elevations, fertile valleys, and abundant water sources. Mascota also has a long history with agave distillation, including traditional spirits like raicilla. This heritage, combined with the land's natural richness, shapes the character of our Tequila.





**BAGAZO • MORE
THAN JUST WASTE**

WHAT IS BAGAZO?

Bagazo is the residual fiber of the agave plant left after its sugars are extracted during Tequila production.

Traditionally considered waste, we transform it to reduce our dependence on external suppliers and optimize our resources.



FROM BAGAZO TO BIOMASS

In our taberna, we compress bagazo into biomass briquettes, which we use as fuel for distillation and for cooking the agave.

This approach reduces the use of non-renewable resources and promotes circularity within our process.



LABELS

Made from recycled paper and bagazo, reducing reliance on conventional materials.

STOPPERS

Crafted from a blend of bagazo and FDA-approved plastic. By producing them locally, we avoid importing materials as cork i.e., helping reduce our carbon footprint.

BOTTLES

Produced with 100% recycled glass in Jalisco, México





HONORING TRADITION, EMBRACING INNOVATION.

Our production respects the tradition of Tequila-making while embracing innovation.

We honor the maestros mezcaleros who, over the past 15 years, have shared their knowledge, land, and methods with us across different regions of Mexico.

This collective wisdom, built on culture, and experience, guides our work as we incorporate new techniques and refined practices to create a spirit with intention.

Esteban Morales

PRODUCTION TECHNIQUES

COOKING



Direct Heat: We designed an oven that heats volcanic stones using bagazo briquettes, replicating traditional cooking methods while avoiding the need for firewood and preventing deforestation.



Steam Cooking: We use a repurposed boiler, originally powered by LP gas, that now produces steam by burning bagazo briquettes. This steam is then injected into a 20-ton stone oven to cook the agave.

MILLING



We use a traditional tahona stone mill, powered by an electric motor.

FERMENTATION



Takes place in FDA-approved 1,500-liter plastic tanks that last at least five times longer than wooden tanks.



DISTILLATION



We use stainless steel and copper stills, in the first distillation through an external jacket, and in the rectification through an internal coil. This creates an efficient process that maximizes the full capacity of the boiler.

Distillation happens in two stages: The first pass we call “destrozamiento”, and we use a 3,000-liter stainless steel still (alambique) with copper filters inside. The second pass we call “refinamiento”, and it is in a 500-liter copper still (alambique)."

OUR COMMITMENT

To keep innovating and applying techniques that reduce the environmental impact of our production, always striving for better practices in the agave spirits industry.

What's next? We will add solar panels to our tahona stone mill, reducing up to 60% of the electricity required for our production and further lowering the impact of our spirit.





BAGAZO
TEQUILA

EL BRANCO DESTILERIA · REGION SIERRA OCCIDENTAL