



CASA ENDEMICIA
CE
MÉXICO



A rum project by Casa Endémica, that seeks to highlight the

Valles Region

its identity, ecological richness, and diverse landscapes. These elements inspired the creation of a spirit that is both approachable and complex in profile, revealing to consumers that rum can also be dynamic.

Altitude:
1400 masl

Ecosystem:
Canyons, volcanic mountain ranges, and plains

9 varieties of Sugarcane

Piloncillo

What is it?

It is obtained from the **mechanical extraction of raw sugarcane juice** (*Saccharum officinarum*), which is then **boiled and reduced until it forms a high-sugar-content mass**. This mass is cooled and molded, giving the final product its characteristic conical shape.



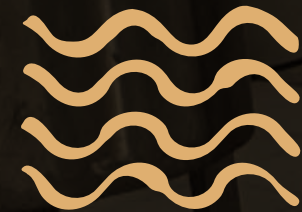
Raw material:

Piloncillo serves as the **primary sugar source for Alto Valle rum**. As the harvest season lasts only six months, its use allows us to produce year-round.

Production



Inoculated
yeast



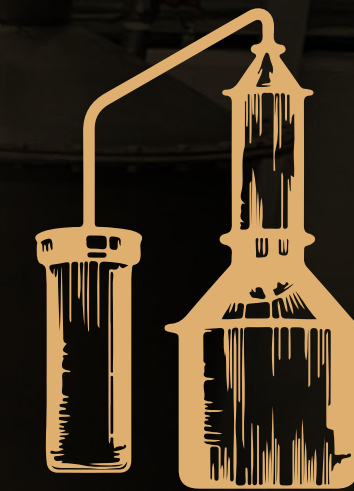
Well **water**



Piloncillo



Fermentation
in FDA-approved
plastic vats



Double distillation
in a stainless steel alembic
with a copper coil
condenser



·RUM·

ALTOVALLE

Is a light-bodied white rum with fruity aromas of fermented pineapple, passion fruit, and cooked cane. On the palate, it presents a subtle minerality with a fresh, short finish.

Best enjoyed in cocktails, as a versatile mixing spirit, or neat.

. MÉXICO .



CASA ENDÉMICA



• PARA EL MUNDO •