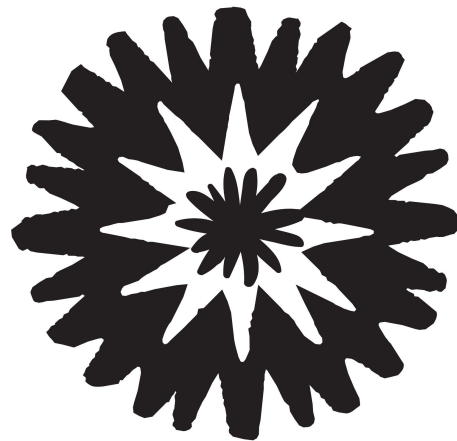


MI CASA

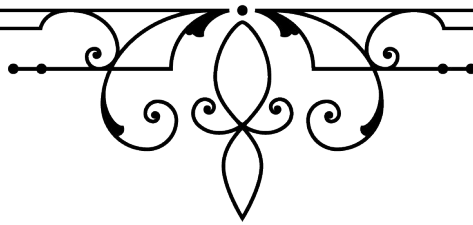
TEQUILA

2022 Portfolio



MI CASA[®]

SINGLE ESTATE TEQUILA DE MICHOACÁN



When the Rodriguez family inherited an estate in Michoacán they dreamed of farming their own blue weber agave. With their own hands and the help of their neighbors they started planting agave in the early 2000's. When their crops matured, the price of agave was so low that they chose to instead start their own tequila brand with their estate grown blue weber.

Distilled in Jalisco from 100% estate grown agave from Michoacán, this was the first Tequila of its kind. The Rodriguez family began importing it to the U.S. but after a time priorities shifted and the project went dormant.

In 2020 The Rodriguez' and Fidencio Spirits teamed up with a plan to relaunch the brand. This amazing opportunity is rolling out in phases.

- Phase 1 - existing US inventory includes Blanco, Reposado and Añejo rested in glass bottles for 10 years
- Phase 2 - is of a decade old production. Expressions that will be available:
 - Blanco at 45.5%
 - 9 year Extra Añejo Small Batch
 - 9 year Extra Añejo Single Barrel
- Phase 3 - new make beginning next season.
 - Blanco - tank rested for min 1 yr
 - Barrels will get filled for aging

MI CASA TEQUILA BLANCO



MI CASA TEQUILA

Founded by the Rodriguez family, Mi Casa Tequila is the first certified tequila that uses 100% estate owned agave from Michoacan. Originally launched over a decade ago and recently given new life, its unique offerings include certified 9 year extra añejo Single Barrel and Small Batch as well as 10 year stainless steel rested blanco.

ABOUT THE PROJECT

Together with Fidencio Spirits, the Rodriguez family relaunched the brand with a phased roll out of previously produced tequila from Mi Casa. Phase 1 includes tequila that was bottled over a decade ago and is at least 10 year glass conditioned blanco, reposado and añejo. Phase 2 features a new label design by co-owner Eli Rodriguez and also includes tequila that was produced over a decade ago that had never been bottled. After 9 years in used oak barrels or 10 years in stainless steel tanks, these expressions are a rare perspective in regards to terroir and time.

MAGUEY / AGAVE

Tequilana (A. Tequilana Weber Azul)

FARM / DISTILLERY

Michoacan / Casa Tequilera de Arandas NOM 1499

OVEN / FUEL

Autoclave / Steam

MILL

Roller mill

FERMENT

Stainless steel (without bagasso)

DISTILLATION

2x in alembic of stainless steel and copper

ABV

45.5%

SUGGESTED PAIRINGS

Basace du Berger, a creamy French goat cheese with a sweet/salt balance, low acidity and an ash coating on the rind. Together they create a new experience for each.

MI CASA TEQUILA

EXTRA AÑEJO SINGLE BARREL



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Michoacan / Casa Tequilera de Arandas NOM 1499

OVEN / FUEL

Autoclave / Steam

MILL

Roller mill

FERMENT

Stainless steel (without bagasso)

DISTILLATION

2x in alembic of stainless steel and copper

AGING

9 years in used American
whiskey barrels, first fill

NOTES

Varies by barrel

ABV

45% - 55%

MI CASA TEQUILA

EXTRA AÑEJO SMALL BATCH



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OVEN / FUEL

Autoclave / Steam

MILL

Roller mill

FERMENT

Stainless steel (without bagasso)

DISTILLATION

2x in alembic of stainless steel and copper

AGING

8 barrel blends of 9 years in used American whiskey barrels, first fill

NOTES

Varies by batch

ABV

43% - 46%