



AGAVE BIBLE

Welcome to Verve!

We love to party and we don't take ourselves too seriously. One thing we do take seriously however is Tequila, Mezcal and all things agave.

You are holding our carefully curated agave bible, inside you will find a treasure trove of fine agave & Mexican spirits, hand picked by us to bring you the very best of what the artisan distillers and producers from across Mexico have to offer.

At the back you will find a short index, with some information to help you pick the perfect spirit for you to neck back while having a dance, or to sip, savour and contemplate!





Tequila

All measures are 25ml. We recommend that these spirits are sipped neat, but a variety of mixers are available. Mixer price not included.

El Jimador Blanco 38% abv £3.5

A classic lowland style of tequila using 100% agave and bottled immediately after distillation. This is an extremely versatile spirit which mixes perfectly in citrusy cocktails with crisp flavours of grapefruit, lime, green apple and vegetal agave.

El Jimador Reposado 38% abv £3.5

Allow us to introduce the best-selling Tequila in Mexico! This 100% agave Tequila is rested in white oak for two months before bottling giving it smooth notes of cooked agave, vanilla and caramel with hints of red bell pepper on the finish.

Herradura Plata 40% abv £7.5

Produced by Casa Herradura in the Sierra-Madre mountain range, this fine tequila is rested for 40 days in oak before bottling and is made using 100% blue agave. A creamy full palate with subtle hints of oak & spice alongside crisp agave flavours.

Herradura Reposado 40% abv £9

The world's first commercial reposado Tequila and winner of a double gold medal at the San Francisco spirits competition. This Tequila is rested for 11 months in oak after distillation and boasts buttery flavours of cooked agave, honey and ginger.

Tapatio Blanco 40% abv £4


A firm favourite of the Verve team, this is a hand-crafted tequila from a family-owned distillery in the highlands of Jalisco and uses 100% blue agave and is left to settle for 1 month in steel tanks before bottling. We get notes of crisp green apple, white pepper, cinnamon and fresh pine needles.

Tapatio Reposado 38% abv £4.5

This incredible Tequila is rested for four months in ex-bourbon barrels to smooth out the edges of the more robust blanco. Notes of black pepper and oak are in abundance alongside subtle smoke and a vegetal agave backbone.

Tapatio 110 55% abv £7.5

A special release of Tapatio's unaged blanco Tequila bottled at 55% abv giving it a more intense punchy flavour. The heavy hitting strength of this spirit is not for the faint of heart, but those who take the plunge will be rewarded with a truly special tequila experience.





Tapatio Anejo 38% abv £9

An amazing family made anejo Tequila distilled to strength and uncut to retain the true flavours of the spirit and then aged for 18 months in ex-bourbon barrels. A wonderfully spicy spirit with notes of oak, cinnamon, cloves alongside subtle cacao beans.

Jose Cuervo Traditional abv 38% £6

The Cuervo company has remained family owned for 250 years and now under control of the 11th generation. An unaged 100% agave Tequila from the stables of Jose Cuervo. A great entry level Tequila with notes of citrus, pepper, cut grass and crisp green apples.

Jose Cuervo Reserva de la Familia Platino 40% abv £12

From Jose Cuervo's super-premium Reserva de la Familia range, this is truly one of the best and most complex blanco Tequilas you will try. Made in small batches from old agave, with individually numbered bottles which are hand dipped in wax. Notes of melon, peppers, sweet cereal and vanilla. Incredible!

Olmeca Altos Plata 38% £6

A multi-award winning blanco Tequila from Olmeca. Made high in the Jalisco mountains, this Tequila is well known for its mixability and makes a wonderful Margarita. Very citrus forward with lemon & lime zest notes along with grapefruit and minerality.

Olmeca Altos Reposado 38% £6.5

Another multiple gold medal winning Tequila from Olmeca. This amazing spirit is rested in ex-whiskey barrels, giving it a superbly spicy and complex character alongside the classic cooked sweet agave flavour.

1800 Silver 38% abv £6.5


A fabulously crisp double distilled blanco Tequila from the 1800 range made with 100% blue weber agave which are harvested after 8-12 years of growth. This Tequila follows a formula originally created in 1800, giving it a classic character of sweet fruit, citrus and cracked pepper.

1800 Coconut 35% abv £6.5

A special selection of white tequilas, double distilled with natural, ripe coconut flavours. This has a slightly sweet tropical coconut flavour along with agave and cut grass. Great sipped over ice, as a shooter or mixed with pineapple juice.

Maestro Doblé Diamante 40% abv £9.5

A very special and unique Tequila made by blending reposado, anejo & extra anejo 100% agave tequilas that are then filtered to remove the colour while making the liquid incredibly smooth with a creamy texture. A complex mix of tasting notes including caramel, honey, maple, citrus & pear.





Dobel Humito 40% abv £9

This is a unique product from Maestro Dobel which claims to be the world's first commercial smoked Tequila. The distillers looked to re-create Tequila from 17th century by using mesquite smoke in the production process. Notes of citrus, wood smoke and orange blossom.

El Tequileno Blanco 38% abv £5.5

A mixto blanco Tequila which is highly regarded in Mexico. Made from agaves sourced from the highlands of Jalisco, which boast a high sugar content, resulting in a slightly sweeter style of Tequila. Notes of cooked bell pepper, white pepper and lime peel.

El Tequileno Reposado 38% abv £6

This Tequila from the highly rated El Tequileno distillery is aged for 3 months in oak vats using agave from the highlands of Jalisco. This is 100% agave Tequila with sweet notes of vanilla and toffee alongside subtle oak.

Patron Silver 40% abv £8.5

A boutique premium blanco Tequila from one of the most famous houses in Mexico. This Tequila is triple distilled and made from 100% blue weber agave. Earthy notes with zesty citrus, soft spices and black pepper.

Patron Reposado 40 % abv £9

This wonderful Tequila is rested in oak for two months, imparting a soft sweetness while retaining the brightness of the silver. This is a truly excellent spirit, working equally well in cocktails as it is sipped neat or over ice.

Patron Anejo 40% abv £10


A beautiful, aged Tequila from Patron which has spent 12 months in a combination of French & Hungarian oak to create a truly sublime sipping Tequila. Notes of raisins, honey, citrus and gentle hint of melon.

Don Julio Anejo 38% abv £9

A smooth, luxurious spirit from one of the most well-respected producers in Mexico. This Tequila spends a full 18 month in American white oak before bottling which imparts wonderful flavours of butterscotch and vanilla alongside classic agave & citrus.

Don Julio 1942 38% abv £30

Winner of a gold medal at the San Francisco spirit awards, this excellent spirit, named for the founder of the distillery- Don Julio Gonzalez-Frausto Estrada, spends a full 30 months in American white oak before being bottled.





Don Fulano Blanco Fuerte 50% abv £8.5

This punchy, fruity, herbal Tequila is the strongest in the Don Fulano range, coming in at a rare strength of 50% abv. A combination of pot & column distillation gives this Tequila a floral flavour of jasmine and agave along with grapefruit zest and white pepper.

Don Fulano Reposado 40% abv £8.5

This artisan reposado Tequila from renowned producer Don Fulano spends 9 months in French oak before being bottled. This is a rich & herbal spirit which has also developed notes of bitter chocolate, warm maple and winter spices.

Don Fulano Anejo 40% abv £9.5

Aged for 3 years in a combination of new and old French Oak this complex and robust spirit has taken on flavours of cacao, black cherry, vanilla along with stewed agave. This is a proper sipping Tequila to be savoured slowly.

Volcan Blanco 40% abv £7.5

Made using the finest blue weber agave, grown in the shadow of the mighty Tequila volcano where the volcanic ash from previous eruptions fertilises the land making an ideal growing environment. A silky texture carries plenty of honey and citrus notes along with summer flowers and eucalyptus.

Mezcal, Sotol & Raicilla

Illegal Joven Mezcal 40% abv £8

Illegal Mezcal is made using 100% agave espadin and is then roasted underground with mesquite and eucalyptus wood before being double distilled in small copper pot stills. Notes of pipe tobacco, smoked agave and green apples.

El Recuerdo Abacado Con Gusano 40% abv £5

Produced using 100% agave espadin in the Oaxaca region. Abacado Con Gusano translates to "enriched with worm" and true to its title this bottle does contain a worm which is said to impart a smooth texture to the smoky spirit.

Zignum Reposado 40% abv £8

This Mezcal boasts a strong agave flavour along with toasted wood coming from 8 months of maturation in American oak. This Mezcal does not have the smoky flavour profile that we have come to expect from Mezcal, making it a great choice for Tequila & Mezcal drinkers alike

Del Maguey Vida Mezcal 42% abv £9.5

A single village Mezcal which is twice distilled and made from 100% agave espadin and bottled un-blended in a "time honoured" 400-year-old traditional method. This spirit has a wonderfully fruity palate along with spices and a distinct smoked nuttiness.





Los Siete Misterios Doba-Yej Mezcal 44% abv £8

A rich and smoky pot still Mezcal from Oaxaca. This is a great example of the quality that the label is known for with an oily and thick texture with flavours of smoky agave which give way to zesty citrus and fresh herbs.

Madre Mezcal Ensamble 45% abv £8.5

An absolutely fantastic expression of Mezcal from the Morales family in Oaxaca. Using a combination of espadin & cuishe agave which are cooked over hot clay stones in earthen pits and crushed using a tahona wheel. A smoky herbal spirit with vegetal notes and a hint of charred bananas.

Quiquiriqui Mezcal 45% abv £6.5

A fantastic starter for those looking to venture in to the Mezcal category, with classic flavours of smoky, earthy agave along with roasted green bell pepper. This unaged Mezcal is made in Matatlan and is unaged and double distilled.

Derrumbes Durango Mezcal 45.6% abv £9

Made in the central Mexican state of Durango, using wild agave with traditional production methods. An exciting offering for Mezcal aficionados. Notes of berries, wood ash and flinty minerals.

Derrumbes Oaxaca Mezcal 46.4% abv £9

A full bodied Mezcal distilled by a third-generation producer in Oaxaca and made using a combination of espadin and tobala agave. The agave is roasted in a traditional pit oven and crushed with a tobala. A lightly smoky palate with hints of garden herbs, minerals and aromatic agave.

Derrumbes Michoacan Mezcal 44.9% abv £10.5


This Mezcal, made in the state of Michoacan is distilled in a traditional Philippine style wooden still from a combination of cuppreate and alta agave. This is a stunning Mezcal with notes of sweetcorn, ash, pine needles along with sweet smoke and apples.

Derrumbes Tamaulipas Mezcal 47% abv £9

A surprisingly sweet Mezcal from Derrumbes which is made using traditional methods in the San Carlos region of Tamaulipas in Eastern Mexico from univittata, funkiana and Americana agave. Tasting notes include bags of tropical fruit such as mango, coconut, toasted pineapple alongside stewed plums and chilli.

Derrembes San Luis Potosi Mezcal 44.7% abv £9.5

A herbaceous Mezcal made in the village of Charcas. This spirit is made using wild salmiana crassispina agave from the highest plateau in the region. The palate offers notes of garden herbs, honeysuckle, jasmine blossom and forest smoke.





La Higuera Wheeleri Sotol 45.1% abv £6.5

This Sotol is made in Aldama, Chihuahua according to traditional methods from a single variety of dasyliiron wheeleri to create a fantastically fruity spirit. Gentle smoke combines with pine, herbs and roasted carrots along with roasted red peppers.

Hacienda de Chihuahua Sotol Plata 38% abv £10

This spirit is triple distilled using dasyliiron plants which have been hand picked by the master distiller. Flavours of lime zest, minerals, asparagus, white pepper & ginger

Sotol Ono 45% abv £8.5

Produced in the Northern state of Chihuahua, made from distilling the dasyliiron plant, which takes up to 15 years to reach maturity and thrives in the hot dry deserts of Northern Mexico. Expect oily nuts with fresh citrus zest, green apple and spice.

La Venenosa Tabernas Raicilla 44.9 % abv £9

Tabernas Raicilla is made using maximiliana agave which are grown at high altitude and distilled in Sierra Madre, Jalisco. Notes of dry smoke alongside lime zest and fresh herbs. Raicilla is similar to Tequila but made in its own denomination in the Mexican state of Jalisco.

Agave Liqueurs

Cazcabel Coffee 34% abv £4

A deliciously rich and aromatic coffee liqueur made using Cazcabel blanco Tequila and coffee. Absolutely delicious as a shot after a nice dinner or to keep the party going.

Cazcabel Honey 34% abv £4

A blanco Tequila based liqueur made using honey from bees local to the distillery. This is a sweet, floral and slightly smoky liqueur which is a perfect shot on a night out!

Cazcabel Coconut 34% abv £4

Jalisco coconuts and blanco Tequila are used in the production of this delightfully light and tropical liqueur which is also lovely mixed with pineapple juice.

Agavero 32% abv £5

A unique and delicious liqueur made in Jalisco, Mexico. Crafted using a blend of Tequilas aged in oak and then sweetened with damian flower essence. Delicious!

Nixta Mexican Corn Liqueur 30% abv £5

A seriously delicious and unusual liqueur made with maize grown around the Nevado de Toluca volcano. Highly recommended!

Del Maguey Crème de Mezcal 40% abv £6.5

An absolutely fantastic and truly delicious smoky agave liqueur made with Mezcal and fresh agave syrup. Stunning.



Index

Tequila

Named after the town of the same name, about 40 miles West of the town of Guadalajara. Tequila is made using the cooked, fermented and distilled agave plant. There are around 156 species of agave, but Tequila can only be made using one - Blue Webber Agave. The heart of the agave is cooked and steamed in ovens to release the sugars before being fermented, distilled and possibly aged. Tequila has a recognised Appellation of Origin (AOC) and can only be produced in 5 Mexican states - Jalisco (produces the vast majority of Tequila), Nayarit, Michoacan, Guanajuato & Tamaulipas.

Mezcal

Mezcal is North America's oldest spirit with the first record of its production as far back as 1619. Mezcal is most famously produced around Oaxaca region of Southern Mexico. Like Tequila, Mezcal is made using the agave plant but unlike Tequila, Mezcal can be made with any number of different species of agave, with each individual type giving different flavour profiles providing Mezcal with a much wider range of flavours than Tequila. Agave for Mezcal is traditionally cooked in sunken, earthen fire pits before fermentation which give the spirit its famous smoky profile.

Sotol

Sotol is a distilled spirit mostly from the Northern state of Chihuahua in Mexico and is made from the fermented and distilled dasylirion plant. The indigenous people of the Chihuahuan desert have been producing this spirit for centuries. It's believed that distillation technology was brought over by Filipino immigrants in the 1600's. The beverage was illegal in Mexico until 1994. In 2002 Sotol was granted a Domination of Origin (DOC) meaning that it can only be produced in the states of Chihuahua, Coahuila & Durango.

Raicilla

Raicilla is distilled from agaves which are cooked in earth pits. Mostly produced in the Mexican state of Jalisco, it usually has a more subtle smoked flavour than Mezcal and is generally more fruity, floral and funky. In 2019, Raicilla received its Denomination of Origin. The DO states that Raicilla can be produced in 16 municipalities within the Jalisco region and one in the state of Nayarit.

Agave

A native plant to Mexico. In Mexico the plant is also referred to as a Maguey. Despite its spikey appearance agave is not a cactus but a succulent plant, a simple and widely accepted description is that the agave plant is a member of the lily family. Agave usually reach maturity after growing for 5-8 year. The large spikey leaves are removed by a skilled Jimador before the hearts or pinas are cooked and then fermented according to the style of spirit being produced.

Dasyliirion

Dasyliirion is a North American genus of the asparagus family, all native to Mexico with some also being found in the Southern states of the USA. Also known as the desert spoon, dasyliirion looks similar to agave but in fact is completely different biologically. This spikey plant thrives in the deserts of Northern Mexico, and particularly in the state of Chihuahua which is the heart of Sotol production.

Blanco

Also known as plata or silver tequila, blanco can be aged up to two months but is typically bottled immediately after distillation. Blanco tequila generally is very citrus forward with bright green and vegetal notes.

Reposado

Reposado translates to "rested," and this versatile expression indeed spends between two months and one year resting in oak or steel, most typically oak barrels that once held American whiskey. This time in the barrel imparts a light straw colour and notes that reflect the type of wood used, such as vanilla and caramel.

Añejo

Translating to "old," añejo tequilas must be aged for one to three years in oak. The barrel size is limited to 600 liters to maximize interaction between the wood and the tequila. The result of this aging is a dark amber coloured tequila with a smooth texture and a complex flavour profile.

Extra Añejo

This category, which translates to "extra old," is a relatively new tequila classification. A spirit with this label must be aged for a minimum of three years in oak barrels that are no larger than 600 liters, though many expressions are aged for more than 10 years. The additional barrel time for extra añejo tequilas yields even more intense notes of caramel, vanilla, and baking spices.