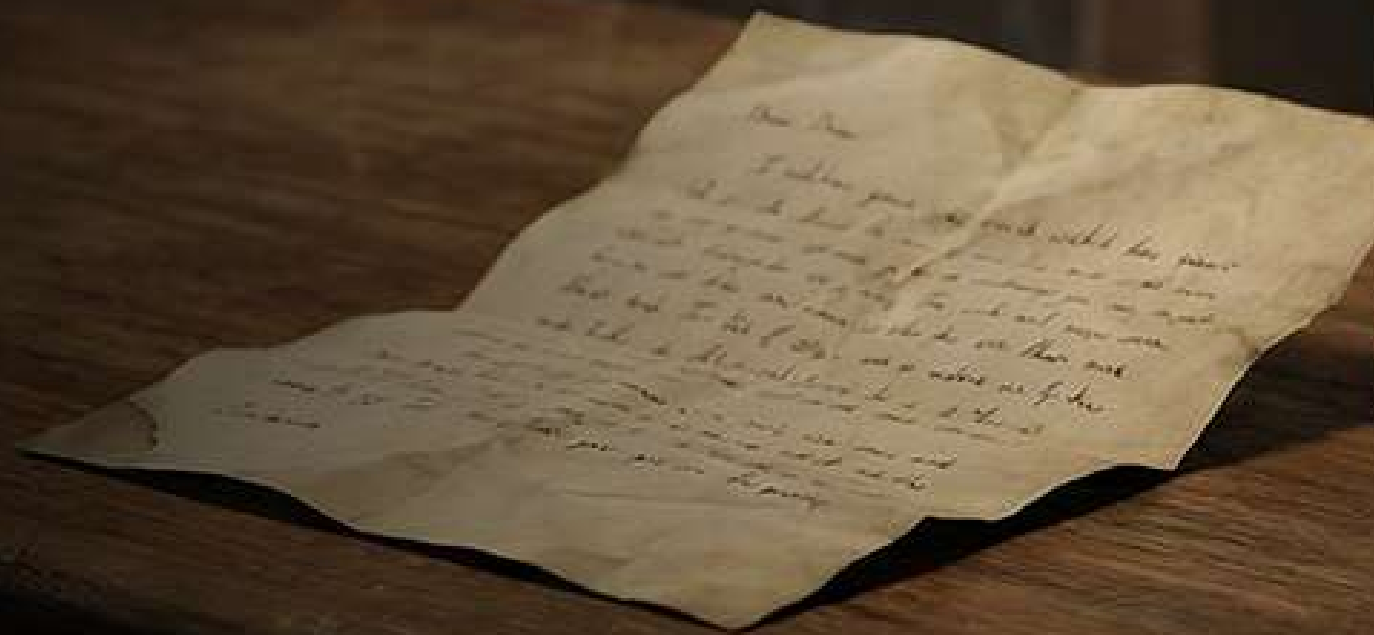



NoMeDejes®





—•• MEZCAL ARTESANAL ••—

HEARTBREAK HAS A FLAVOR

There will be a love that, even if it chooses to leave, will never be forgotten.
It will always remain.

Buried deep within our hearts, becoming a scar upon the soul.

You will feel it like that sip that burns deeper inside than in the throat.

More than a mezcal, it is one last attempt —
a sip that tastes like goodbye.

It is your heart setting reason aside,
begging one last time:

NO ME DEJES.
(DON'T LEAVE ME)





—•• OUR LAND ••—

There are wounds that only time and the earth know how to heal.
From the earth, agave is born — strong and patient — carrying within it the fire capable of healing
a broken heart.

Every sip of No Me Dejes carries the echo of that land that holds us up when love fades away,
reminding us that even through pain, we remain standing.

It is not just a mezcal: it is the heartbeat of the earth transformed into a spirit;
the work of hands that inherit rituals and secrets,
transforming agave into a refuge for wounded hearts.

Because in heartbreak, the earth is the first to hold us,
and the men and women who work it give a voice to comfort.

We are born of the earth, of rituals and the full moon, of nights of solitude where a heart aches for the love it's lost.

From Santa Ana del Río, Oaxaca, crafted by hardworking Mexican hands; generations dedicated to mezcal a perfect, pearled texture
that reveals its quality, aromatic notes that linger in every heart: the flavor of the earth, the taste of the moon.



Espadín 38%
Artesanal

Coyote 48%
Ancestral

Espadín 50%
Artesanal

Mexicano 48%
Artesanal



— • • OUR PRODUCTS • • —





A mezcal with smoky undertones and bold character that awakens the senses. No Me Dejes honors more than three generations of mezcal-making tradition in Santa Ana del Río, Oaxaca.

Crafted in a palenque surrounded by nature, endemic flora and fauna, and fields of Agave angustifolia.

MEZCAL ESPADÍN 50%

- Mezcal joven.
- Maguey espadín (Agave angustifolia).
- Traditional artesanal production.
- 50% Alc. By Vol.



A bottle of No. 1000 liqueur stands on a dark wooden table. To its left are three lit candles in glass holders and a small vase with dried flowers. To its right are several empty, textured glass tumblers. The background is softly blurred, showing people in a social setting.

Notas de cata



Nose: Citrusy, fruity, and mineral notes.



Appearance: Bright, crystal-clear body with persistent pearls.



Palate: Smoky and intense, with a subtle spiciness and delicate hints of rosemary, herbs, and citrus.



Pairing: An excellent companion for fresh fruits, fish, and seafood; pairs beautifully with meat cuts and chocolate-based desserts.





A mezcal with a softer alcoholic profile, yet one that preserves its character, along with its smoky and fruity notes. Ideal for mixology, it enhances flavors without losing its own essence.

It is produced in a palenque surrounded by nature, with endemic flora and fauna, and fields of Agave angustifolia.

MEZCAL ESPADÍN 38%

- Mezcal joven.
- Maguey espadín (Agave angustifolia).
- Traditional artesanal production.
- 38% Alc. By Vol.



A bottle of McMe Dejes is positioned on the left side of the frame, standing on a dark wooden surface. Several small, clear shot glasses are arranged in a row in front of the bottle. The background is dark and out of focus, with a warm light source visible on the right side, creating a cozy atmosphere.

Tasting Notes



Nose: Floral and fruity notes.



Appearance: Crystal-clear, slightly platinum-hued.



Palate: Fruity notes, with hints of green grape and apple. Lightly smoky.



Pairing: Ideal for mixology. A great pairing for appetizers, meats, and fruit-based desserts.





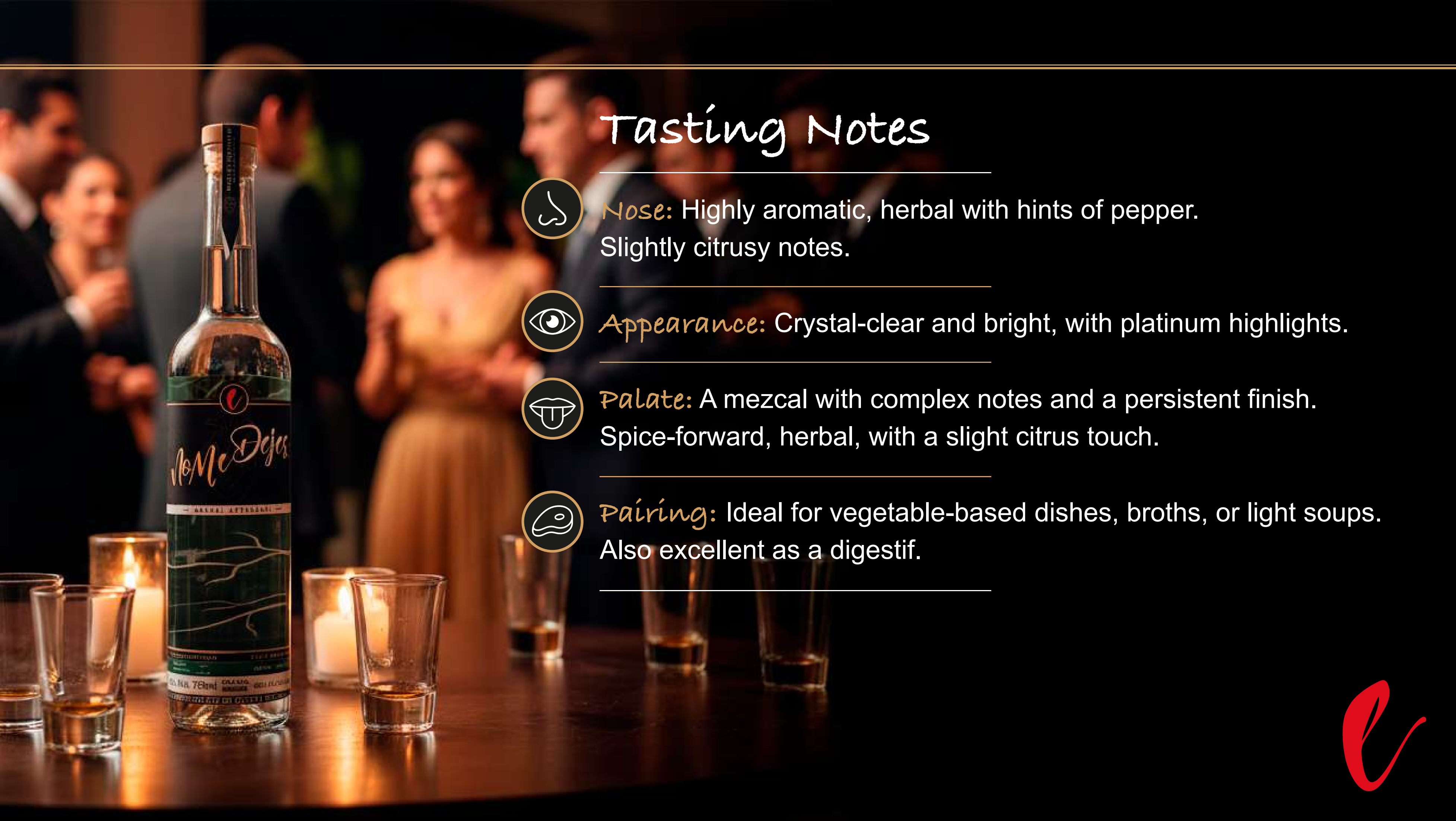
A mezcal of great aromatic and flavor complexity, crafted from wild agave authentic and distinctive. Discover its sensory profile, with notes that make it truly unique and unrepeatable. Savor it drop by drop and let yourself be seduced by its special charm.

Its traditional artisanal technique is the legacy of three generations of our mezcalero master, originally from Santa Ana del Río, Oaxaca. The agave, endemic to the region, matures over a period of 10 to 12 years.

MEZCAL MEXICANO

- Mezcal joven.
- Maguey mexicano (Agave rhodacantha).
- Traditional artesanal production.
- 48% Alc. By Vol.



A bottle of El Me Dejes mezcal stands on a dark, reflective bar surface. Several shot glasses, some containing the clear liquid, are scattered around the bottle. In the background, blurred figures of people in formal attire are visible, along with warm, glowing candles that create a sophisticated and intimate atmosphere.

Tasting Notes



Nose: Highly aromatic, herbal with hints of pepper. Slightly citrusy notes.



Appearance: Crystal-clear and bright, with platinum highlights.



Palate: A mezcal with complex notes and a persistent finish. Spice-forward, herbal, with a slight citrus touch.



Pairing: Ideal for vegetable-based dishes, broths, or light soups. Also excellent as a digestif.





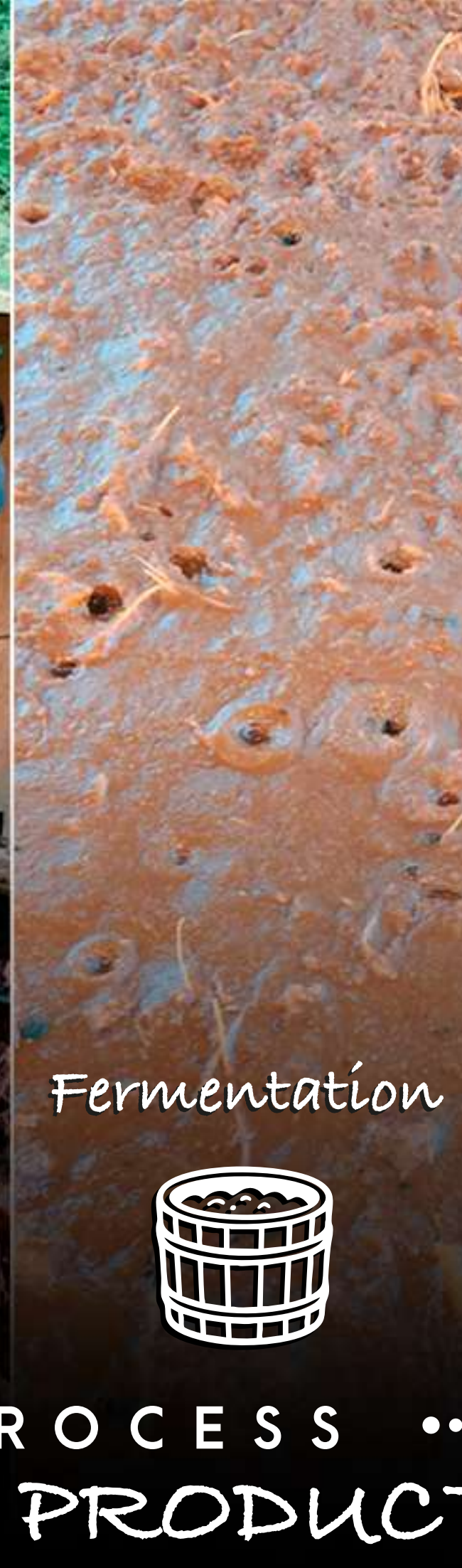
Harvesting
and Jimado



Cooking



Milling



Fermentation



Distillation



Alcohol
Adjustment



.. OUR PROCESS ..
ARTESANAL PRODUCTION



A mezcal with earthy notes —distinctive, powerful, and elegantly spicy. Hand milled and distilled using ancestral methods in clay pots. Made with love in Oaxaca, its perfect pearl distinguishes it and seals its quality.

Maguey Coyote is one of the most enigmatic and sought-after species due to its rarity and complex flavor profile.

MEZCAL COYOTE

- Mezcal joven.
- Maguey coyote (Agave americana).
- Ancestral production in clay pot.
- 48% Alc. By Vol.





Tasting Notes



Nose: Intense smoky, herbal, spicy, and earthy notes.



Appearance: Bright, crystal-clear, velvety, and unctuous.



Palate: Smoky, earthy, fresh, and herbal notes with a peppery spiciness and light citrus hints.



Pairing: Pairs beautifully with fine cheeses, escamoles, chichatanas, traditional moles, black truffle, and dark chocolate.





Harvesting
and jimado



Cooking



Milling



Fermentation



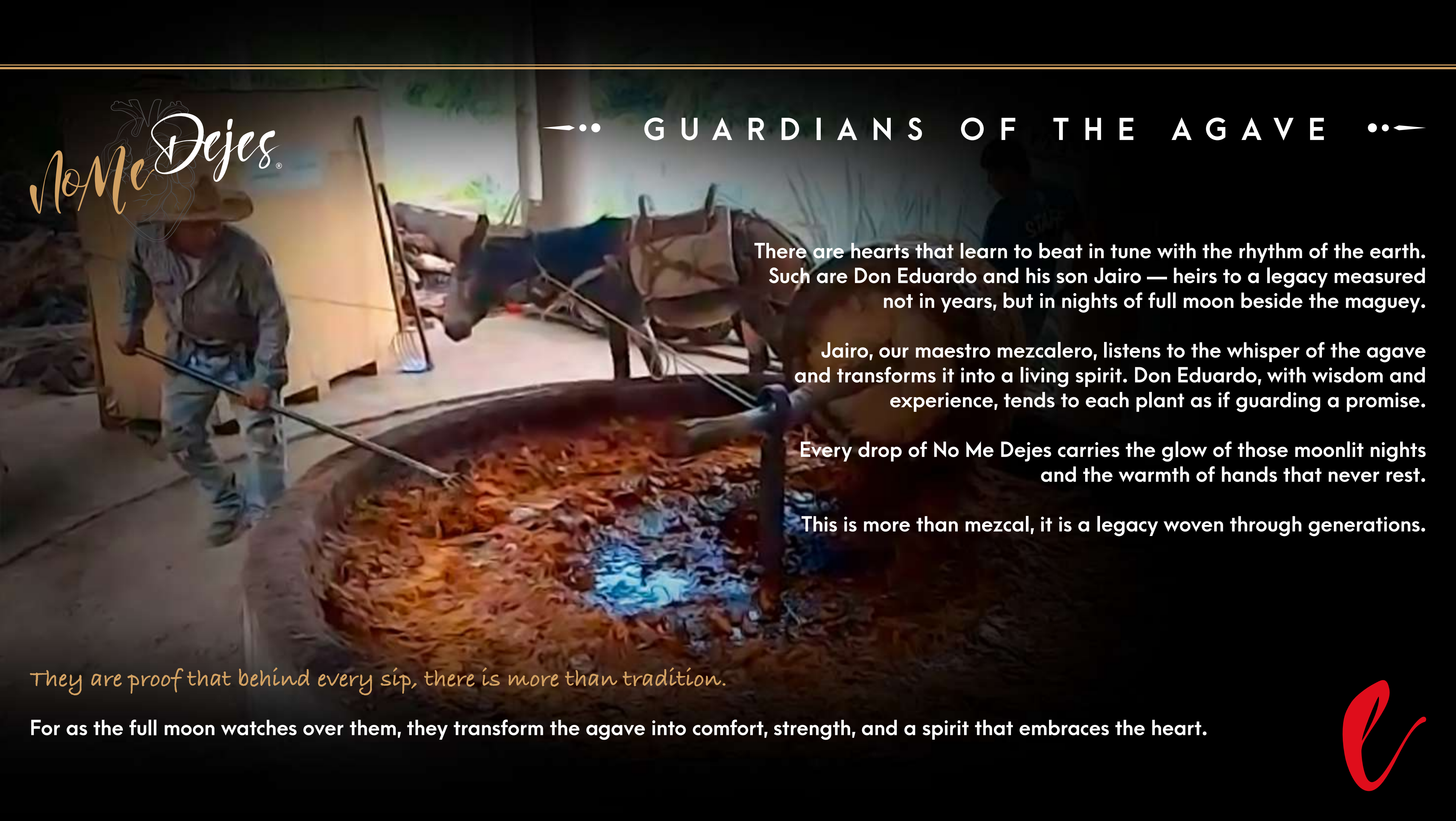
Distillation



Alcohol
Adjustment



... NUESTRO PROCESO ...
ANCESTRAL PRODUCTION



No Me Dejes®

—•• GUARDIANS OF THE AGAVE ••—

There are hearts that learn to beat in tune with the rhythm of the earth.
Such are Don Eduardo and his son Jairo — heirs to a legacy measured
not in years, but in nights of full moon beside the maguey.

Jairo, our maestro mezcalero, listens to the whisper of the agave
and transforms it into a living spirit. Don Eduardo, with wisdom and
experience, tends to each plant as if guarding a promise.

Every drop of No Me Dejes carries the glow of those moonlit nights
and the warmth of hands that never rest.

This is more than mezcal, it is a legacy woven through generations.

They are proof that behind every sip, there is more than tradition.

For as the full moon watches over them, they transform the agave into comfort, strength, and a spirit that embraces the heart.



—•• S U S T A I N A B I L I T Y I N E V E R Y D R O P ••—

We want to give back to the earth a small part of all that it gives us.
That is why we have implemented the following actions at our palenque:

- * *Our bottle stoppers are made from agave fiber.*
- * *We transform our recycled bottles into a new opportunity to continue supporting the artisanal work of mezcal masters.*
- * **Reforestation and responsible agave cultivation, preserving biodiversity.**
- * **Protection of the soil and the ecosystems where our mezcal is born.**
- * **Efficient use of water and energy throughout the artisanal production process.**
- * **Transformation of bagasse and responsible vinasse management to reduce environmental impact**
- * **Innovation that honors tradition: improvements in ovens, stills, and production processes without altering the sensory profile.**
- * **Fair and collaborative work with mezcal-producing communities.**
Transparency and traceability to ensure ethical and sustainable practices.

No Me Dejes: a mezcal that protects what protects us.



—•• A SPIRIT WITH PURPOSE ••—

Inspired by the greatness of agave and the strength of the women who uphold mezcal making traditions, No Me Dejes honors this legacy with a clear commitment: allocating a portion of its sales to support and empower women in mezcal producing communities.

Each bottle is a gesture of recognition.
Each sip, a contribution to the future of those who preserve
this ancestral craft.

*No Me Dejes:
a mezcal that transcends, celebrates, and transforms.*



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NoMeDejes®

HECHO EN



MÉXICO

