



CASA D'ARISTI

Guarding the Natural Wealth of the Yucatán

Casa D'Aristi is a small producer located in the Yucatán peninsula in the beautiful town of Mérida, Mexico.

Don Carlos Aristi, the founder, had a heart for adventure. He set off at the age of 19 to travel the Yucatán peninsula in search of Mayan culture and history. He discovered "Blaché", an ancestral drink of the Maya.

In 1935, Don Carlos returned home to create his own version of the unique anise and honey laced brilliant liqueur, D'Aristi Xtabentún.

Several generations later, D'Aristi Xtabentún remains a cornerstone of the distillery. Casa D'Aristi now features Kalani, 100% coconut liqueur, Huana Gunabana liqueur, and Ron Caribe Mexican sugarcane-molasses rum.

The Aristi family is committed to producing high quality selections reflecting authentic flavors of the Yucatán. They take pride in sustainable production practices, maintaining close relationships with the farming communities with a focus on keeping their products free of additives and flavorings.



CLASSIC MAYAN NECTAR

Xtabentún [ISH-TA-BEN-TOON]

The Legend

A Mayan legend of two women, Xtabay and Utz-Colel, both with a very different heart and spirit. Xtabay was a wilder, free spirit, full of sass and audacity. Utz-Colel was cold hearted, cruel and selfish.

On the grave of Xtabay after her death, a beautiful, new sweet smelling wildflower grew which the Maya named “Xtabentún” in honor of Xtabay; nothing grew on the grave of Utz-Colel. Xtabentún is a lovely, delicate white flower.

The Maya began to produce a ceremonial beverage from the flower’s seeds and sweet nectar called Blaché.

A Tribute to the Xtabay

In the Mayan language, xtabentún means “vines growing on stone.” This is a reference to the Xtabentún perennial climbing vine with white flowers.

The seeds of the vine contain ergine which is said to have hallucinogenic properties. It is believed Blaché is the original version of the Xtabentún liqueur made from corn and the plant’s seeds.

The Spaniard conquistadors were not too fond of Blaché, thus the Mayans introduced the non-hallucinogenic version known today as Xtabentún, containing honey and wild green anise.

XTABENTÚN: "Vines growing on stone"



D'Aristi Xtabentún

- TASTING NOTES
- Rich, fresh anise wrapped in honey
 - Grassy, herbaceous notes with a touch of minerality
 - Orange marmalade with a continuous underlying anise throughout
 - "D'Aristi Xtabentún has concentrated anisette from beginning to end; finishes with a thick, rich honey. Chocolaty and warm, with a minty middle." —Santé Magazine

- SERVING RECOMMENDATIONS
- Neat, chilled
 - On the rocks
 - Great addition to a Spanish Coffee
 - In tequila, whisky, and gin based cocktails

- AWARDS
- SILVER WSWA 2019
 - SILVER, MÉXICO SÉLECTION Concours Mondial de Bruxelles

30% ALC / VOL 750mL BOTTLE SIZE

MAYAN MARGARITA	
1 oz	D'Aristi Xtabentún
1 ½ oz	Miel de Tierra Mezcal
1 oz	Fresh lime juice
¾ oz	Simple syrup

Shake well with ice and strain into chilled, salt-rimmed glass
Garnish with lime wheel

XTA [ISH-TA]

XTA was created upon requests for a similar profile as D'Aristi Xtabentún with less sugar and bit more alcohol content.

- TASTING NOTES
- "The palate echoes the nose delivering a rich honey and anise focused core with flanking notes of mint and honeycomb. Full-bodied with intense spice and herbal flavors that give this sweet and lush Liqueur an unexpected vibrancy" —Sean Ludford, BevX

- AWARDS
- BEST IN CLASS Spirits of Mexico 2014
 - RECOMMENDED Ultimate Spirits Challenge 2015
 - SILVER MEDAL Los Angeles Int'l Spirits Competition 2015

35% ALC / VOL 750mL BOTTLE SIZE

XTABAY (ISH-TA-BAY)	
¾ oz	XTA
1 ½ oz	Spirit of Hven Organic Gin
½ oz	Drapò Dry Vermouth
Dash	Angostura

Stir ingredients with ice



DID YOU KNOW?

Yucatecan honey is not only rich in flavor and color but has a high vitamin and mineral content. Due to its bio-active qualities, is has been used traditionally for medicinal purposes, ranging from topical antibiotics, respiratory illness prevention, body moisturizer to a healing agent for burns and scars.

100% NATURAL COCONUT

Kalani is 100% natural coconut rum liqueur made from fresh coconut milk, extracted from a special hybrid of coconut brought over to the Yucatán by the son of Don Carlos Aristi, Rafael Aristi, nicknamed “Malayan Dwarf Coconuts.”

The Aristi family grows their coconuts on their plantation in Oxtapacab, Yucatán.

Kalani [KUH-LAHN-EE]

TASTING NOTES

- › Buttery rich notes of roasted coconut
- › Dark chocolate and caramel
- › Light mint flavor with a hint of lime zest
- › “The palate confirms the nose delivering an incredibly rich coconut-driven core with waves of cream, cocoa, and baked coconut with hints of citrus on the finish keeping it fresh and vibrant.” —Sean Ludford, BevX

SERVING RECOMMENDATIONS

- › Chilled, neat
- › Great in Tiki Cocktails
- › Perfect for a Piña Colada

AWARDS

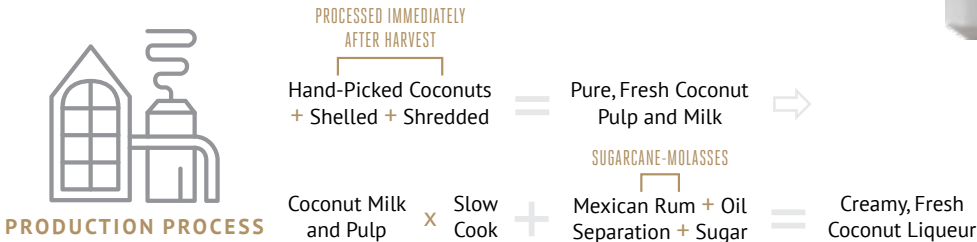
- › **DOUBLE GOLD MEDAL** WSWA 2016
- › **GOLD MEDAL** Los Angeles Int’l Spirits Competition 2015
- › **GOLD MEDAL** Spirits of Mexico 2014

30% 750mL
ALC / VOL BOTTLE SIZE

BANANA-COCONUT DAIQUIRI

- 1½ oz Kalani Coconut Liqueur
- ½ oz Fresh Lime Juice
- 1/3 Banana, Chopped

Add all ingredients to a blender with ice
Serve in a hurricane glass
Garnish with a pineapple slice and cherry



YUCATÁN INNOVATION

Huana is the only guanabana (*pronounced GWA-NAH-BAH-NAH*) fruit liqueur in the world and is the most versatile liqueur in the Casa D’Aristi portfolio. Guanabana, also known as soursop, is a large, spiny tropical fruit that grows in a dense jungle landscape.

Upon the introduction of Huana, the Aristi family has supported local farmers with their own fairtrade standards and prices, and this healthy ecosystem is carried on today.

Huana [WA-NAH]

TASTING NOTES

- › Fresh grassy notes on the nose
- › Round tropical sweet notes with hints of lime, strawberry, and banana
- › A creamy pulp

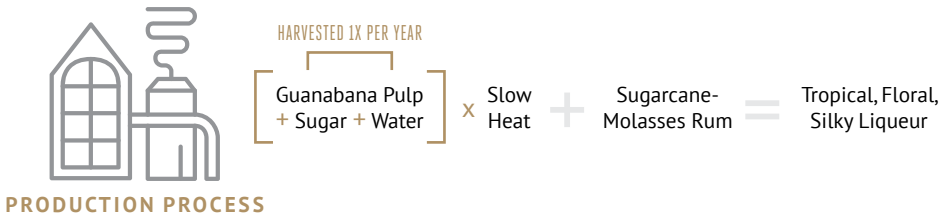
SERVING RECOMMENDATIONS

- › Mixes well with tonics, teas, infused waters, and syrups
- › Expands wonderfully in sparkling wines, gin, mezcal, whiskey and tequila

AWARDS

- › **DOUBLE GOLD MEDAL** WSWA 2016
- › **GOLD MEDAL** Spirits of Mexico 2014
- › **SILVER MEDAL** ADI Spirits Competition 2016
- › **82 POINTS, GOOD/RECOMMENDED** Ultimate Spirits Challenge 2015

30% 750mL
ALC / VOL BOTTLE SIZE



HUANA RADLER

- 1 oz Huana Liqueur
- ½ oz Lime Juice
- 1 bottle Mexican Beer
- Mint

Pour into tall glass with ice
Top off with a Mexican beer
Garnish with mint

COCO MANGO

- ¾ oz Huana
- 2 oz 4 Copas Organic Tequila Blanco
- ¾ oz Fresh lime juice
- ¾ oz Mango puree

Blend all ingredients with ice
Garnish with mango slivers



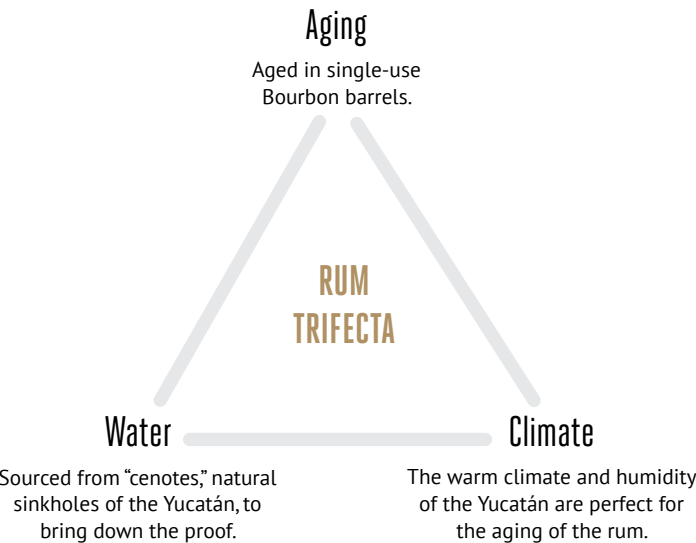


A CENOTE, NATURAL SINKHOLE

RON CARIBE YUCATÁN RUM

Ron Caribe is a Mexican sugarcane-molasses rum produced from natural and quality ingredients.

From the selection of the sugarcane down to the bottling, Casa D'Aristi cultivates their rum with passion and precision.



PRODUCTION PROCESS

HARVESTED 1X PER YEAR; FERMENTED WITHIN THE HARVEST SEASON

Veracruz Sugarcane Juice + Molasses + Yeast



Single Column Still x 4



Casa D'Aristi Cultivated Rum with Passion and Precision

RON CARIBE Silver

100% Mexican sugar cane rum, aged for six months in neutral oak barrels.

TASTING NOTES

- › Soft floral notes
- › Citrus undertones
- › Hint of vanilla

SERVING RECOMMENDATIONS

- › Great as a rum base for cocktails

AWARDS

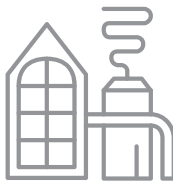
- › **89 POINTS, SILVER MEDAL** Tastings 2017

40% **750mL, 1L**
ALC / VOL BOTTLE SIZE

CRIBE CUBE

4 oz Coca-Cola
½ oz Lime Juice
½ oz Ron Caribe Silver

Serve over ice
Garnish with a lime wheel



BLEND OF SUGARCANE JUICE & MOLASSES

Casa D'Aristi Cultivated Rum + Neutral Oak Barrel

x 6 Months



Charcoal Filtration



Pure, Pristine Ron Caribe Silver

PRODUCTION PROCESS



RON CARIBE Aged 8 Years

TASTING NOTES

- › Vanilla laced with hints of coffee
- › Toasted coconut with a slight dark chocolate note
- › Long finish of caramel and subtle citrus marmalade

SERVING RECOMMENDATIONS

- › On the rocks
- › Pairs well with stone fruit and figs

AWARDS

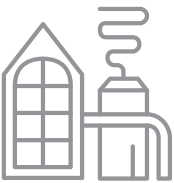
- › **87 POINTS, SILVER MEDAL** Tastings 2017

40% **750mL**
ALC / VOL BOTTLE SIZE

YUCATÁN STORM

2 oz Ron Caribe 8 Years
2 drops By the Dutch Classic Bitters
3 ½ oz Ginger beer
Mint

Add Ron Caribe 8-year, Bitter, ice; stir
Top up with ginger beer
Garnish with mint sprig



BLEND OF SUGARCANE JUICE & MOLASSES

Casa D'Aristi Cultivated Rum + Ex-Bourbon Oak Barrel

x 8 Years



Vanilla Caressed Ron Caribe 8 Year

PRODUCTION PROCESS

