



HUANA [WA-NAH]

Casa D'Aristi

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

BRAND OVERVIEW

Casa D'Aristi is a small producer located in the Yucatán peninsula in the beautiful town of Merida, Mexico. The Aristi family is committed to producing high quality selections reflecting authentic flavors of the Yucatan. 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.

Huana is the only guanabana 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 fair-trade standards and prices, and this healthy ecosystem is carried on today.



CLASSIC MAYAN-INSPIRED NECTAR

Guarding the Natural Wealth of the Yucatán

PRODUCT OVERVIEW

TASTING NOTES

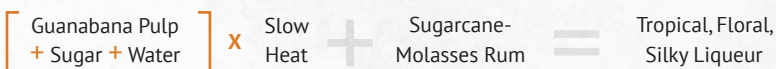
- Fresh grassy notes on the nose
- Round tropical sweet notes with hints of lime, strawberry, and banana
- A creamy pulp

SERVING RECOMMENDATIONS

- Mixes well with tonics, teas, infused waters, and syrups
- Expands wonderfully in sparkling wines, gin, mezcal, whiskey and tequila
- Perfect for a Piña Colada

PRODUCTION PROCESS

HARVESTED 1X PER YEAR



30%
ALC/VOL

750mL
BOTTLE

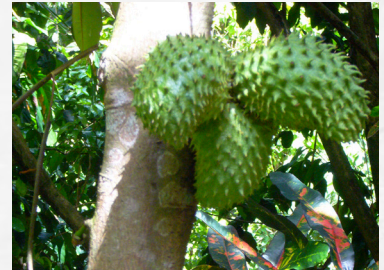


ORIGIN

PRICE



MÉRIDA
YUCATÁN
MEXICO



FULL PRODUCT LINE





KALANI [KUH-LAHN-EE]
Casa D'Aristi

DOUBLE GOLD MEDAL – The Fifty Best 2018
SILVER MEDAL – SF World Spirits Competition 2017
SILVER MEDAL – Tastings.com 2017
DOUBLE GOLD MEDAL – WSWA 2016
GOLD MEDAL – Los Angeles Int'l Spirits Competition 2015
GOLD MEDAL – Spirits of Mexico 2014

BRAND OVERVIEW

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Kalani is 100% natural coconut liqueur made from fresh coconut milk and pulp, 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, Yucatan.

100% NATURAL COCONUT

Guarding the Natural Wealth of the Yucatán

PRODUCT OVERVIEW

TASTING NOTES

- Buttery rich notes of roasted coconut
- Dark chocolate and caramel
- Light mint flavor with a hint of lime zest

SERVING RECOMMENDATIONS

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

COCO DAIQUIRI

¾ oz Kalani
1 ½ oz Ron Caribe Silver Rum
1 oz Lime Juice
Ice

*Shake and strain into a cocktail glass
Garnish with a slice of lime*



PRODUCTION PROCESS

HAND-PICKED COCONUTS PROCESSED
IMMEDIATELY AFTER HARVEST

Shelled + Shredded



Pure, Fresh Coconut
Pulp and Milk



GIVES ROASTED COMPLEXITY

Coconut Milk
and Pulp

x

Slow
Cook

+

SUGARCANE-MOLASSES

Mexican Rum +
Oil Separation + Sugar

=

Creamy, Fresh
Coconut Liqueur

30%
ALC/VOL

750mL
BOTTLE



ORIGIN

PRICE



MÉRIDA
YUCATÁN
MEXICO



FULL PRODUCT LINE



BRAND OVERVIEW

Don Carlos Aristi, the founder, had a heart for adventure. He set off at the age of 19 to travel the Yucatan peninsula in search of Mayan culture and history. He discovered "Blaché", an ancestral Mayan drink of fermented honey and bark. In the 1540's the Spanish settlers introduced green aniseed leading to the fruition of Xtabentún in 1935. A brilliant and unique liqueur with green anise and honey.

A brilliant and unique liqueur with green anise and Yucatecan bee honey!

CLASSIC MAYAN-INSPIRED NECTAR

Guarding the Natural Wealth of the Yucatán

PRODUCT OVERVIEW

TASTING NOTES

- Rich, fresh anise wrapped in honey
- Grassy, herbaceous notes with a touch of minerality
- Orange marmalade with a continuous underlying anise throughout

SERVING RECOMMENDATIONS

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

PRODUCTION PROCESS

LOCALLY SOURCED

Yucatán Honey + Wild Green Aniseed + Yeast + Sugar

x

Approx
10 Days

=

Honey-Aniseed
Concentrate



SUGARCANE-MOLASSES

Honey-Aniseed
Concentrate + Old Barrels

x

Approx
30 Days

+

Mexican
Rum

=

Artisanal Honey-
Laced, Silky Green
Anise Liqueur



DID YOU KNOW?

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

30%
ALC/VOL

750mL
BOTTLE



ORIGIN

PRICE



MÉRIDA
YUCATÁN
MEXICO



FULL PRODUCT LINE

