



Premium and Ultra Premium Award
Winning Tequila & Mezcal from Mexico

eastwestasia.com
tequilastop.com



- We serve as importers and leading distributors of award-winning premium and ultra-premium Tequila and Mezcal across Singapore, Southeast Asia, and other regions.
 - We carefully chose our brands specifically for Southeast Asia, offering bottles that are true works of art, known for their outstanding flavor and distinctive brand narratives.
 - The brand owners and distilleries we collaborate with are family, friends, and trusted business partners of over 25 years who share our enthusiasm for Mexico's finest spirits.





TEQUILA



TEQUILA
PANTALONES
100% DE AGAVE
ORGÁNICO



A-list celebrity couple and brand founders – Matthew & Camila McConaughey



Matthew & Camila's audience, press, and creative projects will drive rapid awareness around the brand at launch and drive long-term growth.

Our founders are authentic, well respected in the industry, and beloved by consumers. They are known for:

- Famously meeting over margaritas.
- Broad consumer appeal – Matthew is an Oscar winner and has an e-score of 100.
- Being authentic creators and storytellers - Matthew and Camila are both New York Times best selling authors.
- Living a holistic and balanced lifestyles - Camila runs "Women of Today", a women's lifestyle website featuring healthy recipes and wellness routines.
- Passion for giving back (they run multiple charities) and are widely recognized for their work in Uvalde, Texas.





LA COFRADIA®

TEQUILA RESERVA ESPECIAL

OUR AWARDS



SAN FRANCISCO
SPIRITS
Double Gold Medal: 25

SAN FRANCISCO
SPIRITS
Gold Medal: 30



SAN FRANCISCO
SPIRITS
Silver Medal: 40

SAN FRANCISCO
SPIRITS
Bronze Medal: 15



SAN FRANCISCO
SPIRITS
Bronze Medal: 15

SIP AWARDS
BRONZE
Medal: 1



SIP AWARDS
BRONZE
Medal: 1

SPIRITS SELECTION
BRUSELAS
Gold Medal: 1



- La Cofradía was founded more than 50 years ago, the convergence of the orography of the place, of the ancient and leafy mango trees and especially of the element of water, source of life, gave meaning to LA COFRADÍA.
- Where we produce the drink that is born from the Mexican land and that we share with the world: Our Tequila.
- Family company which has been producing and bottling tequila for over 50 years. Our experience in the tequila industry has made us one of the best and finest. We are always evolving and adapting to the needs of the global market.
- Has always distinguished itself as a company that produces a quality product; Excellent agave tequila, made under the traditional process but in a modern industrial factory.
- But above all, we mix this quality drink with traditional Mexican crafts, bottling our Tequilas in ceramic and blown glass bottles, sharing the true flavor of Mexico with the world.



- **La Cofradía Tequila, The Original 100% Agave**

They offer three types: silver, reposado aged 6 months, and añejo aged 12 months. Each 750 ML bottle contains 40% alcohol and is personally signed by founder Carlos Hernandez Hernandez. La Cofradía, established in 1995, is known for its rich tradition and focus on refined tastes.

- **La Cofradía Catrina Tequila 100% Agave**

Honoring Mexico's Day of the Dead with handcrafted bottles by local artisans, available in 750- and 100-ML sizes, each at 40% ABV, 100% Blue Agave tequila Blanco, Reposado and Añejo



- **GRAN Cofradía Tequila 100% Agave**

They offer 2 types, reposado aged 6 months, and añejo aged 12 months. Each 750 ML bottle contains 40% ABV.

- **IGUANAS TEQUILA REPOSADO 100% Agave**

- **Casa Cofradía Tequila 100% Agave**

Without a doubt, one of our finest and most delicate tequilas.

Bottled in a stoneware ceramic bottle, fired at over 1260 degrees, with four corners reminiscent of agave leaves embracing the bottle. Tequila Blanco, reposado and Añejo, 750 ML, 40% ABV



Elemental Tequila Blanco.
Cofradía Elemental blends 4 elements, air in its oxygen-rich taste, fire in its handmade ceramic bottle, earth with obsidian on the neck, and water from volcanic spring water used in its production.



ONE Tequila Blanco.
Our “One” tequila features our latest innovation in ceramic paint and vinyl label detailing, combined with our triple-distilled tequila, enhanced through intense oxygenation and distillation with volcanic water.



Cactus Tequila Reposado
Mexico has the largest number of cactus species in the world, and its vast reserve of flora and fauna is a source of pride and admiration. La Cofradía Ed. Cactus is packaged in a ceramic bottle fired in kilns at 1260° Celsius.



Talavera Tequila Reposado.
La Cofradía Ed. Talavera is packaged in a ceramic bottle fired in kilns at 1260 degrees Celsius. It gets its name from the design pattern on the bottle, inspired by the Talavera pottery tradition of Puebla.



ALEBRIJES TEQUILA CREAM

- Alebrijes are creatures that blend animals with wondrous forms. Each alebrije is unique, strangely beautiful and colorful, an art form from the indigenous lands of southern Mexico. In Zapotec culture, they represent our dreams, our imagination. They come in 4 presentations: Strawberries and cream, vanilla, coffee, chocolate with coconut and white tequila

CASA

Don Ramón[®]



- **DON RAMON PUNTA DIAMANTE, 100% Blue Agave**

They offer three types: silver, reposado aged 6 months, and añejo aged 12 months. Each 750 ML bottle contains 40% alcohol. Casa Don Ramon has established itself as a preferred brand among tequila lovers.



- **DON RAMON CRISTALINO, 100% Blue Agave**

They offer three types: silver, reposado aged 6 months, and añejo aged 12 months. Each 750 ML bottle contains 40% alcohol. The Cristalinos offer a new way to drink tequila, with a smoother and mineral rich taste.



- **DON RAMON L.E. SWAROVSKI**

What distinguishes this tequila is its bottle, which is embellished with Swarovski crystals, making it an exquisite item for collectors. For those seeking an ultra-premium tequila that embodies both artistry and sophistication, this is a true masterpiece. Available in 750ML bottles 40% ABV. It comes packaged in an elegant gift box along with a pennant and earrings jewelry. 3 SKU's, Plata, Añejo and Extra Añejo.



- **DON RAMON CERAMIC**

This edition celebrates Mexican craftsmanship. Crafted from 100% Blue Agave and comes in hand painted blue ceramic bottle inspired by Jalisco culture. Comes in Plata, Reposado and Añejo.



- **BUEN AMIGO** House pour tequila Silver and Gold, 750 and 1000 ML, 40%ABV, and Buen Amigo Coffee liquor 700 ML, 35% ABV
- **VALEROSO** House pour tequila Silver and Gold, 750 and 1000 ML, 40%ABV, and Buen Amigo Coffee liquor 700 ML, 35% ABV



CAZCANES

TEQUILA



CAZCANES
TEQUILA



- **CAZCANES TEQUILA, ORGANIC & ADDITIVE FREE, MULTI AWARDED**

For Cazcanes producing tequila is an art form, you won't find large scale corporate distillery, what you will find is a boutique-style distillery that operates in harmony with the land, environment and natural spring that preserves it.

We hand select each blue weber agave for harvest, the attention to detail continues through every step of our small batch process. A story to celebrate, an authentic taste to behold.

- NO. 7 BLANCO, 40% ABV
- NO. 9 BLANCO, 50% ABV
- NO. 10 BLANCO, 54% ABV
- NO. 7 REPOSADO, 40% ABV
- NO. 7 AÑEJO, 40% ABV



The history of Tequila Maximo Imperio and its creator, Noemy Mendez, begins within the realm of agaves. Tequila, a drink with deep ancestral roots dating back to the 16th century, derives its name from the region of its origin Amatitán, Jalisco. The intricate process of crafting tequila unfolds slowly and naturally.

The journey commences in the fields with the careful selection of agaves, which are then harvested and transported to the factory. These agaves, are at least 7 years old and of the tequilana weber blue variety, ensuring the ideal sugar content. Within the factory, a series of meticulously orchestrated processes unfold: Cooking, milling, extraction, fermentation, distillation, maturation, and packaging. Each step is carried out transparently and without the use of additives, only 100% blue agave. This unwavering commitment to quality is embodied at Tequila Selecto de Amatitán.



Dulce Amargura positions itself as a premium tequila with artistic presentation, especially appealing for collectors or as a gift bottle due to its decorative ceramic packaging.

It's a family-owned brand, with more than 25 years of experience in the tequila industry. It's born from the spirit of a family that works with heart and soul to offer tequilas of the highest quality. Offering tequila Blanco, Joven, reposado, Añejo and extra Añejo. 1L bottles, 40%ABV.



Chula Parranda markets itself as a premium and artisanal tequila that celebrates Mexican tradition and craftsmanship. Its aesthetic bottles are often chosen for gifts, special occasions, and upscale bar presentations.

Comes in many different presentations, 1L and 750ML bottles, Tequila Blanco, Reposado, Añejo and Extra Añejo.





ELIGE MÁS
RIQUEZA
TEQUILA

**MORE
THAN
JUST
TEQUILA**



Tequila Arte NOM Selección

- The first collection of its kind in the tequila industry.
- Collection of top artisan tequila distillers.
- Only one selection from each of the best tequila-producing towns of Jalisco.



Arte NOM 1579 Tequila Blanco.

750. 40.7%ABV. 100% Blue Agave. Additive free.

From Master Distiller: Felipe Camarena, Camarena distillery

Arte NOM 1123 Tequila Blanco.

750. 43%ABV. 100% Blue Agave. Additive free. Aged 28 days in mezcal barrel.
From Master Distiller: Salvador Rosales, Cascahuin distillery.

Arte NOM 1414 Tequila Reposado.

750. 41.2%ABV. 100% Blue Agave. Additive free. Aged 4 months in American white oak bourbon barrel.

From Master Distiller: Sergio Cruz and Jose Manuel Vivanco.

Arte NOM 1146 Tequila Añejo.

750. 41.3%ABV. 100% Blue Agave. Additive free. Aged 2 years in French oak barrel and 1 additional year in American bourbon barrel.

From Master Distiller: Enrique Fonseca



TEQUILA AY PA TODOS.

Additive free premium tequila, bar achievable pricing.

- Made entirely from mature agave slow roasted.
- Traditional roller-mill miel extraction after roasting, to squeeze honeys from the cooked agave.
- All-natural fermentation without the use of any additives or accelerants.



PHRASES COFFEE TEQUILA.

This coffee liqueur blends tequila with 100% Arabica coffee from Veracruz. Offering a rich aroma of coffee and chocolate, smooth flavor, and hints of vanilla, caramel and agave honey. 750ML, 35%ABV.





MEZCAL





- **Don Ramon Mezcal Salmiana** is crafted from 100% Salmiana agave aged 8 to 10 years and double-distilled, producing a clear spirit with smoky, citrus, floral, herbal, and fruity scents.
- **Don Ramon Mezcal Espadin** is crafted from Espadín agave grown in fertile soil, offering a rich smoky taste with earthy and woody hints. Its aroma combines smoky, herbal, and savory notes that highlight its natural roots.



Bozal Mezcal is a premium, artisanal mezcal brand known for its wild agave sourcing, traditional production methods, and bold, earthy flavor profiles. **Brand Origins & Philosophy** Bozal Mezcal is crafted in Oaxaca, Guerrero, and Durango, Mexico, using wild agave species that grow on steep, uncultivated hillsides. The brand emphasizes “*wildly refined*” spirits—celebrating the untamed nature of agave and the ancestral techniques of mezcaleros. Each bottle reflects a commitment to sustainability: for every agave harvested, two are replanted in wild nurseries.

- **SINGLE MAGUEY – ENSAMBLE – SACRIFICIO - RESERVA**

Calenda Mezcal is an artisanal spirit produced in Etla, Oaxaca, Mexico, crafted by Master Distiller César Caro using Espadín and Mexicano. Fermented with natural yeast in wooden vats and double-distilled in copper pot stills, it is bottled at 43% ABV, in 700ml format. The mezcal reflects Oaxaca’s deep mezcal heritage, combining traditional methods with sustainable agave cultivation to deliver authenticity and character.

On the palate is crystalline and bright, with subtle aromas of caramel and cooked agave. Its rounded, smooth flavor highlights caramelized agave sweetness, balanced by a lingering minerality and a soft smoky finish.





Dulce Infierno Mezcal is a distinctive, award-winning spirit originated from Nombre de Dios in Durango, Mexico, made from Agave Cenizo that grows wild and matures over 10-12 years in fertile soil, free from fertilizers and chemicals.

Mala Idea Mezcal is dedicated to crafting the finest Mezcal using only the ripest and most mature agaves. They utilize a range of agaves, from semi-cultivated Espadin to truly wild varieties like Tobalá, Cuishe, and Tepextate. Each batch is handcrafted to guarantee top-notch quality and exceptional flavor, making it one of the best artisanal Mezcals available.



Brian E. Werner
MANAGING DIRECTOR

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