



**TEXAS ALCOHOLIC
BEVERAGE COMMISSION**
Texans Helping Businesses & Protecting Communities

PRODUCT REGISTRATION CERTIFICATE FOR DISTILLED SPIRITS

Date: August 24, 2021

Label Certificate Number: 1129304

**Pursuant to the application of : MHW LTD.
Holder of permit/license number : S447507**

**Brand : AMARAS LOGIA TOBALA MEZCAL ANCESTRAL
Class : MEZCAL FB
Size(s) : 25ML-1.75 L
Container Type : BOTTLE
Container Material : GLASS
Stated Alc. Content : 43% ALC/VOL
Tested Alc. Content : N/A
TTB Number : 20190001000961**

are hereby approved with the same conditions and restrictions as the Federal Certificate of Label Approval (COLA) issued by the Department of Treasury (TTB). If label changes require a new Federal COLA to be obtained, new Texas product registration will also be required.

The certificate issued for this product is for use on containers having the same capacity as represented hereon.

This certificate shall not operate to relieve any person from liability for any violation of the Federal Alcohol Administration Act, the Texas Alcoholic Beverage Code, or any Rules and Regulations thereunder, resulting from the failure of any container bearing the label herein approved, or the contents of such container, to conform to the statements and representations made on such label.

APPROVAL OF THIS PRODUCT DOES NOT SIGNIFY COMPLIANCE WITH TABC'S CODE AND RULES.

**Product Registration
Excise Tax and Marketing Practices Division
Product.Registration@tabc.texas.gov**

**c/o MHW LTD.
1129 NORTHERN BLVD STE 312
MANHASSET, NY 11030**



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- MEZCAL -
AMARÁS
LOGIA
MA

Mezcal Ancestral

*12-year-old wild Tobalá cooked in a conical
stone oven using volcanic rocks and oak wood,
milled in a tahona and fermented in wooden vats.
Double distillation in clay pots.*

Lote:

Dg

TLACOLULA, OAXACA

Hecho en México



DENOMINACIÓN DE ORIGEN PROTEGIDA
43% Alc. Vol. CONT. NET. 750 ml

TOBALÁ
Joven - 100% Agave Potatorum



AMARÁS
PHILOSOPHY

Casa Amarás is more than a company;
it's a philosophy. We believe in a better
world, developing a holistic cycle
"From Seed to Sip", dedicating 20% of our
net sales to support social and environmentally
sustainable projects, by:

- Preserving the biodiversity of the agave
through our nurseries.
- Naturally sowing, on average, 7 agaves
for each one harvested.
- Working with 18 Maestros Mezcaleros in 3
different regions.
- Our fermentation process is 100% natural
by using local bacteria.

FIND OUT MORE AT:

MEZCALAMARAS.COM

**BOTTLED IN PLACE
OF ORIGIN
MADE IN MEXICO**

BOTTLED BY:

MEZCAL DE AMOR S.A.P.I. DE C.V. PASEO DE LA
REFORMA 404 PISO 16 COL. JUÁREZ,
CUAUHTÉMOC 06600 CIUDAD DE MEXICO,
R.F.C: MAM101207T43

IMPORTED BY:

CASA AMARÁS MANHASSET NY.

GOVERNMENT WARNING:

(1) ACCORDING TO THE SURGEON GENERAL,
WOMEN SHOULD NOT DRINK ALCOHOLIC
BEVERAGES DURING PREGNANCY BECAUSE
OF THE RISK OF BIRTH DEFECTS.
(2) CONSUMPTION OF ALCOHOLIC BEVERAGES
IMPAIRS YOUR ABILITY TO DRIVE A CAR OR
OPERATE MACHINERY, AND MAY CAUSE
HEALTH PROBLEMS.



NOM-0239X

