



IMPORTING AND TRADING COMPANY

EXCLUSIVE MEXICAN PRODUCTS FOR EUROPEAN MARKET

ABYEX EUROPA

ABYEX EUROPA S.L. part of the ABYEX GLOBAL S. DE R. L. DE C. V. family (www.abyexglobal.com), is a Mexican company dedicated to the manufacturing, production, and commercialization of spirit products derived from Agave, such as Tequila, Mezcal, and Agave Distillate.

Thanks to our distilleries and strategic alliances, we can offer all types of Agave-derived products (Tequila, Mezcal, Agave Distillate, and Agave Syrup) catering to all commercial segments, to meet any market demand.

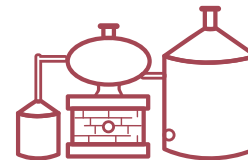
OUR 4 MAIN LINES OF BUSINESS:



BULK
(Full trucks, ISO tanks
and totes)



OWN BRANDS
(Premium,
standards &
entry level)



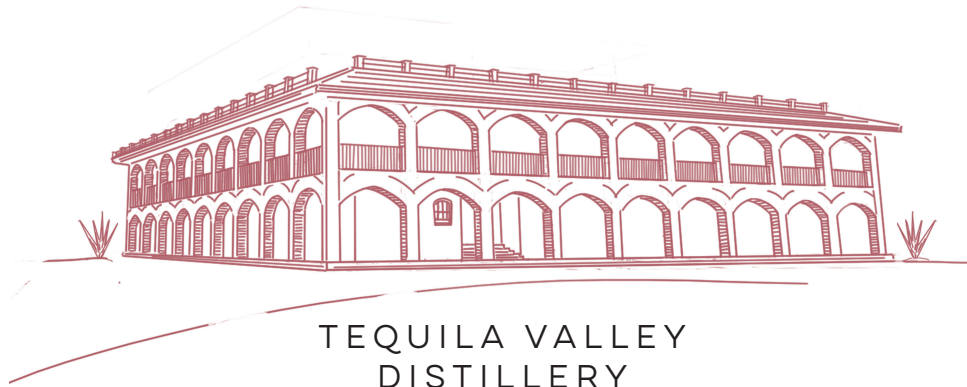
**THIRD PARTY
BRANDS**



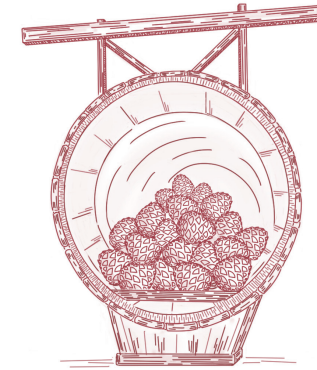
AGAVE SYRUP

OUR DISTILLERIES

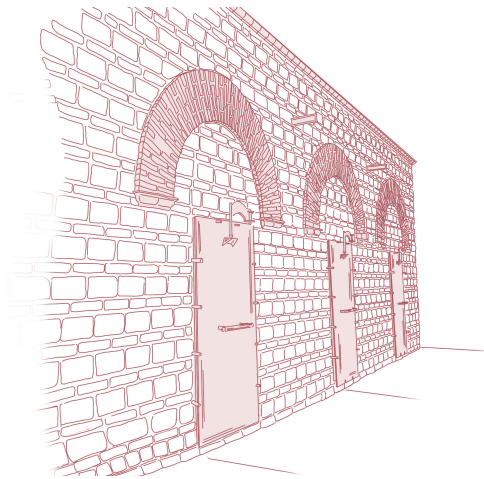
We can meet any need of our clients, as we also have various distilleries in the most important geographic areas necessary to meet demand.



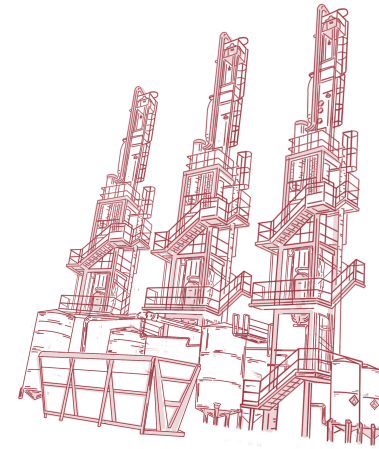
TEQUILA VALLEY
DISTILLERY



AGAVE ESPADÍN
DISTILLERY,
DOWNTOWN TEQUILA



DISTILLERY IN
AMATHITAN



DISTILLERY OF THE
JALISCO HIGHLANDS

With the combination of these distilleries, we can offer products using Traditional, Craft (tahona), and Industrial processes, covering any need of our current and future clients. Altogether, we have a production capacity of over 50 million liters annually available.



ABYEX GLOBAL

ABYEX GLOBAL S. DE R. L. DE C. V. is our main company, a strong corporate entity of producers. With a long history and a focus on flexibility, efficiency, and expertise, it helps us bring the best of Mexico to Europe.

Our close collaboration ensures that the products we offer not only meet the highest quality standards but also reflect the cultural richness and authenticity of Mexican land.

From the heart of Mexico to the European market.



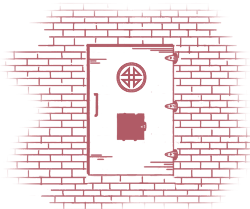
TEQUILA JOVEN CLASE 44

— Original Recipe —



AGAVE JIMA

Our agaves from Tequila Valley are at least 6 year old, and are the highest in sugars.



BRICK OVENS

Our high quality agave is cooked for 48 hours in traditional special made ovens.



FERMENTATION

Our unique 96 hours process.



DISTILLATION

Special 2 stages processes with our secret blend.

— Tequila Joven —

TEQUILA JOVEN CLASE 44

Taste a Joven tequila prepared through processes traditional, without the use of diffuser. You will enjoy the notes of agave at its optimum point maturation



SENSORY PROFILE

A tequila that offers rich and bright aromas of fresh ripe agave

○○○○○

Ripe and herbaceous citrus fruits. green mint

○○○○○

To enjoy straight or on the rocks.

○○○○○



RESTING

After our secret blend plus Extra Añejo Tequila added, we left the Tequila for at least 1 month resting in stainless steel tanks, after this we have THE JOVEN.



AGING

Our mix of Tequila Class Forty-four is placed in barrels of aging.

100% Available on stock

37.44% Alcohol by volume

100% Pure Agave Azul

WHY TEQUILA JOVEN AND WHY IS SO SPECIAL?

The taste of Tequila Clase Cuarenta y Cuatro is really fresh, smooth, soft and with a unique flavor due to our Clase Cuatro Cuatro Extra-Añejo drops, and to our special rest and oxygenation processes.

— A magic land —



THE FIRST BARREL

Our Tequila Clase 44 saw the light in the year of 2020 and since then, we keep creating the most authentic Tequila



OUR HOUSE

Tequila Class 44 produce in the distillery San Juanito.



AGAVES SUPREMOS

All the agaves that are used in Tequila Clase 44 production are at least 6 years old.



ONE VISION

Tequila Clase 44 was born with the vision of create a Unique Tequila with an amazing profile





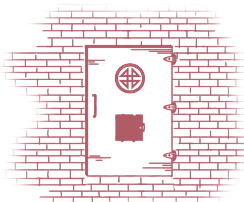
TEQUILA REPOSADO CLASE 44

— Original Recipe —



AGAVE JIMA

Our agaves from Tequila Valley are at least 6 year old, and are the highest in sugars.



BRICK OVENS

Our high quality agave is cooked for 48 hours in traditional special made ovens.



FERMENTATION

Our unique 96 hours process.



DISTILLATION

Special 2 stages processes with our secret blend.



RESTING

After our secret blend plus Extra Añejo Tequila added, we left the Tequila for at least 1 month resting in stainless steel tanks, after this we have THE JOVEN.



AGING

Our mix of Tequila Class Forty-four is placed in barrels of aging.

— Tequila Reposado —

TEQUILA REPOSADO CLASE 44

Taste a Reposado tequila prepared through processes traditional, without the use of diffuser. You will enjoy the notes of agave at its optimum point maturation.

750 ML. BOTTLE →



SENSORY PROFILE

A tequila that offers flavors sweet and woody with a touch of mint.

○○○○○

Touch of mint and vanilla Madagascar

○○○○○

To enjoy straight or on the rocks

○○○○○

100% Available on stock

37.44% Alcohol by volume

100% Pure Agave Azul

WHY TEQUILA CLASE 44 AND WHY IS SO SPECIAL?

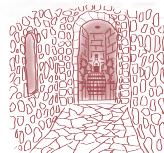
The taste of Tequila Clase Cuarenta y Cuatro is really fresh, smooth, soft and with a unique flavor due to our Clase Cuatro Cuatro Extra-Añejo drops, and to our special rest and oxygenation processes.

— A magic land —



THE FIRST BARREL

Our Tequila Clase 44 saw the light in the year of 2020 and since then, we keep creating the most authentic Tequila



OUR HOUSE

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ONE VISION

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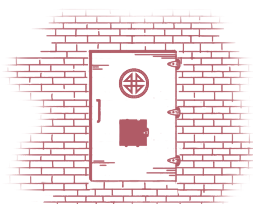
TEQUILA CRISTALINO CLASE 44

— Original Recipe —



AGAVE JIMA

Our agaves from Tequila Valley are at least 6 year old, and are the highest in sugars.



BRICK OVENS

Our high quality agave is cooked for 48 hours in traditional special made ovens.



FERMENTATION

Our unique 96 hours process.



DISTILLATION

Special 2 stages processes with our secret blend.

— Tequila Cristalino —

TEQUILA CRISTALINO CLASE 44

Taste a tequila Cristalino made in traditional process, no diffuser. You will experience the notes of agave at its best ripeness.

750 ML. BOTTLE →



SENSORY PROFILE

It offers rich and bright aromas of fresh mature agave

○○○○○

Ripe citrus and herbaceous green mint

○○○○○

Enjoy neat or on the rocks

○○○○○



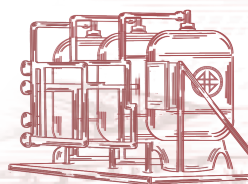
RESTING

After our secret blend plus Extra Añejo Tequila added, we left the Tequila for at least 1 month resting in stainless steel tanks, after this we have THE JOVEN.



AGING

Our mix of Tequila Class Forty-four is placed in barrels of aging.



FILTERED OUT

We filter Joven tequila using activated carbon resulting in a Completely Young Tequila



SECRET RECIPE

We add our special class recipe 44 to obtain the best Cristalino



100% Available on stock

37.44% Alcohol by volume

100% Pure Agave Azul

WHY TEQUILA JOVEN AND WHY IS SO SPECIAL?

The taste of Tequila Clase Cuarenta y Cuatro is really fresh, smooth, soft and with a unique flavor due to our Clase Cuatro Cuatro Extra-Añejo drops, and to our special rest and oxygenation processes.

— A magic land —



THE FIRST BARREL

Our Tequila Clase 44 saw the light in the year of 2020 and since then, we keep creating the most authentic Tequila



OUR HOUSE

Tequila Class 44 produce in the distillery San Juanito.



AGAVES SUPREMOS

All the agaves that are used in Tequila Clase 44 production are at least 6 years old.



ONE VISION

Tequila Clase 44 was born with the vision of create a Unique Tequila with an amazing profile



TEQUILA SUAVECITO

Suavecito
TEQUILA
WITH AGAVE NECTAR ADDED



ORGANOLEPTIC SHEET:

Color: Bright amber

Scent: Sweet agave, wood, and cherry

Taste: Burnt sugar and agave

SPECIFIC:

Segments: TEQUILA 100% AGAVE

Graduation: ALC. VOL. 35%

Closure: Wood

BOTTLES PER CASE: 6

Category: AÑEJO

Capacity: 700 ML

MADE IN MÉXICO

ORGANOLEPTIC SHEET:

Color: Creal and bright

Scent: Roasted agave and herbs, olive and fig

Taste: Light and sweet floral agave

SPECIFIC:

Segments: TEQUILA 100% AGAVE

Graduation: ALC. VOL. 35%

Closure: Wood

BOTTLES PER CASE: 6

Category: BLANCO

Capacity: 700 ML

MADE IN MÉXICO

ORGANOLEPTIC SHEET:

Color: Bright amber

Scent: Agave and spices, light wood and wild honey

Taste: Agave, hint of cherry, pear, and honeysuckle

SPECIFIC:

Segments: TEQUILA 100% AGAVE

Graduation: ALC. VOL. 35%

Closure: Wood

BOTTLES PER CASE: 6

Category: REPOSADO

Capacity: 700 ML

MADE IN MÉXICO

TEQUILA CHULAVISTA



ORGANOLEPTIC SHEET:

Color:	Criystal clear
Scent:	Subtle herbal notes combined with citrus, lime, grapefruit, and a delicate hint of cooked agave.
Taste:	Smooth, lightly with pleasant citrus flavors, lime, and a touch of cinnamon with sweet notes of vanilla.

SPECIFIC:

Segments:	TEQUILA 100% AGAVE
Graduation:	ALC. VOL. 35%
Closure:	Wood

BOTTLES PER CASE: 6

Category:	BLANCO
Capacity:	700 ML

MADE IN MÉXICO



ORGANOLEPTIC SHEET:

Color:	Ambar
Scent:	Subtle notes of oak, toasted almonds, plum with a hint of honey and vanilla.
Taste:	Smooth with light flavors of almond, vanilla, plum, dried fruits, and predominant oak notes.

SPECIFIC:

Segments:	TEQUILA 100% AGAVE
Graduation:	ALC. VOL. 35%
Closure:	Wood

BOTTLES PER CASE: 6

Category:	REPOSADO
Capacity:	700 ML

MADE IN MÉXICO

MEZCAL 68 LENGUAS



ORGANOLEPTIC SHEET:

Color: Crystal-clear and clean, with silver tones

Scent: Herbs, cooked agave, earth, green tea.

Taste: Subtle notes of oak, toasted almonds, plum with a touch of honey and vanilla.

SPECIFIC:

Segments: MEZCAL 100% AGAVE ESPADÍN

Graduation: ALC. VOL. 40%

Closure: Wood

BOTTLES PER CASE: 6

Category: BLANCO

Capacity: 700 ML

MADE IN MÉXICO

TEQUILA PERRO BUENO

PERRO BUENO



ORGANOLEPTIC SHEET:

Color:	Brilliantly clear
Scent:	Wet agave, subtle citrus notes.
Taste:	Raw agave lightly sweet, citrus with melon and floral lavender.

SPECIFIC:

Segments:	TEQUILA 100% AGAVE
Graduation:	ALC. VOL. 35%
Closure:	Wood

BOTTLES PER CASE: 6

Category:	BLANCO
Capacity:	700 ML

MADE IN MÉXICO



ORGANOLEPTIC SHEET:

Color:	Bright gold
Scent:	Herbal, vanilla, citrus.
Taste:	Cooked agave, chocolate, and citrus.

SPECIFIC:

Segments:	TEQUILA 100% AGAVE
Graduation:	ALC. VOL. 35%
Closure:	Wood

BOTTLES PER CASE: 6

Category:	REPOSADO
Capacity:	700 ML

MADE IN MÉXICO

MEZCAL SEÑOR BENITO



ORGANOLEPTIC SHEET:

Color: Crystal clear

Scent: Wild cooked agave with balanced smoky notes

Taste: Sweet, smoky, and nutty/almond.

SPECIFIC:

Segments: MEZCAL 100% AGAVE

Graduation: ALC. VOL. 42%

Closure: Wood

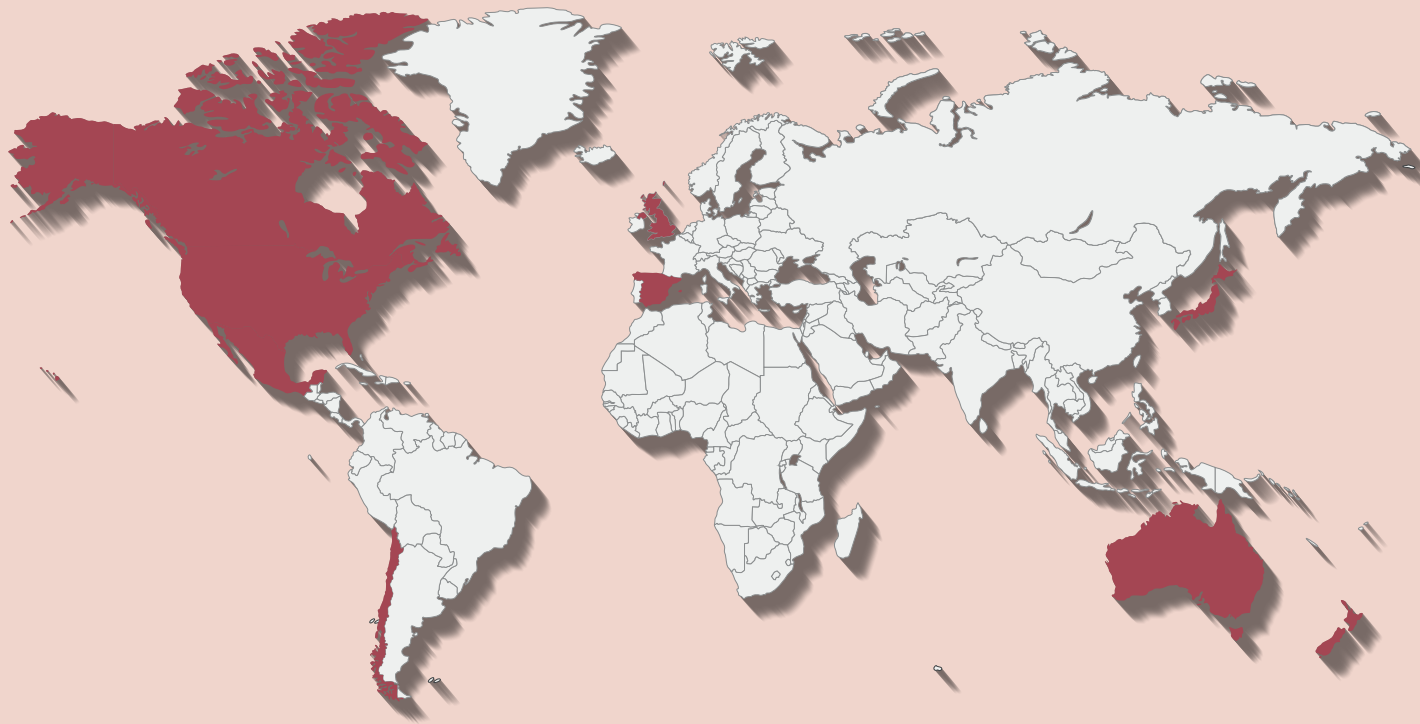
BOTTLES PER CASE: 6

Category: BLANCO

Capacity: 700 ML

MADE IN MÉXICO

ABYEX EUROPA, S.L.



ABYEX EUROPA, S.L. brings together over 20 years of experience in the wine and spirits industry, always aiming to meet any demand for Mexican products across high-end, mid-range, and standard categories, regardless of our clients' needs within the EU. Strategically located at the port of Barcelona, our bonded warehouse enables efficient distribution of our brands and products.

We offer a selection of exclusive brands across various market segments, with a presence in several international markets:

- México
- USA
- Japan
- Canada
- Chile
- Australia
- New Zealand
- Spain
- United Kingdom

Similarly, with a first-rate professional team and vast experience in the European market, our company establishes itself as a tangible option for any need for Mexican products, particularly our line of spirits.

OUR TEAM



**EMILIO VEGA
JIMÉNEZ**

CEO

With a distinguished career as CEO of some of Mexico's most important companies, his experience of over ten years in the tequila industry grants him a deep understanding of the market.

Furthermore, his recognition in prestigious publications such as Forbes and 50 Mexican Leaders highlights his impact and relevance in the business sphere.

With two master's degrees and over three decades of professional experience, he is an authoritative figure in Mexico's business world.

He has a solid experience in the alcoholic beverages industry in Europe, having also collaborated with some of the most influential global brands.

His decade-long experience in this competitive European market has provided him with invaluable insights and a deep understanding of sector dynamics.

His joining Abyex Europa brings his expertise to establish a unique importer and marketer of Mexican products in Europe.



**ÍÑIGO ESCALANTE
ANDUIZA**

COMMERCIAL
SALES MANAGER

ABYEX GLOBAL TEAM



ALEJANDRO MICHEL
Director of sales and operations



LUIS VALDOVINOS
International Sales Manager



EMILIO VEGA
On & off premise Gdl



CARLOS SHORAGO
Marketing



KARLA GALLARDO
Designer



CÉSAR CASTELLANOS
Lawyer



EMMANUEL DIAZ
Web Support



We aim to become a partner
for your business that helps you grow,
providing products with high
performance and high turnover.

