

Monstruo de Agua Cerveceria

Cuauhtemoc, Mexico

Brewery Description:

A microbrewery from Mexico City (CDMX) renown for their Cervezas Híbridas that express the great bio-cultural diversity of the Mexican terroir through the use of ingredients typical of its culinary and herbalist culture.



¿Why “Monstruo de Agua”?

Because they were inspired by an amphibian autochthonous to the Valley of Mexico named axolote, Mexican slang for axolotl which in Nahuatl (the Aztec language) literally means “water monster”.

¿Why Mexican ingredients?

Craft beer in Mexico has always been imported styles made from imported malts and hops, they wanted to do things a little differently. With the use of local ingredients and an ethnobotanical approach we search and strive for an authentic Mexican craft beer identity: not just made in Mexico, but made from Mexico. They seek to empower Mexican farmers that follow agroecological-regenerative practices by integrating them into our value chain. This, since we believe that they play a pivotal role in the conservation of our ecosystems. Since 2013 “Monstruo de Agua, Mexican beers made from Mexico.”

Blanca de Maguey

■ Beer Collection

Blanca de Maguey (agave white ale - 7% abv): water, barley malt, agave, hops, bitter orange, coriander seeds, white yeast.

Our first recipe, inspired on the idea that there could be a beer perfect to accompany the Mexican culinary experience. It has the versatility to serve as a perfect chaser whilst sipping on a great Mezcal, and to marry with the vast repertory of Mexican dishes.

The bitter orange provides a sweet and refreshing citrus nose. It comes from Yucatán, a state in the southeast of Mexico iconic for its Mayan influenced gastronomic culture. Its juice is typically mixed with annatto seeds to create a paste that serves as the marinade for two of the most representative Mexican dishes: pastor and pibil.

The coriander seeds are harvested in Morelos, the state contiguous to our home state CDMX. It brings out another layer of citrus qualities intertwined with a subtle peppery note that beautifully highlights the Mexican Sazón in ceviches and Baja cuisine.

Approximately a third of the fermentable sugars in this beer come from Agave, a plant that has shaped Mexican culture since 6,000 years ago; it can be eaten and used for clothing, construction and tools. It has since ancestral times been said that alcoholic beverages derived from agave will warm the heart and lighten the spirit. We use the sap of Maguey Pulquero from Coahuila state, which is the base ingredient in the ancestral fermented beverage called Pulque. The agave contributes a light body and herbal hints that perfectly complement the fruity and citrus qualities of the beer.



Product Details

Style	Mexican ale w/coriander & orange
Alc./Vol.	7%

Tasting Notes

Aroma	a sweet and refreshing citrus nose with a subtle peppery note
Flavor	a light body and herbal hints that perfectly complement the fruity and citrus qualities

Available Formats:

- 24 x 12.0oz / 355.0mL bottles



Nochtli

■ Beer Collection

Nochtli (prickly pear golden ale - 5% abv): water, barley malt, prickly pear, lemon balm, hops, yeast.

The name of this beer, Nochtli, is the word in Nahuatl for prickly pear. It is the fruit of Nopal, a cactus that Mexico has adopted as a national symbol. The legend says that the god of the sun, Huitzilopochtli, ordered the Aztecs to settle and build their empire wherever they found an eagle poised on a nopal devouring a rattlesnake. Thus it was that on a little island in the middle of the ancient lake that now sits beneath Mexico City where the ancient Great Tenochtitlan was founded.

Prickly pear provides about a quarter of the fermentable sugars in this beer. It is grown in Morelos, a state with tropical climate contiguous to Mexico City. It provides the beer with a refreshing cucumber like aftertaste that is distinctive of this ingredient. Since prehispanic times, a form of prickly pear wine called Caloncho has been prepared by crushing and

Legend

■ Beer Collection	■ Cider & Perry
■ Keg Collection	■ Sake & Yuzu Wine
■ Real Ale Collection	■ Mead
■ Vintage Collection	■ Spirits

Monstruo de Agua Cerveceria (cont.)

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fermenting the fruit mixed with herbs and spices. Just as our Nochtli, it is a seasonal drink since prickly pear is only available from the months of July to October.

Lemon balm provides a subtle sweet minty citrus hint that together with the prickly pear aftertaste gives the beer a thoroughly thirst quenching quality. It is grown in Xochimilco, a region of Mexico City which holds the little that is left off the Texcoco lake system that used to surround the Great Tenochtitlan.

Product Details

Style	Mexican ale w/Prickly pear, agave, & lemon grass
Alc./Vol.	5%

Tasting Notes

Flavor	a subtle sweet minty citrus hint
Finish	a refreshing cucumber-like aftertaste

Available Formats:

- 24 x 12.0oz / 355.0mL bottles

Sugoi

■ Beer Collection

Sugoi (agave blonde ale - 5% abv): water, barley malt, agave, hops, ginger, lemon grass, yeast.

We named this beer with the iconic Japanese word, Sugoi; which perfectly translates to Chido, a world amply used in Mexican slang to mean “awesome” or “incredible”. We chose this name as a tribute to the Asian influence that is now a part of Mexican every day culture. Although ginger and lemongrass are herbs that originated in Asia, they are now cultivated in Mexico and widely used as ingredients in cuisine and folk remedies. Sugoi brings together the qualities of Asian and Mexican origins to yield a surprisingly energizing and refreshing beverage worthy of its name.

The ginger provides earthy and spicy base to the beer with hints of citrus and floral notes. They are grown in Veracruz, an extremely biodiverse state mostly covered in evergreen tropical forest. It is a state with a unique cuisine representative of the many cultural influences that came via its main port since Hernan Cortez. Supplementing the typical corn and beans with flavors from the local terroir including tropical fruits, rice, sea food and herbs and spices such as hoja santa and vanilla. All flavors that are enhanced and marry heavenly

and with this beer.

The lemon grass adds more layers of citrus and herbal aromas along with a slightly sweet aftertaste. It is grown in CDMX, where it is called Té Limón in reference to its folk use as a digestive tea. As with ginger, this herb that was adopted by Mexican culture for its medicinal properties and in the last decades became a part of its gastronomy with the enormous rise in popularity of Asian and Mexican-Asian cuisine.

Approximately a third of the fermentable sugars in this beer come from Agave, a plant that has shaped Mexican culture since 6,000 years ago; it can be eaten and used for clothing, construction and tools. It has since ancestral times been said that alcoholic beverages derived from agave will warm the heart and lighten the spirit. We use the sap of Maguey Pulquero from Coahuila state, which is the base ingredient in the ancestral fermented beverage called Pulque. The agave contributes a light body and herbal hints that balance the spicy zesty citrus essence of the beer.

Product Details

Style	w/Agave, ginger, & lemon grass
Alc./Vol.	5%

Tasting Notes

Appearance	a light body
Aroma	earthy and spicy base to the beer with hints of citrus and floral notes
Flavor	Supplementing the typical corn and beans with flavors from the local terroir including tropical fruits, rice, sea food and herbs and spices such as hoja santa and vanilla. All flavors that are enhanced and marry heavenly and with this beer.
Finish	a slightly sweet aftertaste

Available Formats:

- 24 x 12.0oz / 355.0mL bottles



Legend

■ Beer Collection	■ Cider & Perry
■ Keg Collection	■ Sake & Yuzu Wine
■ Real Ale Collection	■ Mead
■ Vintage Collection	■ Spirits