

*Quit Average,
Drink Agua Ocarina*



agua
OCARINATM
Finest Sparkling Waters



You are about to experience the best sparkling water from Mexico.

Our 19th century story begins in a Hacienda, located in Chiapas Mexico. A mayan woman married to an English man created the first soda-making machine in Mexico. They created what we know today as “mixology”. Mixology is creating flavors combining different fruits and spices from the old and new world, they left behind 110 recipes of exotic and delicious flavors for you to enjoy.



agua
OCARINA[™]
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Every recipe is carefully crafted and followed by:
Seasonal ingredients, precise ripeness of each element, and the best flavor adjustment. Ocarina or “whistling ocarina” is an instrument Mayans used as a flute, and due to the noise the soda machine made while producing the carbonated water, the local villagers named the Hacienda “Casa Ocarina”.

Agua Ocarina delightful experience was originated from choosing the best natural ingredients, perfect crafting process, and a deep source of water.



Our first recipe is crafted with the deep understanding of water and carbonation. Our spring water is located 100m below the ground level in a city which is part of the Trans-Mexican Volcanic Belt. Our spring's pureness is outstanding, the mineral content rich, which results in excellent rehydration properties for the human body.

When water reaches 36° F (2° C) water properties allow the perfect binding of CO₂, called "fine trumpet carbonators", creating a fine and elegant long-lasting bubble that fully refreshes the mouth.

Recipe No. 01

SELTZER WATER



Refreshment is proportional to the minerals in spring water. The mineralization of water is natural, providing fresh and alkaline notes.

Mineral water makes a difference while tasting a meal. It's not the quantity but the quality, you just need the best.

Not all mineral waters are the same, our Seltzer Water is healthier because it comes from a natural spring. Purest spring water for your senses.

PERFECT SERVE

Our Seltzer Water comes from a natural spring from México, it goes beautifully with citric botanics:

- Orange Juice
- Grapefruit Supreme
- Eureka Lemon
- Lemon Grass



MOCKTAIL

In an old fashion glass, add Agua Ocarina Seltzer Water and pack tightly with ice.

Garnish with lemon grass, grapefruit supreme and perfume with a twist of eureka lemon.

- Old Fashion Glass
- Ice
- Orange Juice
- Grapefruit Supreme
- Eureka Lemon
- Lemon Grass

One of the first sodas ever created was the “quinine tonic soda”, a beverage from the infusion of the bark of cinchona trees native of the Quechua people in Latin America. It was first used to treat diseases such as malaria. The English Army then used this infusion in La India for medical purposes and in order to mild the extra bitter notes they mixed it with Gin, lime and club soda, creating the Gin Tonic.

Our tonic follows this traditional process of infusing the barks of cinchona in cold water for several hours to keep the woody notes. The addition of lemon and orange peels, a tad of pure cane sugar and carbonate it at medium high levels, that obtains an elegant champagne-like bubble.



Recipe No. 03
ROYAL TONIC



Never disrespect a fine spirit with a cheap beverage. You are what you drink.

A Tonic not too bitter or carbonated, is ideal for a Gin & Tonic.

The number 1 tonic water from Mexico with an elegant bubble for a refreshing experience.

PERFECT SERVE

The premium mixer from Mexico, with citrus and woody notes from the bark of the red chinchona tree, carbonated to the point with sugarcane juice; a tonic water with a pleasant, fragrant bitterness and an exquisite sensation of depth on the palate. The best flavor pairings are:

- Watermelon
- Ginger
- Honey
- Juniper
- Orange



MOCKTAIL

In an old fashion glass add ice, .5 oz. of agave honey, 1 oz. of grapefruit juice and Agua Ocarina Royal Tonic pack tightly with ice and mix it up.

Garnish with a slice of watermelon.

- Old Fashion Glass
- Ice
- Agave Honey
- Grapefruit Juice
- Watermelon slice
- Agua Ocarina Royal Tonic



Zacatecas, Mexico weather has sunny and fresh winds days and chilly nights that brings perfect conditions to obtain soft and sweet perfumed peaches of the best quality.

Fresh peach juice is mixed with smooth carbonated water to preserve the perfumes of the fruit. The polarized temperature variations of this region, make our peaches sweeter and slightly sour.

Recipe No. 18
PEACH



Treat your palate the right way, use only the best ingredients.

Liquid fulfillment. Our Peach beverage contains a large amount of fiber from the natural juice of the fruit.

Reinvent your tastings with the richness of Mexico.

PERFECT SERVE

We make our Peach beverage with only the tastiest peaches, grown all the way down at Zacatecas Mexico, it is juicy and with great color, with a light acidity and a more dominant sweetness. and is the best option in the bar and mixology world. Our recommendation in pairings:

- Orange
- Agave Honey
- Ginger
- Grapefruit
- Star Anise
- Fresh Peppermint



MOCKTAIL

Fill a short glass with ice cube to the top. Add .5 oz Agua Ocarina Spicy Ginger and fill with Agua Ocarina Peach.

Garnish with grapefruit supreme and perfume with basil leaves.

- Old Fashion Glass
- Ice
- Lemon Grass
- Eureka lemon twist
- Grapefruit Supreme
- Agua Ocarina Seltzer Water

The widely known benefits of ginger are known through generations for the vast uses in drinks and cuisine. Our ginger is cultivated in the state of Chiapas. The Amazonas “the mayan world”, has tropical and subtropical regions with outstanding soil.

Every bottle of Spicy Ginger contains 2/5 of it is pure grounded fresh ginger root, spices, lime juice and sugar cane juice. The notorious “bite” of the ginger can make the most exceptional ginger beverages you can find.



Recipe No. 21
SPICY GINGER



Considered a natural aphrodisiac, and recommended to take it almost every day.

A delicious sensation from the natural spicity of the ginger. The favorite for tastier cocktails.

Nature has so much to offer; quit average.

PERFECT SERVE

Agua Ocarina Spicy Ginger is the first Mexican-made ginger syrup that is completely natural. This premium filler showcases its perfect harmony of sweetness and spiciness. Just mix it up with Agua Ocarina Seltzer water to have a beverage with a special kind of refreshment with the full ginger kick. Create your own mocktail with our favorite to pairings:

- Lemon
- Pineapple
- Mango
- Apple
- Cardamom
- Honey
- Black tea
- Cinnamon
- Mint



MOCKTAIL

Fill a short glass with ice cubes to the top. Add Agua Ocarina Spicy Ginger, a dash of lemon juice and stir with a bar spoon.

Add Agua Ocarina Seltzer Water and garnish with a fan of ginger.

- Old Fashion Glass
- Ice
- Lemon Grass
- Twist Eureka Lemon
- Grapefruit Supreme
- Agua Ocarina Seltzer Water

When Chinese and immigrants from other asian ethnic groups arrived from middle to late 19th century in Sinaloa Mexico, they brought their fruits and culinary experiences with them. The fruit lychee, is a most notorious one.

The lychees from this region grow a specific rose aromatic note. We dry the fruit first to make an infusion, add a tad of pure cane sugar so the end beverage will create a gentle and floral melange in the nose and palate.



Recipe No. 47
LYCHEE



Nothing equals the flavor of real quality ingredients.

Mexico produces more than 9.280 tons of lychee per year, the main area is Sinaloa. Fertile lands, purest waters and bold mastery of Mexican hands.

The n° 1 craft beverage in Mexico is one of the best in the world.

PERFECT SERVE

Beverage with natural litchi juice from Sinaloa Mexico mix with sugarcane juice. Carbonated to highlight the delicious and characteristic fresh and scented taste of this tropical fruit. Neat, on ice with a stalk of rosemary, or in a long drink. Agua Ocarina Lychee is perfect for many occasions mix it with:

- Raspberry
- Blackberry
- Strawberry
- Rosemary
- Orange twist



MOCKTAIL

In an old fashion glass, add Agua Ocarina Lytchee and pack tightly with ice.

Garnish with lemon grass and grapefruit supreme and a twist of leureka lemon.

- Old Fashion Glass
- Ice
- Lemon Grass
- Twist Eureka Lemon
- Grapefruit Supreme
- Agua Ocarina Seltzer Water

Michoacan, Mexico is the #1 producer of lime in the world, and large producer of grapefruit. This exquisite fruit is a hybrid of sweet oranges from China and pomelo from the southeast asian regions.

We mix white and red grapefruits, in order to obtain the perfect aroma and flavor. The red enhances the sweet flavor of the fruit and the yellow boosts aroma in the nose making this beverage very balanced bringing a slightly sour taste in the mouth, citric aroma to the nose, mildly tart on the palette - Refreshing in every sip.



Recipe No. 56
GRAPEFRUIT



Real ingredients make exceptional products. Sweet and sour the perfect match to create a drink that bartenders love.

You don't need average, you just need the best. Our ancestral knowledge of the elements, result in outstanding beverages.

Choose real ingredients, treat yourself with a flavorful experience.

PERFECT SERVE

Our grapefruit beverage from Michoacán is a mixture of the juice of two variants of this fruit, red and white; the red for its distinctive sweet and intense flavor and the white for the intensity of its smell; the water is moderately carbonated and cane sugar is added to round off the flavor. It is the best choice for a Paloma, but also tastes great with whiskey, vodka, rum or just as a mocktail, try these pairings:

- Rosemary
- Apple
- Kiwi
- Ginger
- Strawberry



MOCKTAIL

In a short glass add 2 halves of strawberries and macerate with rosemary, fill with ice cubes to the top and add Agua Ocarina Grapefruit.

Garnish with rosemary

- Short Glass
- Ice
- Rosemary
- Strawberry



The passion fruit or “maracuya” is endemic of central and south America and can be found in South America from Mexico to Chile. Veracruz has one of Mexico’s richest soil which make it perfect for agriculture.

With mouth filling tropical notes of sourness and pleasant sweetness from pure cane sugar, this beverage is exotic and versatile.

Recipe No. 11
PASSION FRUIT



The beauty of trying something new.

Veracruz provides passion fruit of excellent quality, thanks to the richness of it’s soil.

A premium filler, full of exotic flavors.

PERFECT SERVE

Created with natural juice from the passion fruit pulp from Veracruz mix with sugarcane juice. Moderately carbonated to accentuate the particularm distinctive and mysteriously exotic tropical notes of this fruit and when mixed, our premium filler becomes an amazing trip around the world: with whiskey, tequila, mezcal, herb liqueur, or rum. Have fun and try these pairings:

- Cucumber
- Mint
- Lime
- Chile tree
- Cinnamon



MOCKTAIL

In an old fashion glass add cucumber and 5 peppermint leaves, macerate the ingredients and fill the glass almost to the top with ice and pour Agua Ocarina Passion Fruit.

Garnish with peppermint stalk

- Old Fashion Glass
- Ice
- Cucumber
- Peppermint

Or soursop, is an endemic fruit of Latin America; Pre-colombian cultures cultivated this fruit in the subtropical regions of Mexico. We're proudly the biggest producer worldwide. The fruit quality is exceptional, and well known in the state of Nayarit.

Widely known by the Aztecs and Mayas for its flavor and health benefits we continue to produce this beverage with our traditional profile. We use as much juice as possible and carbonation it very slightly. It has a fruity - fresh aroma with tropical notes, and a subacid but sweet flavor. It's absolutely experience worthy.



Recipe No. 85
SOURSOP



The delicious tropical and sweet taste of the mystic soursop fruit. One of the favorites in a long drink.

A native fruit from America harvested by our ancestors in Mexico.

An elegant and delicious beverage ideal for mixology.

PERFECT SERVE

A unique jewel of the American continent, with tropical and fruity olfactory notes, pale in color and silky texture to the taste. Our Soursop flavor is an elegant, and delicious beverage, a great filler to any creation of mixology. Create your own mocktail with our favorite pairings:

- Eureka lemon
- Basil
- Lemon Grass
- Pink pepper
- Green grape



MOCKTAIL

In an old fashion glass, add Aqua Ocarina Soursop and pack tightly with ice.

Garnish with lemon grass and grapefruit supreme and a twist of leureka lemon.

-
- Old Fashion Glass
 - Ice
 - Green Grape
 - Basil

Recipe No. 01

SELTZER WATER

CARBONATED SPRING WATER
Spring water - Montem Aquam

The base of any kind of soda is carbonated water. Our mineral water, which comes from the springs of Tehuacán on the slopes of the Iztaccihuatl Mountain in the state of Puebla, is rich in minerals that are beneficial to the human body and, as it is low in sodium, is twice as healthy. The water's mineralization process occurs naturally, and takes a lot of time to reach the fresh alkaline notes that characterize natural spring water. We use mid-level carbonation to create an unforgettably fresh sensation.

Ingredients:

Carbonated Spring Water



Each bottle provides

Nutrition Facts

Serving Size 1 bottle (275ml)
Servings Per Container 1

Amount Per Serving	
Calories 0	Calories from Fat 0
% DV*	
Total Fat 0g	0%
Saturated Fat 0g	0%
Trans Fat 0g	
Cholesterol 0mg	0%
Sodium 50mg	2%
Total Carbohydrate 0g	0%
Dietary Fiber 0 g	0%
Sugars 0g	
Protein 0g	

Vitamin A 0% • Vitamin C 0%
Calcium 6% • Iron 0%

* Percent Daily Values (DV) are based on a 2,000 calorie diet. Your daily values may be higher or lower depending on your calories needs:

	Calories	2,000	2,500
Total Fat	less than	65g	80g
Sat Fat	less than	20g	25g
Cholesterol	less than	300mg	300mg
Sodium	less than	2,400mg	2,400mg
Total Carbohydrate		300g	375g
Dietary Fiber		25g	25g

Recipe No. 02

ROYAL TONIC

SODA OF QUININE INFUSION
Quinine - cinchona officinalis

The infusion of cinchona wood has been used from the eighteenth century to cure malaria and since then to create the best cocktails in the world. In order to highlight the citrus notes and woody tones of the Colombian red cinchona bark, we add aromas of various citrus peels, aerate to just the right point and add just few pure sugar cane; obtaining a drink with a pleasant bitterness, scented with fresh colours and an exquisite sense of depth on the palate, making it an exceptionally refined tonic water.

Ingredients:

Carbonated water, sucrose, citric acid, natural flavorings, sodium benzoate as preservative, quinine clorhydrate.



Each bottle provides

Nutrition Facts

Serving Size 1 bottle (275ml)
Servings Per Container 1

Amount Per Serving	
Calories 80	Calories from Fat 0
% DV*	
Total Fat 0g	0%
Saturated Fat 0g	0%
Trans Fat 0g	
Cholesterol 0mg	0%
Sodium 10mg	0%
Total Carbohydrate 21g	7%
Dietary Fiber 0 g	0%
Sugars 21g	
Protein 0g	

Vitamin A 0% • Vitamin C 0%
Calcium 0% • Iron 0%

* Percent Daily Values (DV) are based on a 2,000 calorie diet. Your daily values may be higher or lower depending on your calories needs:

	Calories	2,000	2,500
Total Fat	less than	65g	80g
Sat Fat	less than	20g	25g
Cholesterol	less than	300mg	300mg
Sodium	less than	2,400mg	2,400mg
Total Carbohydrate		300g	375g
Dietary Fiber		25g	25g

Recipe No. 16

PEACH

SODA WITH PEACH JUICE
Peach - prunus Armeniaca

The damascus apricot is a fruit that historically originates from Armenia and its outskirts. Its crop has extended over the whole of the Middle East and the north of Africa reaching Morocco, from where it expanded to Spain; even reaching the Spanish colonies in the Americas. We have extracted the juice and natural pulp from the Zacatecan apricot and mixed it with sugar cane juice; the water is softly carbonated so as to allow the sweet forest aromas to combine with the fruit's acidic profile. Some regions in Zacatecas are mild in climate and sunny, with light and even rainfall and moderate waves of cold and heat, which produce outstanding apricots.

Ingredients:

Carbonated water, sucrose, peach juice (6%), peach flavor concentrate (natural flavorings, mineral oil, modify starch, medium chain triglycerides, citric acid, fd&c yellow no. 5, tartrazine, fd&c yellow no. 6, fd&c red no. 40) xantham gum, acesulfame k, aspartame, sucralose, potassium benzoate and potassium sorbate as preservatives, potassium citrate.

Recipe No. 21

SPICY GINGER

GINGER SYRUP
Spring water - Montem Aquam

The infusion of cinchona wood has been used from the eighteenth century to cure malaria and since then to create the best cocktails in the world. In order to highlight the citrus notes and woody tones of the Colombian red cinchona bark, we add aromas of various citrus peels, aerate to just the right point and add just few pure sugar cane; obtaining a drink with a pleasant bitterness, scented with fresh colours and an exquisite sense of depth on the palate, making it an exceptionally refined tonic water.

Ingredients:

Carbonated water, sucrose, citric acid, natural flavorings, sodium benzoate as preservative, quinine clorhydrate.



Each bottle provides

Nutrition Facts

Serving Size 1 bottle (275ml)
Servings Per Container 1

Amount Per Serving	
Calories 80	Calories from Fat 0
% DV*	
Total Fat 0g	0%
Saturated Fat 0g	0%
Trans Fat 0g	
Cholesterol 0mg	0%
Sodium 20mg	1%
Total Carbohydrate 21g	7%
Dietary Fiber 0 g	0%
Sugars 21g	
Protein 0g	

Vitamin A 0% • Vitamin C 0%
Calcium 0% • Iron 0%

* Percent Daily Values (DV) are based on a 2,000 calorie diet. Your daily values may be higher or lower depending on your calories needs:

	Calories	2,000	2,500
Total Fat	less than	65g	80g
Sat Fat	less than	20g	25g
Cholesterol	less than	300mg	300mg
Sodium	less than	2,400mg	2,400mg
Total Carbohydrate		300g	375g
Dietary Fiber		25g	25g

Each bottle provides

Nutrition Facts

Serving Size 1 bottle (275ml)
Servings Per Container 1

Amount Per Serving	
Calories 110	Calories from Fat 0
% DV*	
Total Fat 0g	0%
Saturated Fat 0g	0%
Trans Fat 0g	
Cholesterol 0mg	0%
Sodium 25mg	1%
Total Carbohydrate 27g	9%
Dietary Fiber 0 g	0%
Sugars 27g	
Protein 0g	

Vitamin A 0% • Vitamin C 0%
Calcium 0% • Iron 0%

* Percent Daily Values (DV) are based on a 2,000 calorie diet. Your daily values may be higher or lower depending on your calories needs:

	Calories	2,000	2,500
Total Fat	less than	65g	80g
Sat Fat	less than	20g	25g
Cholesterol	less than	300mg	300mg
Sodium	less than	2,400mg	2,400mg
Total Carbohydrate		300g	375g
Dietary Fiber		25g	25g





Box length	35.5 cm
box width	22.5 cm
Box height	22 cm

Bottle capacity	9 Oz
Bottle material	glass
Weight of full bottle	16.9 Oz
Expiration of unopened bottle	12 months

Bottles per box	24
Box material	cardboard
Box full weight	25 lb



Box length	28 cm
box width	21.5 cm
Box height	30.4 cm

Bottle capacity	16.9 Oz
Bottle material	glass
Weight of full bottle	31.5 Oz
Expiration of unopened bottle	8 months

Bottles per box	12
Box material	cardboard
Box full weight	23.6 lb

Agua Ocarina



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