



PRODUCT DETAILS

Silver mezcal

100% maguey 'cenizo' /Agave durangensis

Alc/Vol: 47% (94 Proof)

Handcrafted production

Water Source: Natural river water from a springs from the Sierra Madre Orietal

Roasting: Roasted in a lava rock lined pit underground using oak, mesquite and acacia for 3 days

Fermentation: Natural air borne yeasts in ground level cement tanks covered in oak for 3 days

Distillation: Copper still with an oak hat

CHARACTERISTICS

Aromas: Floral mezcal with aromas of leather, wet clay, & grassy fields.

Flavors: Buttered popcorn, coriander, and stone fruit



PRODUCT DETAILS

Silver mezcal

100% maguey 'verde' /Agave salmiana

Alc/Vol: 45% (84 Proof)

Handcrafted production

Water: Water comes from a deep well next to the hacienda

Cooking: Cooked in a clay oven for 48 hrs, traditional to this region.

Fermentation: Fermented in ground level cement tanks for 5 days, with airborne natural occurring yeasts

Distillation: Distilled in a copper still with a onion top

CHARACTERISTICS

Aromas: herbal, bell pepper y chile jalapeño;

Flavors: slightly sweet, strong mineral notes, gently slightly smoked



PRODUCT DETAILS

Silver mezcal

100% maguey 'tobalá' /Agave potatorum

Alc/Vol: 47%

Handcrafted production

Water: combination of fresh river water and deep well water

Cooking of Agave: Cooked in a lava rock line pit for 3 days

Milling: Crushed in a mechanical shredder

Fermentation: 5 days in regional oak tanks

Distillation: copper alamebic still

CHARACTERISTICS

Aromas: Medicinal hues with pete like smoke.

Flavors: Caramel, citrus and apple peel.



PRODUCT DETAILS

Silver mezcal

100% maguey 'espadín' /Agave angustifolia

Alc/Vol: 42% (84 Proof)

Handcrafted production

Water: Deep well water

Cooking of Agave: Traditional conical lava rock pit for 3 days

Fermentation: Natural in open air wooden oak vats for 3 days

Distillation: Slowly double distilled in a copper alembic still

CHARACTERISTICS

Aromas: medicinal herbs such as lemongrass and Herb of grace, with sugary notes of cane syrup

Flavors: citrus confit, herbaceous tones, cooked agave



PRODUCT DETAILS

Silver mezcal

100% maguey papalote /Agave cupreata

Alc/Vol: 45% (90 Proof)

Handcrafted production

Cooking of Agave: Traditional lava rock lined underground pit for 4 days

Milling: Crushed mechanical mill.

Fermentation: Open air wooden vats for 3 days, natural yeasts

Distillation: Slowly double distilled in copper pots

CHARACTERISTICS

Aromas: Tropical fruits, with notes of cooked agave.

Flavors: Sweet agave, briny notes, papaya, with gentle smoke