

mezcal  
DERRUMBES<sup>®</sup>  
Zacatecas

Each **expression** of Derrumbes is named for the **state** in which it's made, taking us on a mezcal **journey** across Mexico. In **Zacatecas**, just north of Tequila, you are still in Agave **Blue Weber** country. It is here where we find **Don Jaime** producing **mezcal** in the **old ways**. Imagine Tequila 200 years ago.



Scan for  
Details!

**Agave:** Blue weber - same as all tequilas!  
**Tahona:** Large stone wheel that crushes cooked agave  
**Wild yeast:** natural fermentation

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