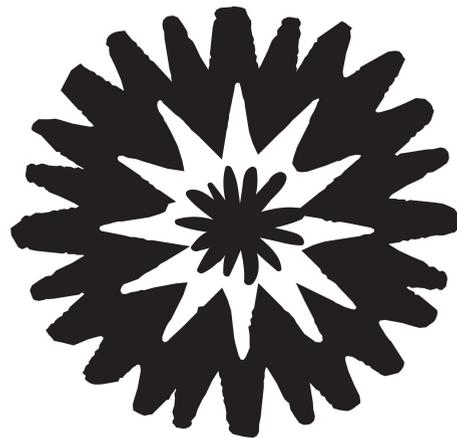


MEZCAL
DERRUMBES
2022 Portfolio



mezcal

DERRUMBES®

A collection of mezcales that takes us on a journey through the mezcal denomination of origin, currently 7 of the 10 states. Mezcal is made throughout Mexico and every region offers its own unique stamp on the tapestry. Each expression can be considered a benchmark and has been chosen to represent highlight the traditions, terroir, and agave of the state where it is made.

Durango - This tropical, fruit forward expression comes from a great and often lesser known mezcal making region. Made with the traditional still typical to the region and of the most prolific agave in the area, Agave durangensis.

San Luis Potosi - Made at the oldest and yet most modern distillery in the entire Fidencio Spirits portfolio. Ample wild Agave salmiana and little tree growth leads to agave roasting by quitoe rather than wood. An herbaceous and floral mezcal that is bold yet light on smoke.

Tamaulipas - A tasteful glimpse into a state rarely visited by Americans, this ensemble is made of three agaves of which two, Funkiana and Univitata, are unique to the region. This bright and powerful mezcal excites the senses.

Zacatecas - Often described as the missing link between tequila and mezcal, this 100% blue weber mezcal takes us back in time and is a great compliment to understand the journey that agave spirits have taken over the past 150 years.

Michoacán - Friendly, elegant and complex, this ensemble is made with a wood and copper internal condensing, or filipino style, still. The luscious mountains of Michoacán offer many fantastic mezcal and this is a fine example.

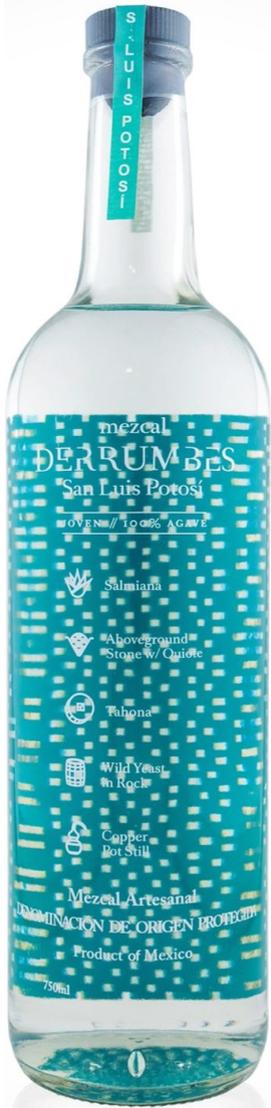
Guerrero - Made in a unique, remote area of Guerrero at a viñata that is hike in only, this 100% cupreata is distilled in a tree trunk still. It gives us a feeling of being in the jungle. Earth, florality and spice makes for an intriguing experience.

Oaxaca - In order to have a meaningful journey, you must begin somewhere familiar. This expression by Javier Mateo is grounded by Espadín which allows the tobalá to shine. A quick fermentation occurs due to the addition of pulque allowing for a clean, easy going yet complex mezcal that makes us consider what else Mexico has to offer.



DERRUMBES

SAN LUIS POTOSÍ



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MAESTRO

Manuel Pérez

MAGUEY (AGAVE)

Verde (A. Salmiana sub crassispina)

VILLAGE

Charcas, San Luis Potosí

OVEN / FUEL

Double chamber brick / quiote

MILL

Tahona and screw press

FERMENT

Wild fermented in adobe
(without bagasso)

DISTILLATION

2x distilled in series with copper and
(without bagasso)

NOTES

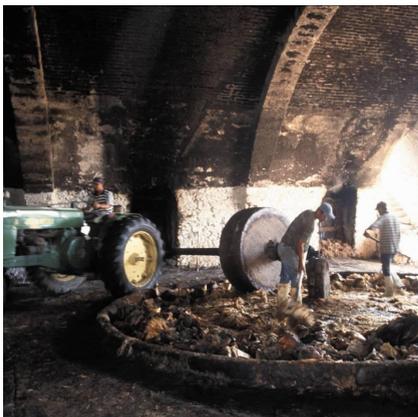
Aroma - floral, herbaceous
Taste - cooked agave, sweet, desert flowers
Texture - sweet, tart, medium body, long finish

ABV

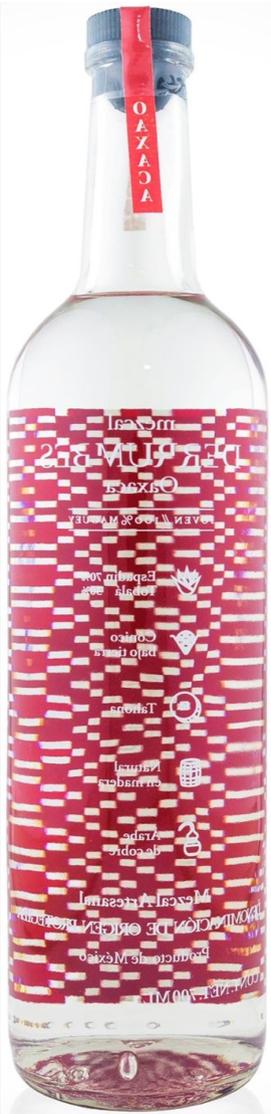
Varies by batch

SUGGESTED PAIRINGS

Firm, Italian cheeses such as Pecorino Sardo - a supple sheep's milk cheese that reflects herbs and citrus.



DERRUMBES OAXACA



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MAESTRO

Javier Mateo

MAGUEY (AGAVE)

70% Espadín (A. Angustifolia), 30% Tobilá (A. Potatorum)

VILLAGE

Santiago Matatlán, Oaxaca

OVEN / FUEL

Conical pit / black oak

MILL

Tahona

FERMENT

Wild fermented with pulque in pine (with bagasso)

DISTILLATION

2x in 300 liter alembic of copper (with bagasso)

NOTES

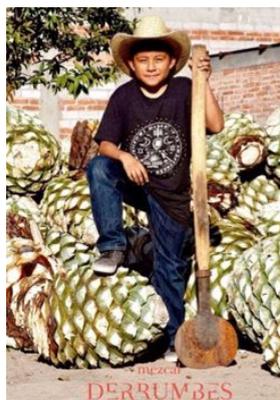
Aroma - dried limes, acacia, honey

Taste - butterscotch, wood, sweet spice

Texture - light to medium bodied medium finish

ABV

Varies by batch



DERRUMBES ZACATECAS



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MAESTRO

Jaime Bañuelos

MAGUEY (AGAVE)

Weber Azul (A. Tequilana)

VILLAGE

Hacienda de Guadalupe

OVEN / FUEL

Cylindrical pit /
black oak

MILL

Tahona

FERMENT

Wild fermented in oak vats (with bagasso)

DISTILLATION

2x in 400 liter alembic of stainless steel and copper (with bagasso)

NOTES

Aroma - sweet smoke, roasted pineapple & green peppers

Taste - earth, pine, herbs, wood

Texture - fresh and bold with a velvet finish

ABV

Varies by batch



DERRUMBES DURANGO



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MAESTRO

Uriel Semental

MAGUEY (AGAVE)

Cenizo (A. Durangensis)

VILLAGE

Nombre de Dios, Durango

OVEN / FUEL

Earthen pit / black oak

MILL

By hand with ax

FERMENT

Wild fermented in wooden, in-ground vats (with bagasso)

DISTILLATION

2x in 400 liter alembic of wood and copper (with bagasso)

NOTES

Aroma - tropical, citrus, mineral

Taste - tamarind, mandarin, smoked pine needle

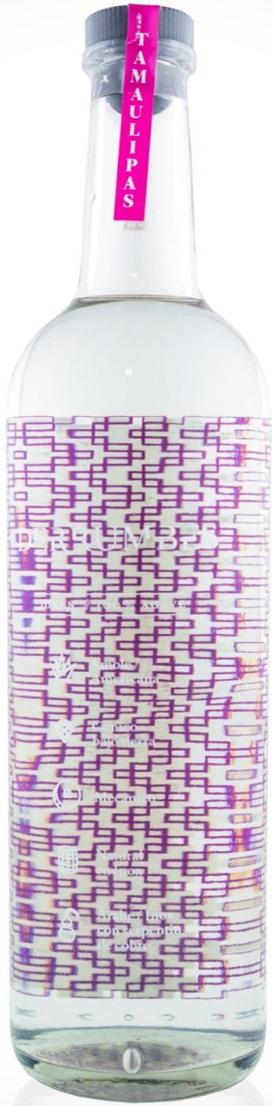
Texture - rich, fruit glyceryl, medium finish

ABV

Varies by batch



DERRUMBES TAMAULIPAS



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MAESTRO

Cualtemóc Jacques

MAGUEY (AGAVE)

(A. Funkiana, A. Univitata,
A. Americana)

VILLAGE

San Carlos, Tamaulipas

OVEN / FUEL

Earthen pit / black oak

MILL

Mechanical

FERMENT

Wild fermented in stainless steel

DISTILLATION

2x in 400 liter alembic of stainless steel and copper (with bagasso)

NOTES

Aroma - post rain minerals, vetiver, bergamot
Taste - flint, slate, bright fruit
Texture - bright, power, high energy

ABV

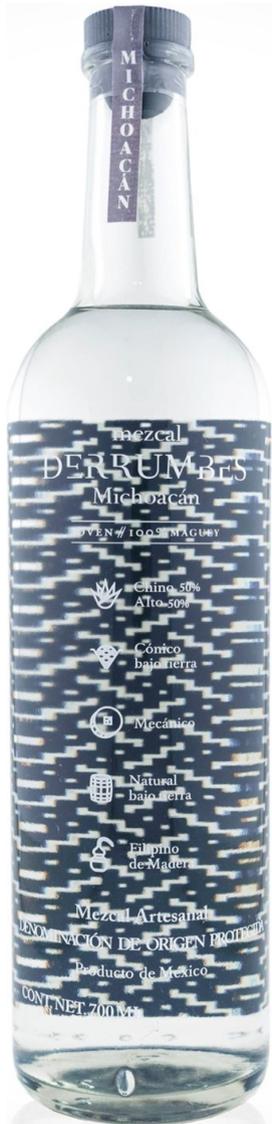
Varies by batch

SUGGESTED PAIRINGS

Firm cheeses with flavor crystals, such as 'crunchy' cheddars or the OG Kristal from Belgium. Mineral on mineral.



DERRUMBES MICHOCACÁN



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MAESTRO

Guadalupe "Lupe" Perez

MAGUEY (AGAVE)

~50% Chino (A. Cupreata),
~50% Alto (A. Inequidans)

VILLAGE

Tzitzio, Mochoacán

OVEN / FUEL

Conical pit / black oak

MILL

Mechanical

FERMENT

Wild fermented in wooden,
in-ground vats (with bagasso)

DISTILLATION

2x in 400 liter filipino of wood and copper (with bagasso)

NOTES

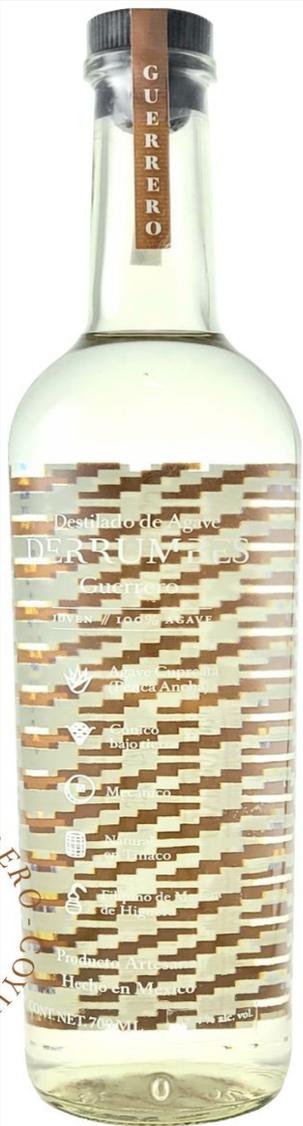
Aroma - vegetal, ash, crushed stone
Taste - tropical fruit, pepper, campfire, apple
Texture - rich, creamy, long and soft

ABV

Varies by batch



DERRUMBES GUERRERO



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MAESTRO VINATERO

Israel Ríos Bucio

MAGUEY (AGAVE)

Penca Ancha, silvestre (A. Cupreata)

VILLAGE

Coyuca de Catalán, Guerrero

OVEN / FUEL

Earthen pit / blends of red, white and black oak

MILL

Mechanical

FERMENT

Wild fermented in tomba (with bagasso)

DISTILLATION

2x in 100L higuera tree trunk w/ copper (with bagasso)

NOTES

Aroma - rainforest, soil, soft flowers

Taste - wet soil, violets, saline

Texture - spicy, medium body, waxy finish

ABV

Varies by batch

