DERRUMBES MICHOACÁN

MEZCAL DERRUMBES

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

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