

DERRUMBES TAMAULIPAS



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

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.

