

# ORIGEN RAÍZ

## CHACALEÑO, LAS QUEBRADAS



### MEZCAL ORIGEN RAÍZ

Born from a project between the Saravia family of Durango and Asis & Don Valentin Cortes of Oaxaca, Origen Raiz is a brand that is committed to a holistic path for the future. From grassland restoration at El Ojo Durango to community empowerment at Las Quebradas Durango, to the pursuit of excellence guided by Oaxacan tradition. Origen Raiz delivers this vision via exquisite mezcal and sotol.

### LAS QUEBRADAS

Is a mountainous region in northern Durango, Sinaloa and Chihuahua known for the Golden Triangle - a fertile and diverse area that exhibits unique microclimates. The Ranchería de Don Carlos, or "Rancho Grande," reaches as high as 1,500 meters. Forests run into plentiful fields of magueys until you reach Don Carlos' viñata at 800 meters in El Platanar. The terror of the agave shines bright, but strength in Don Carlos' character and the love of his family can be felt with each sip of his mezcal.

### MAESTRO

Don Carlos Ángulo Ríos

### MAGUEY (AGAVE)

Chacaleño (A. Angustifolia)

### VILLAGE

El Platanar, Las Quebradas, Durango

### OVEN / FUEL

Cylindrical earthen pit / black oak & tepehuaje

### MILL

Mechanical

### FERMENT

Wild, in ground adobe, 8 days dry, then 8 more with spring water

### DISTILLATION

2x in 200l alembic of copper, wood and stainless steel (with bagasso)

### NOTES

Aroma - Milk chocolate, phyllo dough, raspberry

Taste - Herbs, pine, walnuts

Texture - Brisk, friendly, tingling

### ABV Varies by batch

