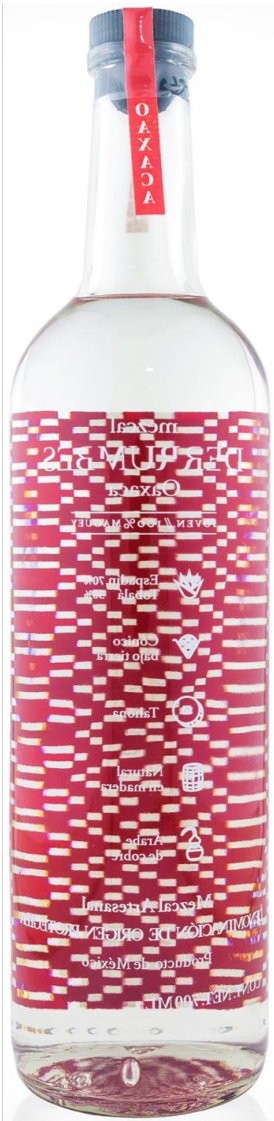


DERRUMBES

OAXACA



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

Javier Mateo

MAGUEY (AGAVE)

70% Espadín (A. Angustifolia), 30% Tobalá (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

