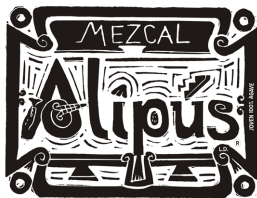


craft distillers®



ARTISANAL MEZCAL FROM SMALL FAMILY
DESTILERIAS, MANY OF THEM REMOTE.

SAN ANDRÉS – fermented in cypress vats & distilled by Don Valente Angel from agave Espadín grown at about 5000 feet on thin calciferous-soiled low hills and terraces. Complex, rich, intensely floral.

SAN JUAN DEL RIO – fermented in oak vats & distilled by Don Rodolfo Cruz Gonzales from non-irrigated agave Espadín grown in sunny mountain plantings in ferriferous soil at 3400 feet. Fruity, rich, smoky, pleasantly sweet.

SAN LUIS DEL RIO – fermented in pine vats & distilled by Don Baltazar Cruz Gomez from agave Espadín grown at about 4000 feet in steep and sandy soils. Spicy, round, and soft.

SANTA ANA DEL RIO – fermented in pine vats & distilled by Don Eduardo Hernandez from agave Espadín grown at about 5200 feet in mountainous, white, & very rocky soil. Very cleanly distilled. Soft and lightly fruity.



SANTA ANA DEL RIO

more real info at www.alipususa.com