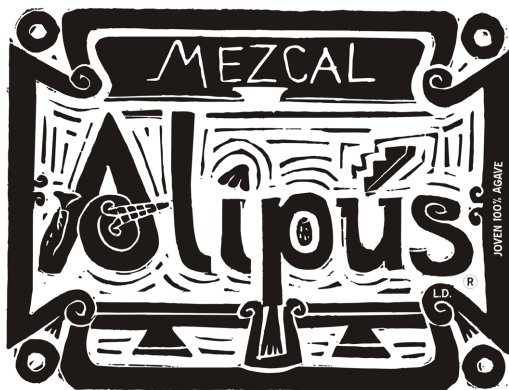


MEZCAL ALIPUS



SPECIAL BOTTLING

SAN MIGUEL DE SOLA

from Potrero, a remote pueblo in Oaxaca's Sola de Vega region
craft production in an artisanal family distillery
agaves wood-roasted in hornos (conical below-ground ovens)
milled by hand using mallets in a *cano*
fermentation with native yeasts in open wooden vats
double-distillation in very small wood-fired clay potstills



360 bottles of a batch fermented in pine vats & distilled by Don Leonardo Rojas from agaves Espadín (80%) and Arroqueño (20%) grown at about 6000 feet on steep, thin ferriferous soils. The batch is intense, complex, and floral, with the distinctive soft mouthfeel that comes from distillation in clay.



Potrero is a small pueblo in the Sierra some 3 1/2 hours by car southwest of Oaxaca City and west of the administrative center of Sola De Vega. The region is noted for the focused flavor of its agaves.

San Miguel is Sola de Vega's patron saint. At left, a side entrance to Sola's Templo of San Miguel.