

# ARTISANAL MEZCAL

FROM

# craft distillers™

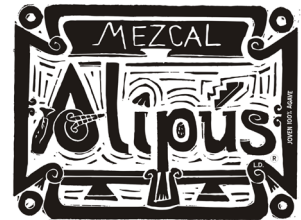
in collaboration with, and sourced at



LOS NAHUALES™



MEZCAL ALIPUS



mezcalero





# LOS NAHUALES™

## FINEST MEZCAL ESPADÍN IN BOTTLE

Distilled and **bottled in discrete batches** at the Destilería Los Danzantes from agaves grown in a wide variety of microclimates. **20 years of experience.**

**LOS NAHUALES MEZCALS ARE UNEQUALLED: COMPLEX, RICH IN FLAVOR AND AROMA, UNUSUALLY SMOOTH AND INTEGRATED.**



### UNMATCHED EXPERIENCE

**Karina Abad**, Head of Production. She has worked with 10 Alipus producers from all over the Oaxaca Valley: different agaves from different microclimates and soils, different woods for roasting, different methods of fermentation and distillation.



### SUSTAINABILITY

Working with Agronomist Efrain Paredes Hernández of the Centro de Investigacion Scientifica de Yucatán, Los Danzantes has more than 900,000 agaves (comprising 12 varieties, many of them wild) in the ground, and is planting **millions more.**



### SOCIAL RESPONSIBILITY

Los Danzantes and Craft Distillers take this extremely seriously. **Mezcal is an essential part of the culture** of many small towns. Preserving artisanal production as a way of life is a stated goal.

### CONSISTENT EXCELLENCE

**MEZCAL BLANCO (JOVEN)** – The **best espadín blanco in bottle**, recently moved to 47%. Amazingly full, rich, & soft.

**MEZCAL REPOSADO** – Aged in French & American oak. Brilliant clarity. Deep, long finish.

**MEZCAL AÑEJO** – **French oak.** Beautifully and gracefully mature. Soft, gentle, lingering finish. Not always in stock.

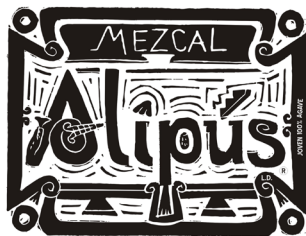
**MÉTODO ANTIGUO** – **Ancestral method** of dilution to proof with tails cut (*codas*) from the first distillation. Great floral complexity.

**SPECIAL NO. 5** – Karina Abad distilling wild cirial and mountain-grown espadín from Yagulache. The espadín, deep and rich, marries perfectly with intense cirial. 414 bottles only.

**STILL PROOF TOBALÁ** – **Wild tobalá**, bottled as it came from the still.



AGAVE ESPADÍN NEAR OCOTLAN



from **remote pueblos** in Oaxaca's noted mezcal region craft production in **artisanal family distilleries** agaves **wood-roasted** in *palenques* (conical below-ground ovens) slow **stone milling** fermentation with **native yeasts** in open wooden vats **double-distillation** in small wood-fired copper potstills

**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 ANDRÉS ENSAMBLE** – contains a goodly proportion of wild Bicuishe, which provides structure, complex flavor, and a bit of sweetness. Well priced.

**SAN BALTAZAR GUÉLAVILA** – fermented in pine vats & distilled by Don Cirilo Hernandez from agave Espadín grown at about 5700 feet in hilly, white, & rocky soil. Delicate and fruity, slightly sweet.

**SAN JUAN DEL RIO** – fermented in oak vats & distilled by Rodolfo Cruz from non-irrigated agave Espadín grown in sunny mountain-top plantings in ferriferous soil at 4600 feet. Fruity, rich, smokey, pleasantly sweet.



CHIEF OF PRODUCTION  
KARINA ABAD



CONDENSER & POT AT SAN BALTAZAR

**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.

**SAN MIGUEL SOLA DE VEGA** – Clay potstill bottlings from three tiny distilleries southwest of Oaxaca. You can taste the clay: smooth, slightly earthy, soft and round in the mouth. Agave Espadín or Arroqueño from steep terrain.

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



# mezcalero



A MEZCALERO IN HIS AGAVE FIELD IN THE MOUNTAINS ABOVE SAN JUAN DEL RIO,



Extraordinary single-batch bottlings of artisan mezcal based on **hand-gathered wild/semi-wild agaves**. Beautifully distilled.

We started **MEZCALERO** because we believe in craft distillation. Artisan mezcal is a world-class spirit. Great product deserves an audience. Many of the best distillers produce tiny batches. The only way to keep this human accomplishment going is by making it more widely available.

Mezcalero 1	San Juan (2009, 192 bottles) Tepeztate, Tosalá
Mezcalero 2	San Baltazar (2010, 636 bottles) Espadín, Tepeztate Tosalá
Mezcalero 3	Santa Maria (2011, 780 bottles) Espadín, Mexicano
Mezcalero 4	San Juan (2011, 852 bottles) Sierra Negra, Tepeztate
Mezcalero 5	San Baltazar (2012, 636 bottles) Espadín, Tepeztate
Mezcalero 6	Santa Maria (2012, 816 bottles) Bicuishe, Madrecuishe, Mexicano
Mezcalero 7	San Juan (2013, 606 bottles) Sierra Negra, Tepeztate, Tosalá
Mezcalero 8	Santa Maria (2013, 1080 bottles) Madrecuishe, Mexicano, Tosalá
Mezcalero 9	Potrero/Sola de Vega (2013, 762 bottles) Arroqueño
Mezcalero 10	San Juan (2014, 858 bottles) Sierra Negra
Mezcalero 11	Miahuatlan (2014, 1068 bottles) Madrecuishe, Bicuishe, Rhodacantha, Espadín
Mezcalero 12	San Miguel del Monte (2014, 1068 bottles) Cupreata
Mezcalero 13	San Luis del Rio (2015, 642 bottles) Tepeztate, Tosalá
Mezcalero 14	Potrero/Sola de Vega (2015, 768 bottles) Arroqueño
Mezcalero 15	San Luis del Rio (2016, 642 bottles) Sierra Negra
Mezcalero 16	Santa Maria (2016, 1128 bottles) Madrecuishe
Mezcalero 17	San Baltazar (2016, 1104 bottles) de Lumbre, Espadín
Mezcalero 18	Santa Maria (2017, 576 bottles) Bicuishe, Madrecuishe, Mexicano, Espadín.
Mezcalero 19	San Luis (2018, 738 bottles) Espadín, Cirial
Mezcalero 20J	Potrero/Sola de Vega (2018, 696 bottles) Arroqueño
Mezcalero 21	San Luis (2018, 744 bottles) Cirial, Tepextate, Tosalá
Mezcalero 22	Santa Maria (2019, 816 bottles) Cirial, Tepextate, Tosalá
Mezcalero 23	San Baltazar (2019, 744 bottles) Sierrudo (local cousin of Mexicano)
Mezcalero 24	San Luis (2020, 768 bottles) Tepextate, Espadín
Mezcalero 25	San Baltazar (2021, 960 bottles).Tosalá
Mezcalero 26	Santa Maria (2022, 900 bottles). Arroqueño
Mezcalero 27	San Juan (2022, 276 bottles). Jabalí, Tepextate, Espadín
Mezcalero 28	Santa Maria (2022, 552 bottles). Bicuishe, Espadín, Madrecuishe, & Mexicano
Mezcalero 29	Santiago Matatlán (2023, 504 bottles). Tepextate
Mezcalero Special 1	Madrecuishe by Don Beto in Miahuatlan (2016, 768 bottles)
Mezcalero Special 2	Dobadaan by Don Valente in Santa Maria (2016, 768 bottles)
Mezcalero Special 3	Tosalá by Don Rodolfo in San Juan (2017, 736 bottles)
Mezcalero Special 4	“Cabra” Madrecuishe by Don Valente in Santa Maria (2017, 120 bottles)
Mezcalero Special 5	Ceñizo by Don Rubén Solís in Durango (2019, 120 bottles)
Mezcalero Special 6	Tequiliana by Don Rodolfo in San Juan (2023, 720 bottles)



“The Mezcalero series is without a doubt the finest collection of mezcals I’ve ever tasted. Nothing from Del Maguey or any other bottler even comes close” – DAVID DRISCOLL, K&L WINES