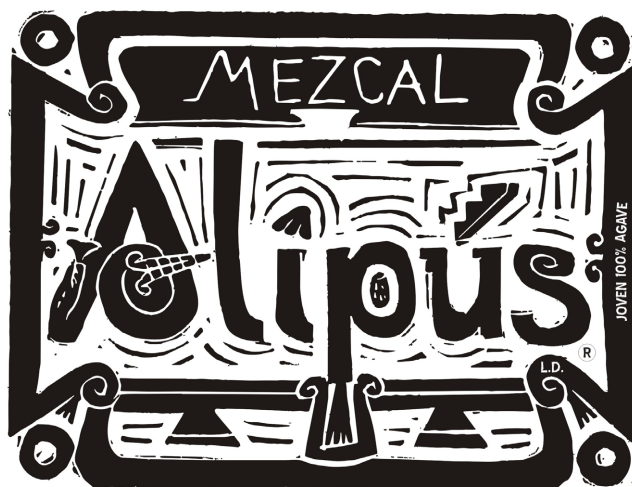


MEZCAL ALIPUS



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 BALTAZAR GUÉLAVILA: fermented in pine vats & distilled by Don Cosmé 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.**

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.**