MEZCAL ALIPUS



ARTISAN MEZCALS FROM FAMILY DISTILLERIES IN REMOTE OAXACAN PUEBLOS

SAN ANDRÉS: Calciferous low hills and terraces at 5000 feet. Fermented in cypress vats. Complex, rich, intensely floral.

SAN JUAN DEL RIO: Ferriferous soil at 4600 feet. Fermented in oak vats. Fruity, rich, smoky, pleasantly sweet.

SAN LUIS DEL RIO: Steep mountain plantings in sandy soil at 4000 feet. Fermented in pine vats. Spicy, round, and soft.

SANTA ANA DEL RIO: Mountainous, white, & very rocky soil at about 5200 feet. Fermented in pine vats. Very cleanly distilled. Soft, lightly fruity.

craft distillers®