MEZCAL ALIPUS



ENSAMBLE



Complex, rich, intensely floral, with focused & fruity elegance from *agave bicuishe*.





San Andrés: From the best selling Alipus producer, a mezcal including 20% local wild bicuishe growing on low hills and terraces at 5300 feet in ferriferous soils. Fermented in cypress vats. Blending is accomplished by roasting the component agaves together.

Bicuishe (one of the many variations of agave karwinskii) has a high sugar content, thus has wonderful fruited flavors. It grows wild near the destilería of Don Valente Angel near Miahuatlan, some 2 hours south of Oaxaca City. Don Valente knows his agaves: this is beautifully distilled mezcal.

