

ARTISANAL MEZCAL

FROM

craft distillers™

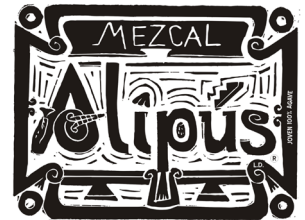
in collaboration with, and sourced at



LOS NAHUALES™



MEZCAL ALIPUS



mezcalero



NOW AT 47% ABV!!



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 Efraín Paredes Hernández of the Centro de Investigación Científica de Yucatán, Los Danzantes had 600,000 agaves (comprising 12 varieties, many of them wild) in the ground in 2017, 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 taken 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 complexity.

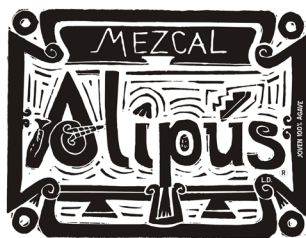
SPECIAL NO. 2 – Karina Abad and Joel Cruz distilling wild *cirial* and mountain-grown *espadín*. Focused & balanced. 720 bottles shipped.

SPECIAL NO. 3 – Karina Abad distilling unreal complexity: wild tobalá & tepeztate plus espadín and rare *sierrudo*. 420 bottles. Absolutely superb.

STILL PROOF JABALÍ – **Wild jabalí**, 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.

“The Mezcalero series, to me, 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



A mezcalero in his agave field in the mountains above San Juan del Rio, Oaxaca State

mezcalero

ARTISAN MEZCAL FROM OAXACA STATE

A brand conceived by **Craft Distillers &**
developed with **Destilería Los Danzantes.**

Why we started MEZCALERO:

Craft-method distillation is what we believe in. 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.

MEZCALEROS 1 – 25 and SPECIAL BOTTLINGS NO. 1 TO 4 ARE SOLD OUT.

SPECIAL BOTTLING NO. 5. Hand-distilled May, 2019, by Don Rubén Solis Lozano in La Constanca, Durango. 40% wild cenizo (*agave durangensis*), with espadín. The tiny cenizo is notoriously difficult to distill. Beautifully balanced: the calm rich espadín is perfect backdrop to the feral intensity of the wild cenizo. 47% abv.

MEZCALERO 26: Hand-distilled April 2018 by Don Valente Angel Garcia in Santa Maria la Pila, near Miahuatlan, from wild arroqueño (*agave Americana*). This man is a great distiller: the flavors are pure, the cuts precise. Arroqueño’s higher acidity helps to make the flavors clean and distinct. Nice intensity. Minerality from Miahuatlan’s ferriferous clay shale. 47% abv.

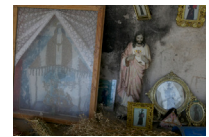
MEZCALERO 27: Hand-distilled May 2019 by Rodolfo Juan Juarez in San Juan del Rio from wild tepeztate (*agave marmorum*), wild jabali (*agave convallis*), and cultivated espadín (agave angustifolia). The use of jabali is noteworthy: intensity married to earthy fruitiness; it makes wonderful mezcal but is notoriously difficult to distill. Espadín, broadly round in flavor, is the perfect backdrop for wild agaves. Special stuff. 240 bottles. 46% abv



craft distillers®

more info plus marketing materials at www.craftdistillers.com
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SAN LUIS DEL RIO



Don Baltazar Cruz Gomez's artisan distillery is in the pueblo of San Luis del Rio, nearly 3 hours from Oaxaca City. San Luis's climate is hot, and its agaves have rich flavor. Don Baltazar has two copper potstills.



SAN JUAN DEL RIO



Rodolfo Juan Juarez shares the palenque of his older cousin, Joel Antonio Cruz, patriarch of an artisan distillery which overlooks the river that flows through the pueblo of San Juan del Rio, some two hours southeast of Oaxaca City, most of it on dirt roads. The Cruz distillery uses three small copper potstills, and has expertise in distilling wild agaves: the rare agave sierra negra, the large and contorted agave tepeztate, and the tiny agave tobalá.



SANTA MARIA LA PILA



Don Valente Angel's upland distillery is adjacent to Santa Maria la Pila, about 2 hours from Oaxaca City. Don Valente donated the land for and contributed to the building of the municipio and iglesia in Santa Maria, a municipality that recently split off from nearby San Andrés. He is known for distilling the scarce agaves Mexicana (*agave rhodacantha*, known to locals as *dobadán*), madrequishe (*agave karwinskii*), and bicuishe (another variety of *karwinskii*). These "silvestran" agaves are semi-wild, best at high elevations, not easy to grow in fields: Don Valente is good at it.



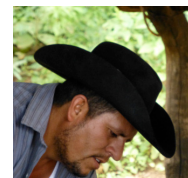
EL POTRERO DE SOLA DE VEGA



FELIPE DE JESÚS RIOS



FELIX GARCIA JIMENEZ



LEONARDO ROJAS GARCIA



Three single-pot distilleries in steep terrain three hours southwest of Oaxaca City. **Don Felipe de Jesus Rojas, Don Felix Garcia Jimenez, and Don Leonardo Rojas Garcia** all use clay potstills: soft round mouthfeel. Mezcalero bottlings from El Potrero consist of three batches, one from each destileria, some 180-240 bottles per batch. Wild local agaves, the arroqueño, *agave americana* var. *oaxaqueña*.

"In my list of top spirits. Remarkable and complex" – Anthony Dias Blue/TASTING PANELMAGAZINE

"One of the best my taste buds have evaluated ★★★★★ Highest recommendation" – Paul Pacult/SPIRIT JOURNAL