

“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 Solís Lozano in La Constanza, 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 ferrous clay shale. 47% abv.

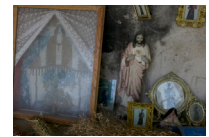
MEZCALERO 27: Hand-distilled May 2019 by Rodolfo Juan Juarez in San Juan del Rio from wild tepeztate (*agave marmorum*), wild jabali (*agave convallis*), and cultivated espadín (agave angustifolia). The use of jabali is noteworthy: intensity married to earthy fruitiness; it makes wonderful mezcal but 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.



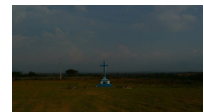
SAN JUAN DEL RIO



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