

MEZCAL DURANGENSIS

Technical Data Sheet

GENERAL INFORMATION

Composition: 100% Agave Duranguensis or Cenizo

Production Process:

- Capado de quiote (removal of the flowering stalk).
- Cleaning and extraction of agave.
- Cooking of the piña (agave heart).
- Traditional milling with an axe.
- Fermentation in wooden vats.
- Double distillation in copper pot stills and serpentine.
- Batch homogenization.
- Filtration.
- Bottling.

Alcohol Content: 40% ABV / 80 Proof

TASTING SHEET

Appearance

Crystal clear with a bright sheen and full-bodied. The pearls (bubbles) fall very slowly, indicating its rich body.

Aroma

Light smoky notes complemented by citrus fruit aromas, honey, and almond. Each inhale reveals layers of complexity, making it an aromatic experience that is both rich and inviting.

Flavor

Upon tasting, it reveals a smooth and balanced profile with a pleasant finish that lingers in the mouth. The flavors of citrus fruits, honey, and almond come through, creating a harmonious and enjoyable experience.



ELEMENT BARREL

SERVING RECOMMENDATIONS

Ideal Temperature for Serving:

Serve between 10°C and 15°C

Pairing Suggestions:

Given its robust body and flavor, this mezcal pairs perfectly with aged goat cheese, Serrano ham, olives, oranges with worm salt or chapulín (grasshopper). It can also be enjoyed with a fine cut of red or white meat accompanied by a slice of salmon.

PRODUCER INFORMATION

About the Distillery:

We are a family-owned distillery dedicated to producing artisanal mezcal true to its origins in Durango, Mexico. Our mission is to share the rich, ancestral culture of mezcal with the world. Our production methods honor tradition, ensuring that each liter of Mezcal captures the essence of our heritage and craftsmanship.

Attributes:

SMELL: A delightful blend of light smokiness, citrus fruits, honey, and almond.

TASTE: Smooth and balanced with a pleasant, lingering finish. Flavors of citrus fruits, honey, and almond come through, creating a harmonious experience.

SUMMARY: A crystal-clear mezcal with a bright sheen and full-bodied profile. It is rich, inviting, and perfectly balanced, making it a favorite among mezcal enthusiasts.



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