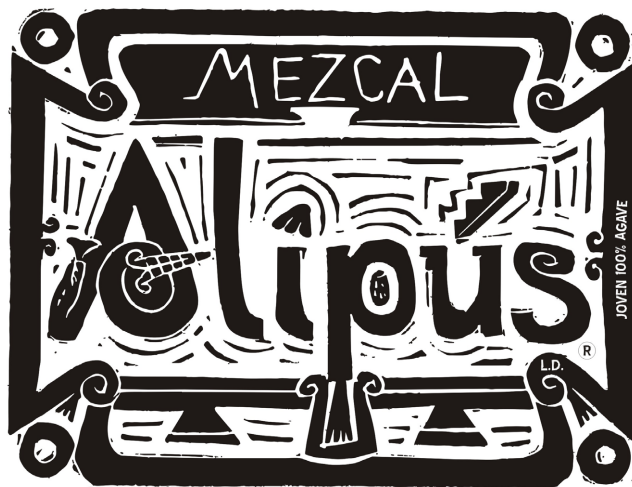


# MEZCAL ALIPUS



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 BALTAZAR GUÉLAVILA:** fermented in pine vats & distilled by Don Cosmé 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 Don Joel Cruz from non-irrigated agave Espadín grown in sunny mountain-top plantings in ferriferous soil at 4600 feet. **Fruity, rich, smokey, pleasantly sweet.**

**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.**

**SANTA ANA DEL RIO:** fermented in pine vats & distilled by Don Eduardo Hernandez from agave Espadín grown at about 5200 feet in mountainous, white, & very rocky soil. Very cleanly distilled. **Soft and lightly fruity.**