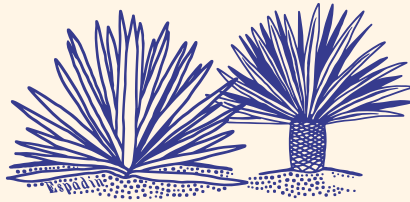


THE
PAQUERA
...MEZCAL...
ORGANIC PROCESS



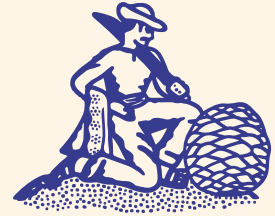
STEP 1

Seed



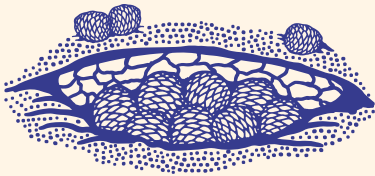
STEP 2

Sow



STEP 3

Harvest



STEP 4

Roast



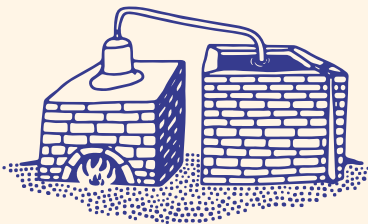
STEP 5

Tahona



STEP 6

Fermentation



STEP 7

Copper Stills



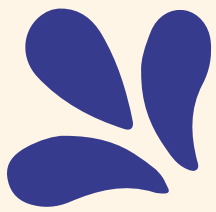
STEP 8

Bottle



STEP 9

Sip



Paquera Mezcal



Born into a cooperative network of maestro mezcaleros
IN THE DISTRICT OF



◆◆◆◆ Our purpose is to help grow deep tradition. ◆◆◆◆

From the germination of maguey in the family nurseries to organic fermentation in awewete vats, we work together to service the challenges and successes of each family producer.



◆◆◆◆ THE RESULT ◆◆◆◆

“Único en su clase”, One of a Kind



PAQUERA'S
mission is to support the mezcal-producing families and communities in Oaxaca.



We achieve this by working within the *COOPDEM CO-OP*, in which multiple families can thrive. PAQUERA supports the community by helping each producer address unique challenges and by implementing replanting processes. In doing so, we aim to build a sustainable future and preserve the Tradition, Craft, and Culture of Quality Mezcal.

