

BARRIL

“YOUR SPECIAL OCCASION SIPPER”



MAGUEY: 14 yr Barril (Agave karwinskii var.)

PRODUCER: Valentín Orozco López

REGION: El Camaron Yautepec

OVEN: Conical earthen oven; six days with mesquite wood and juniper wood

MACERATION: Horse-drawn stone mill
- Tahona (Quarry Stone)

FERMENTATION: Awewete Wood Barrels with natural fermentation

DISTILLATION: 2x in copper pot stills with refrescadera

BATCH SIZE: 505L

BATCH NUMBER: PBR7004

ABV: 46.0%

TASTING NOTES:

“Floral nose; silky texture with tangy style and bright, rich, elegant style; ripe and lush with great depth and tangy notes of earth and spice, long and racy, silky and complex.”



SF World Spirits Competition



Anthony Dias Blue
Tasting Panel Magazine



Millennial Awards Competition



Born into a cooperative network of maestro mezcaleros

◆ ◆ ◆ ◆ ◆ IN THE DISTRICT OF ◆ ◆ ◆ ◆ ◆

! EJUTLA DE CRESPO !
OAXACA, MEXICO

◆ ◆ ◆ 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, MEXICO

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