

Paquera

O
A
X
A
C
A



M
E
X
I
C
O

Mezcal

ARTESANAL · ANCESTRAL

PAQUERA



Cooperativa Oaxaqueña Productora de Mezcal
• COOPDEM •



*'Flirting
With
Tradition'*



COOPERATIVA OAXAQUEÑA



CÍRCULO
MAESTRO
DE MEZCALEROS



OAXACA, MEXICO

Teodulo Vasquez Garcia

A FOURTH-GENERATION MAESTRO MEZCALERO, PASSIONATELY DEDICATED TO CULTIVATING AGAVES AND PERFECTING THE CRAFT OF DISTILLATION. HIS HERITAGE IS DEEPLY ROOTED IN SAN ESTEBAN AMATLÁN, MIAHUATLÁN, OAXACA.



Rafid Rodriguez

A FOURTH-GENERATION MAESTRO MEZCALERO FROM ANDRÉS NIÑO, EJUTLA, OAXACA. HE IS BRINGING NEW INNOVATIONS TO THE PLANTING AND CULTIVATION OF AGAVE BY USING UNIQUE ORGANIC METHODS. HE MAKES HIS OWN BOKASHI FERTILIZER FROM MUSHROOM PRODUCTION WASTE, WHICH HELPS TO ORGANICALLY ACCELERATE THE MATURITY OF AGAVES.



Luis Enrique Juárez Ramirez

A FIFTH-GENERATION MAESTRO MEZCALERO FROM SAN AGUSTÍN AMATENGO, EJUTLA, LUIS HAS DEDICATED HIS LIFE TO THE SUSTAINABLE CULTIVATION OF Maguey ALONGSIDE HIS FATHER. THEY HONOR FAMILY TRADITIONS, PRESERVING THE SAME MEZCAL PRODUCTION METHODS PASSED DOWN FROM HIS GREAT-GRANDPARENTS, WITH DEEP RESPECT FOR THE LAND AND PROCESS.



Juan Hernandez

A FIFTH-GENERATION MAESTRO MEZCALERO FROM GUELAVÍA, JUAN IS A PRODUCER WHO SPECIALIZES IN ANGSTIFOLIA HAW FROM GUELAVÍA AND MATATLÁN.



Valentin Orozco López

A FOURTH-GENERATION MAESTRO MEZCALERO THAT IS PRODUCING THE FIRST ANCESTRAL MEZCAL WITH WAGYU. VALENTIN IS USING A PECHUGA TYPE OF FAMILY RECIPE.





In the small villages throughout Oaxaca
the same goal:

IMPROVING

Our purpose is to support the mezcal p
Oaxaca. We achieve this by working within
de Mezcal co-op, in which multiple fam
community by helping each producer
implementing susta





aca, these tight-knit communities share

THEIR WAY OF LIFE

producing families and communities in
within the Cooperativa Oaxaqueña Productora
families can thrive. Paquera supports the
er address unique challenges and by
sustainable processes.



THE PAQUERA

Organic

STEP 1 Seed



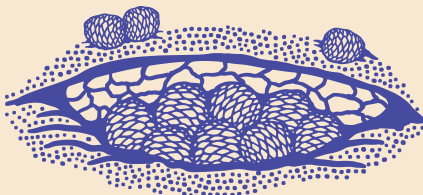
The reproduction of maquey (agave) occurs in two ways: through inflorescence or by producing genetically identical pups.

STEP 2 Sow



The sowing season begins in April or May, after the rains. As the maquey matures, it stores energy in the piña, which is the key element for producing agave spirits. The piña is harvested before it flowers.

STEP 4 Roast



The piñas are cooked for at least six days, depending on the weather, in a conical earthen oven heated by hot stones at its center. We use mesquite and juniper wood.

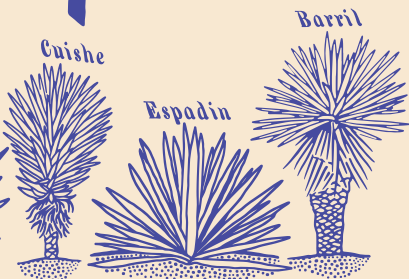
STEP 5 Tahona



The piñas are then crushed in a tahona, separating the pulp from the agave, with a large stone wheel powered by a mule or horse.

RA MEZCAL

Process



April or May, just before the heavy rains. The agave stores energy as sugar in its heart, which is then used for producing alcohol. The maquey comes in two forms: the cuishe or the quite forms.

STEP 3 Harvest



Agave requires at least 7–8 years to reach maturity before it's ready for harvest, while Barril or Cuishe agave (Agave karwinskii var.) takes 14–16 years.



The agave pulp is ground in a quarry stone tahona to obtain the juice. This is traditionally done with a horse or mule pulling a heavy wheel as it grinds the agave.

STEP 6 Fermentation



The pulp rests in Awewete barrels and is left to simmer from 10-17 days, depending on weather.

STEP 7

Copper Stills or Clay Pots

(ARTESANAL) (ANCESTRAL)



The pulp is transferred into a copper pot still with an alambique de cobre, a refrescadera (depending on the region), or clay pots, where it boils and the vapors are condensed into alcohol. We filter and recycle all Viñaza.

STEP 8

Bottle

Each batch is labeled by hand and carefully inspected.

AGAVE FIBERS

(PROTECTS AGAVE FROM OVERCOOKING)

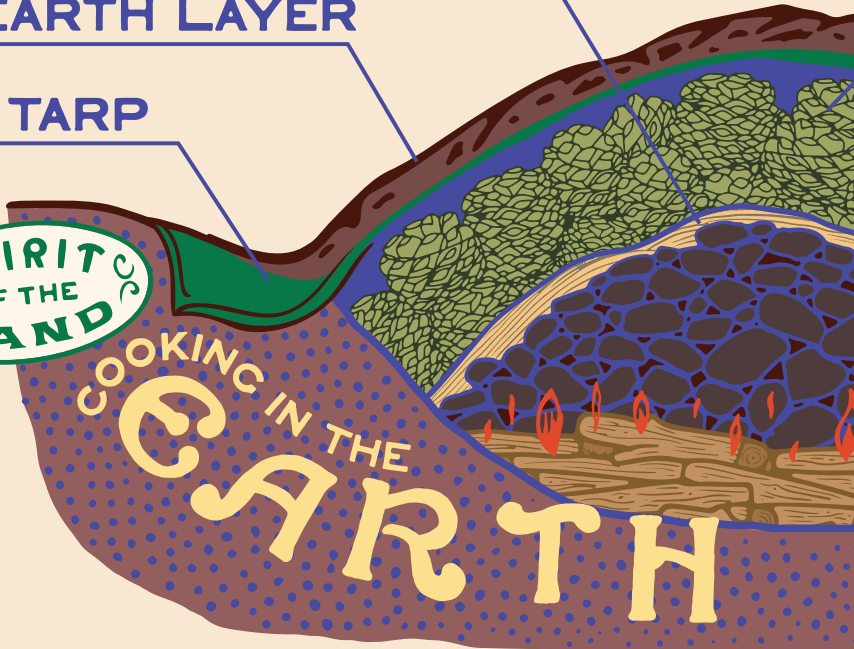
EARTH LAYER

TARP



COOKING IN THE

EARTH





STEP 9

Sip and Enjoy



Mezcal or destilado de agave spirit is to be savored respected even. We recommend to "smell before you sip" - take small sips to appreciate the layers and complexity of flavors.



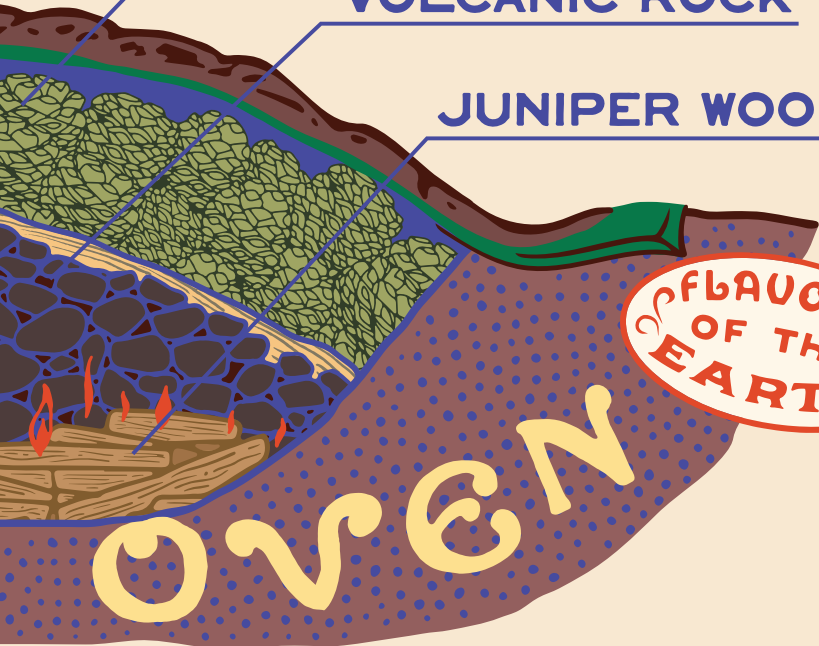
MAGUEY

VOLCANIC ROCK

JUNIPER WOOD

FLAVORS
OF THE
EARTH

OVEN



EL Espíritu DEL Mezcal

WE MAKE
MEZCAL USING
TRADITIONAL
METHODS, WITH
A 100% NATURAL
FERMENTATION
PROCESS USING
NATIVE YEASTS
IN UNIQUE
AWEWETE VATS.





WE BELIEVE THAT EVERY BATCH OF MEZCAL TELLS A STORY. ONE THAT REPRESENTS A CELEBRATION OF OAXACA'S RICH TAPESTRY OF FLAVORS AND TRADITION.





De Vez a Vez

“For Sometimes”

MEZCAL ARTESANAL WITH MANGO

FROM AMATENGO EJUTLA

A BEAUTIFUL PAIRING OF RICH
BRIGHT NOTES OF MANGO AND
CAPON ESPADIN ACAVE USING A
REFRESCADERA.

VIBRANT NOTES OF SWEET,
LUSCIOUS MANGO THAT
CAPTIVATES YOUR
SENSES.



En Cuando



MEZCAL ANCESTRAL WITH WAGYU

THE FIRST MEZCAL WITH WAGYU

EACH SMALL BATCH USES
OPEN RANGE TAJIMA WAGYU FROM
YELLOWSTONE WAGYU IN
BEAVERHEAD, MONTANA.

THE WAGYU IS SUSPENDED FOR 14
HOURS DURING THE SECOND
DISTILLATION IN CLAY POTS,
PROVIDING AN INCREDIBLE
BALANCE OF BUTTERY
AGAVE NOTES.

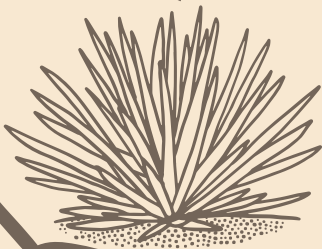


100 % DESTILADO DE AGAVE

NEW

Paquera honors tradition while celebrating the creativity of our mezcaleros, whether they craft certified mezcal or 100% destilado de agave. Each bottle embodies bold possibilities, rooted in respect for the past and crafted with vision.

Arroqueño



AGAVE: ARROQUEÑO

ABV: 50%

ARTESANAL (COPPER STILL)

PRODUCER: TEODOLO VASQUEZ

REGION: SAN ESTEBAN

AMATLAN EJUTLA

PALENQUE: SAN VICENTE

PAQUERA

AL FUTURO CON RESPETO

CHILEANDO LO CLÁSICO

"UNCERTIFIED MEZCAL"



Cuishe



AGAVE: CUISHE

ABV: 48%

ANCESTRAL (CLAY POTS)


PRODUCER: HAFID RODRIGUEZ

REGION: ZIMATLAN de ALVAREZ

PALENQUE: EMBRUJO ZIMATECO

MEXICO





We Blend
Rich Heritage With
New Innovation

& To

Create Something
Uniquely
Extraordinary





Paquera Mezcal

WE GIVE THANKS

