

PAQUERA

De Vez En Cuando

"For Sometimes"

THE FIRST
MEZCAL ANCESTRAL
WITH
WAGYU



ESPADIN

TYPE: *Mezcal Ancestral with Wagyu*

HEAD MEZCALERO:
Valentín Orozco López

ABV: 48% (96 PROOF)

ORIGIN: *Santiago Matatlán*

HARVEST:
7 year Angustifolia Agave

OVEN: *Conical Earthen Oven*

MILL: *Stone Mill*

FERMENTATION: *Awewete*

DISTILLATION: *Clay Pot*

DISTILLED: 2X



This mezcal harmonizes the spirit of Oaxaca with the opulent and tender grace of Yellowstone Wagyu.

Paquera is meant to be appreciated and savored, we recommend sipping Paquera slowly as to experience its quality. Created from a methodology perfected over generations of dedicated family artisans, our love for Mezcal has only deepened upon being exposed to its unique production process and rich culture. Paquera's purpose is to contribute resources and support to the Cooperativa Oaxaqueña Productora de Mezcal (COOPDEMA).

INTRODUCING

THE FIRST ANCESTRAL

MEZCAL WITH WAGYU

BY



Similar to a pechuga, we used open range Tajima Wagyu from Arrington Ranch in Twin Bridges, Montana, to create the first-ever Ancestral Mezcal with Wagyu.

The Wagyu is wrapped in twine and suspended within the clay pots during the first part of distillation. The Wagyu flavors slowly drip into the clay pot during this mezcal production process, creating an amazing buttery finish.



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
PRESERVING THE
Tradition, Craft, and Culture of Quality Mezcal

