

ENSAMBLE

“THE NIGHTCAP SIPPER”



MAGUEY(ES): 8 yr Espadin/14 yr Barril (Agave angustifolia/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

BATCH SIZE: 250L

BATCH NUMBER: PEN7001

ABV: 42.5%

TASTING NOTES:

“Spicy but restrained nose; silky and elegant with balanced, stylish flavors and considerable finesse and breeding, crisp, and long.”



Anthony Dias Blue
Tasting Panel Magazine





Born into a cooperative network of maestro mezcaleros

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

COOPERATIVA DE 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