

ESPADIN

“YOUR CONVERSATION STARTER”



MAGUEY: 7 yr Espadin (Agave angustifolia)

PRODUCER: Valentín Orozco López

REGION: El Camaron Yautepec

OVEN: Conical earthen oven; six days with mesquite wood

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

FERMENTATION: Awewete Wood Barrels with natural fermentation

DISTILLATION: 2x in copper pot stills

BATCH SIZE: 2016L

BATCH NUMBER: PES7001

ABV: 42.5%

TASTING NOTES:

“Earthy, smokey nose; silky and earthy with vegetal flavors and some sweet vanilla notes; smooth and lush, balanced and long.”



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**