

PAQUERA

De Vez En Cuando

"For Sometimes"

MEZCAL ARTESANAL
WITH
MANGO



ESPADIN

TYPE: *Mezcal Artesanal with Mango*

HEAD MEZCALERO:
Luis Juárez

ABV: 46% (92 PROOF)

ORIGIN: *San Agustín
Amatengo, Ejutla*

HARVEST:
7 year Angustifolia Agave

OVEN: *Conical Earthen Oven*

MILL: *Quarry Mill Stone*

FERMENTATION: *Awewete*

DISTILLATION: *Refrescadera*

DISTILLED: 2 IN 1



This mezcal pairs the spirit of Oaxaca with rich and bright notes of Mango.

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 (COOPDEM).



MEZCAL WITH MANGO

This seasonal release of Mezcal Artesanal con Mango uses two different types of Mangos from Amatengo Ejutla.

Vibrant notes of sweet, luscious mango that captivates your senses, made in harmony with capon espadin agave.



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

