MEZONTE

Green Flag Spirits:

“Any time I see anything from Mezonte on a back bar, I know some capable hands put it there. Whether the whole program is built circling Mezonte’s subject matter and ethos or it’s just a bar manager’s guilty-pleasure splurge, that bottle signals that something good is happening. Mezonte is, to me, one of the most fairly priced ‘premium’ spirits relative to the quality they’re bottling — especially when you factor in the ethical sourcing and the people behind the project.” -Vinepair

“Ridiculously tasty and exhibit the most labor-intensive and traditional techniques.” -Spirits Journal

“If you love agave spirits and supporting local, indigenous communities, don’t miss out on this offering!” -Jackson Lee



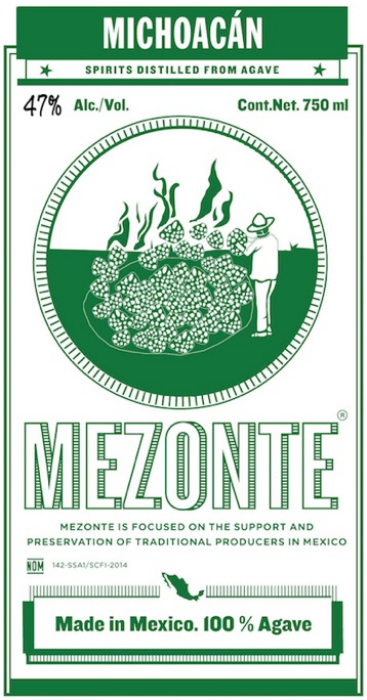
Mezonte is a non-governmental organization (NGO) that promotes, supports and preserves the production and practices of traditional agave spirits. Mezonte’s main objective is to create awareness of the cultural and biological value that these spirits represent. They feature agave spirits from all over Mexico, with an emphasis on Jalisco and Michoacán. Pedro Jimenez, the mind behind Mezonte, works in collaboration with producers across Mexico to ensure the producers receive fair wages and recognition for their products. Our labels reveal every detail of the production process and technical information for each batch.



JORGE PÉREZ

Parras River, Michoacán

Probably the greatest alchemist among mezcal producers, Jorge likes to explore all the possibilities in his creations, whether "natural" or distilled with a specific ingredient. Jorge only works with maguey alto (Agave inaequidens), which yields almost half the average yield of agaves. From one ton of maguey, he can only extract between 30 and 40 liters of mezcal. Together with his wife, Doña Josefina, a great expert in local herbal medicine, they represent the spirit of Michoacan's great producers.



'Jorge'

Baking: Underground stone oven.

Cooking: 3 days

Firewood: Oak

Grinding: Wooden mallet in eucalyptus canoes

Fermentation: Masonry tanks for approximately 10 days, starting fermentation with pulque

Water used for fermentation: Spring

Distillation: Philippine type, internal condensation with a copper ladle and fir cap

Alcohol richness adjustment: Tips and body.

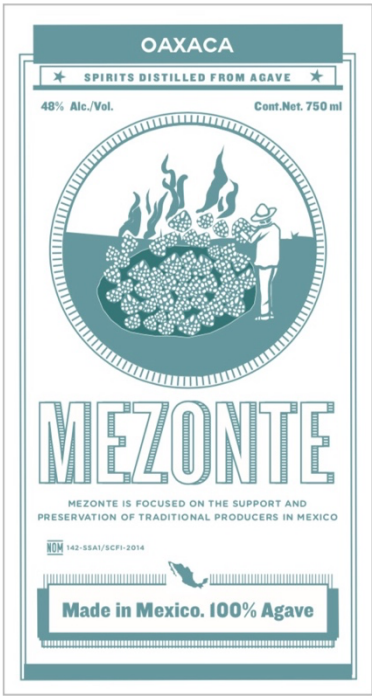
Average liters produced per batch: 30 – 40 liters per ton



TEODORO GARCÍA

Michoacán

Teodoro and his family have been traditional mezcal producers for at least three generations. He and his wife have a deep understanding of working with magueys. Both reside in Mihuatlán, one of the most recognized and reputable mezcal-producing regions. We first learned about Teodoro's mezcal by chance, through his daughter Adriana, who gave us a taste of the distillate when the family was going through difficult times. After tasting his mezcal, we decided to support them and forge a strong alliance with the Garcías. Teodoro has always distilled his mezcal modestly, unpretentiously, yet with passion, knowing that his work is the way to support his family. Initially, he distilled in a rented palenque, but recently he's been working on building his own production space. He primarily works with Bicuixe, Madre Cuixe, and Espadín. Agave karwinskii, the variety Teodoro specializes in, can take up to 17 years to mature before being harvested. Its flavor reminds us why we all fell in love with mezcals made in Oaxaca.



'Teodoro'

Baking: Conical earth and stone oven

Cooking: 3 to 4 days. Covered with bagasse

Grinding: Axe and mechanical mill.

Fermentation: Natural in mahogany vats for 8 days

Water used for fermentation: spring

Distillation: Arabic type, external condensation with copper still.

Alcohol richness adjustment: Tips and cord.

Average liters produced: 60 – 80 liters per ton

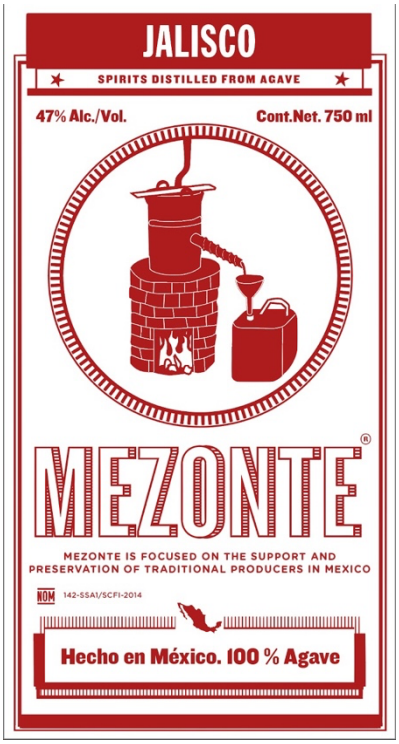


SANTOS JUÁREZ

Tolimán, Jalisco

Santos is a busy worker. Like the others, he grows corn, beans, and squash, and occasionally extracts honey. On his land, in addition to maguey (or mezcal , as it's known locally), he grows mangoes, pomegranates, mamey, noni, soursop, papaya, and other fruits. Hundreds of pitayas grow among its agaves. Its location is privileged due to its geography. It borders the Tuxcacuesco River, the Neovolcanic Axis, and the Manantlán Mountains. Santos uses black stone boulders as fermentation vats, which gives his mezcals a very particular mineral touch.

Varieties of Maguey: Yellow Ixtero (Agave rhodacantha), Green Ixtero, Soca (or Chautezoca), Tolimán, Ashy Cimarrón, Green Cimarrón, Large Mezcal, Spiny, Cabresto, Spoon and Palmero (Agaves angustifolia).



'Santos'

Baking: Conical oven made of earth and stone

Cooking: 3 to 4 days. Covered with banana leaves or corn husks

Firewood: Mesquite

Grinding: Wooden or metal mallet directly onto the stone floor

Fermentation: Natural in black stone boulders (hand-compacted volcanic soil and rock) underground for 15 days

Water used for fermentation: Spring

Distillation: Philippine type, internal condensation with a copper ladle with a hollowed parota cap

Alcohol richness adjustment: Nose and body.

Average liters produced: 60 – 80 liters per ton



LORENZO AND TOMÁS VIRGEN

Chancuellar, Jalisco

Don Lencho, as his friends know him, doesn't have a day without a walk among his agaves. His daily work in the fields has kept him healthy and strong for over 85 years. From his plot, the view is spectacular; on one side, he has the Fuego Volcano and the Nevado de Colima Mountains; on the other, the Sierra de Manantlán biosphere reserve. Don Lencho produces mezcal with his son Tomás and his grandsons Jesús and Rodrigo, thus learning the craft and preserving the tradition.

Varieties of Maguey: Yellow Ixtero (Agave rhodacantha), Green Ixtero, Paintbrush, Large Presa, Lineño, Black Cimarrón, Chainsaw, Ashy, Dwarf Cimarrón, Pencudo Cimarrón and White Mezcal. (Agaves angustifolia)



'Lorenzo'

Innkeepers: Lorenzo and Tomás Virgen

Baking: conical oven made of earth and stone

Cooking: 3 to 4 days. Covered with bagasse

Firewood: Guamúchil and mesquite.

Grinding: Axes and mechanical mill.

Fermentation: Natural for 17 days in plastic vats.

Water used for fermentation: Spring

Distillation: Philippine type, internal condensation with a copper ladle with a hollowed parota cap

Alcohol richness adjustment: Nose and body.

Average liters produced per batch: 70 – 80 liters per ton



PETRONILA AND ACIANO MENDOZA

Tepehuana Mountains

The Tepehuan community is spread across the states of Jalisco, Durango, Zacatecas, and Nayarit. Petronila and Aciano, like many Tepehuans, like to steer clear of Western culture; they produce sod out of tradition, as past generations have done and as they learned from Petronila's father. Their understanding of the craft lies in ritual actions. They still use ixtle to create some of their tools and work primarily with wild agaves.

Varieties of Maguey: Cenizo, Masparillo and Castilla.



'Tepe'

Baking: Conical oven made of earth and stone

Cooking: 3 to 4 days

Firewood: Oak

Grinding: Chopped with a machete on wood

Fermentation: Natural for 8 days in wooden vats underground

Water used for fermentation : Spring

Distillation: Copper distiller with pine cap and copper snake submerged in a pine vat with cold water

Alcohol Richness Adjustment: Toro and Body

Average liters produced: 40 – 60 liters per ton