DON MATEO

DE LA SIERRA

Year Founded: 1840

Region: Michoacán, Mexico

Owner/Winemaker:
The Vieyra family

Master Distiller: Emilio Vieyra Rangel

Known for: For 6 generations, this family is known for making Mezcal in Michoacán.

Fun Fact: Don Mateo is one of the few producers whose brands are certified 'bat friendly'

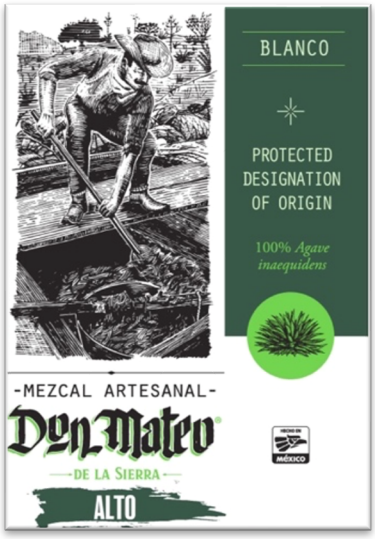
-Sustainable-
-Certified Bat Friendly-



The Vieyra family began their journey as maestro mezcaleros in1840. The brand is not named after the first maestro, but the 3rd generation, Emilio's great great grandfather Mateo Rangel. Don Mateo fought and died for social causes. In remembrance of him, the Vieyra family continues to fight for these causes and change the industry the only way they can, through their actions. The Vieyra family uses sustainable field practices, like using cows and chickens instead of herbicides and pesticides and leaving the land as untouched as possible. Trees from their property were never cut or moved and the agaves are spaciously planted to avoid soil erosion in efforts to maintain a natural balance to the fields. The terroir of Michoacán is characterized by its rivers; the Trans-Mexican Volcanic Belt with many active, dormant and extinct volcanoes; and the variety of forests from conifer to tropical. The Vieyra Vinata is cut into the side of a hill in the steep highlands above Morelia in the Rio Balsas region surrounded by temperate evergreen forest.

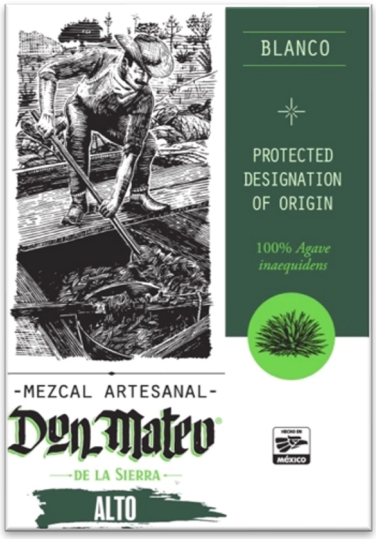


About that bat thing: The amazing agave plant owes their existence to one of the most unfairly treated animals in the world: bats! Yes, a handful of species of bats are responsible for pollinating those monumental, elegant, robust flowers that emerge from the plant once in their lifetime. The Bat Friendly™ project, aims to solving this problem by inviting producers, distillers, bottlers, bartenders, and consumers, to promote, value, and enjoy a tequila and mezcal in which agave producers have actively encouraged bat pollination in an effort to help the bats to feed. Don Mateo is part of the Bat Friendly project. Here, 5% of all agaves in a plantation are always allowed to flower, pollinated by bats that feed on the agave's nectar. The plant can then be reproduced from genetically diverse seeds. This ensures the survival of the endangered Mexican Flowering Bat (Leptonycteris nivalis) as well as the genetic diversity of the agaves. In general, the Vieyras operate without chemicals, neither in agriculture nor in the distillery.



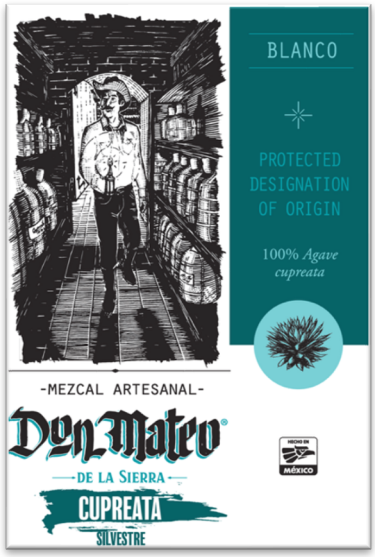
Alto Lot 40

100% Inaequidens agave from Michoacán at 7,500 feet. Natural fermented up to 8 days in oak wood tank embedded in the ground. Wild yeast. Distilled in Filipino-style still made from pine and oyamel. Zesty and tangy on the palate with bold, green aromatics of hard cheese, fresh dandelion, peppercorn, damp leaves, menthol, key lime, and pungent wet soil.



Alto

100% wild Cupreata agave from Charo, Michoacán at 7,500 feet. Cooked in conical volcanic stone oven. Fermented in oak tubs that are recessed into the distillery floor. Distilled in hybrid Filipino stills made from copper, pine, and fir trees. Zesty and tangy on the palate with bold, green aromatics of hard cheese, fresh dandelion, peppercorn, damp leaves, menthol, key lime, and pungent wet soil.



Cupreata Silvestre

100% wild Cupreata agave from Charo, Michoacán at 7,500 feet. Cooked in conical volcanic stone oven. Fermented in oak tubs that are recessed into the distillery floor. Distilled in hybrid Filipino stills made from copper, pine, and fir trees. Slightly sweet on the palate with rich notes of cream and honey, cocoa and vanilla bean, ashy notes withs savory herbs. Hints of garlic and fresh green bell pepper on the finish.



Cupreata Blanco

100% Cupreata agave from Charo, Michoacán at 7,500 feet. Cooked in conical volcanic stone oven. Fermented in oak tubs that are recessed into the distillery floor. Distilled in hybrid Filipino stills made from copper, pine, and fir trees. Aromas of anise and fennel, citrus zest, and fresh sage, with flavors of pine resin, lemongrass, citrus peel, stone fruit, and peppercorns on the spicy finish.



Manso Sahuayo

100% Manso Sahuayo (Cenizo) agave from Charo, Michoacán at 7,500 feet. Cooked in conical volcanic stone oven. Fermented in oak tubs that are recessed into the distillery floor. Distilled in hybrid Filipino stills made from copper, pine, and fir trees. Delicate and lactic, with subtle tones of cheese rind and cream, salted caramel, brown butter, white pepper, lime zest, and a hint of cucumber on the finish.



Pechuga

100% Cupreata (w/turkey, venison) agave from Charo, Michoacán at 7,500 feet. Cooked in conical volcanic stone oven. Fermented in oak tubs that are recessed into the distillery floor. Distilled in hybrid Filipino stills made from copper, pine, and fir trees. Distilled with turkey, venison, iguana, dried fruits, and various spices, the flavors range from candied tropical fruit to goji berries, dried fruit, white pepper, and just the faintest hint of smoke. Savory and salty on the finish.