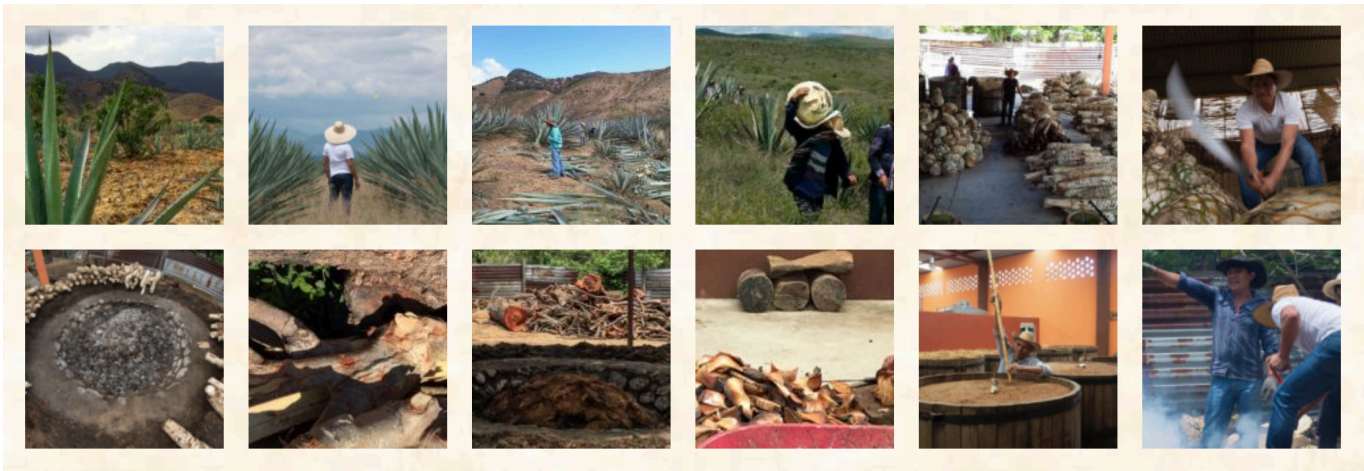


# DON AMADO



**Year Founded:** 1700's

**Region:** Highlands of southern Mexico

**Founders:** Arellanes Family

**Fun Fact:** All expressions are straight-aged and contain no caramel colors nor artificial flavorings.

**Fun Fact #2:** We ferment our molasses with a proprietary yeast partially extracted from pineapples.

-Additive Free-

In the highlands of southern Mexico, the renowned Arellanes family has been crafting the region's most celebrated mezcals since the late 1700s. Eleven generations of continual mezcal distillation with a legendary commitment to craftsmanship and experimentation have culminated in a spirit that is simultaneously complex and approachable. Jake Lustig partners with this illustrious distillery to bring the top-end mezcal Don Amado to the states. The distillery uses only estate-grown agave to ensure the plant's high sugar levels, and mixes steam into the agave's smoke roasting to smooth out the mezcal's characteristically smoky flavor. This unique steaming technique was chosen when creating a mezcal to specifically appeal to the American palate. After crushing, the hearts are fermented together with their piña fibers for a rich agave character. The mash is then double-distilled in small traditional ceramic clay pots. Aged varieties are matured in American oak casks previously used for barreling Pedro Domecq brandy. Don Amado Mezcals are always made from 100% pure agave and contain no additives.

## Rústico



**'Top 33 Mezcals'** - Ulises Torrentera, Renowned expert on Mezcal

The flagship expression of the Real de Minas Distillery, Don Amado Rústico is made using the historic method of slowly roasting fully-mature Espadín maguëy hearts on firewood embers, before natural fermentation with airborne yeast and a slow double-distillation in ceramic pot stills. The minero clay-pot still is quite prevalent on the nose with aromatics leaning towards crushed walnuts, roasted corn, and savory spices. A bright, citrus Espadín maguëy palate is well balanced against notes of caramel, butterscotch and fresh herbs.

- Master Distiller: Germán Bonifacio Arellanes
- Approx. 26 Bx Sugars from Angustifolia Haw Espadín maguëy grown at 4,800' in municipio of Sta. Catarina Minas, Oaxaca
- Halved & quartered (cogollo removed) agave earthen roasted for four days using mix of guamúchil and mesquite wood
- Cooked maguëy macerated with proprietary blade spindle destrozadora shredder
- Fermented together with bagaso in 1,400L pine wood vats using airborne yeast strains
- Double distilled in burner heated ceramic pot stills to approx. 53% ABV and reduced with triple distilled demineralized water
- No aging, bottled at 47% ABV

## Largo



The trunk-like hearts of this elongated 'karwinskii' maguey take 10-14 years to mature, and look like spiky desert trees growing wildly over the mountains of Southern Mexico. When harvested, the trunks are cooked together with typical round piñas of other species. Soft smoke with candied notes and a creamy mouthfeel layer fruit and a subtle spice on a palette of rich, cooked maguey reminiscent of the high desert just after a heavy rainfall, bright and clean.

- Master Distiller: Germaín Arellanes Arellanes
- Made 100% from karwinskii "Largo" maguey grown at 4,800' in municipio of Sta. Catarina Minas, Oaxaca
- Elongated maguey trunks are earthen roasted for four days using mix of guamúchil and mesquite wood
- Cooked maguey macerated with proprietary blade spindle destrozadora shredder
- Fermented together with bagaso in 1,400L pine wood vats using airborne yeast strains
- Double distilled in ceramic pot stills to approx. 53% ABV and reduced with triple distilled demineralized water, no tails
- No aging, bottled at 46% ABV

## Pechuga



An autumn 'harvest bounty' mezcal, Don Amado Pechuga is a third distillation of our Don Amado Rústico, made with the addition of seasonal fruits, nuts and spices including apricots, wild criollo apples, hard, stubby bananas with clove, cinnamon, raisins, almonds and walnuts. A treasure of complexity that exhibits rich, bright fruit notes, roasted nuts, dark baking spice, wafting hints of clean smoke, fresh cinnamon and stone fruits. Mature maguey flavors are woven throughout and yet never overwhelm, maintaining symmetry, balance and depth, on through to a delicate finish of broad, exotic flavors and lingering tropical nuance in this pechuga.

- Master Distiller: Germaín Arellanes Arellanes
- Made by adding fruits and spices to a third distillation of our 100% Espadín Don Amado Rústico mezcal
- Halved & quartered (cogollo removed) maguey earthen roasted for four days using mix of guamúchil and mesquite wood
- Cooked maguey macerated with proprietary blade spindle destrozadora shredder
- Fermented together with bagaso in 1,400L pine wood vats using airborne yeast strains
- Double distilled in ceramic pot stills to approx. 53% ABV
- Wild apples, wild apricots, wild bananas, clove, cinnamon, raisins, walnuts and almonds are added to the ceramic distillation pot for a third distillation to extract subtle flavor notes into the mezcal
- No aging, bottled at 46% ABV