

PELOTÓN DE LA MUERTE

Year Founded: 2019

Region: Central Valley of Oaxaca, Mexico

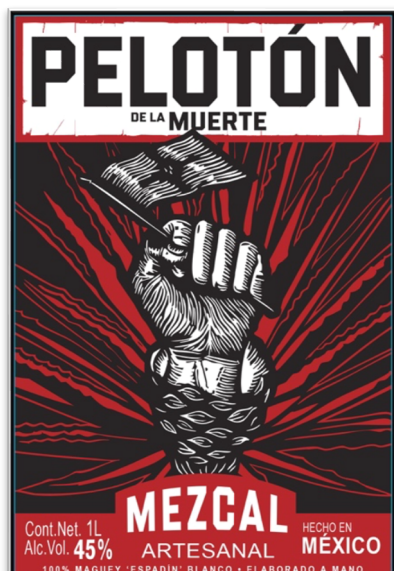
Founders: Mescales de Leyendas & maestro Mezcalero Cutberto Santiago

Fun Fact: Mexican chef Danny Mena, co-founder of Mescales de Leyendas created the first Mezcal bar in Mexico City.

**- Organic & Fair-Trade –
Additive Free**

Pelotón de la Muerte is a very clean, well-balanced Mezcal that is produced with traditional methods in Santiago Matatlan, Oaxaca. Pelotón de la Muerte means “brigade of death” and the label depicts the flag used by insurgents during the Mexican Revolution who tried to enact revenge for the death of the priest Miguel Hidalgo y Costilla, the founding father of Mexico’s

independence. While many of the Mezcal on the market possess overpowering smokiness that make it difficult to drink more than one cocktail, Pelotón de la Muerte has one of the most balanced and quaffable flavor profiles out there. Mescales de Leyendas remains the group with expressions from both the Oaxaca region plus five different states in Mexico. It’s also one of the only groups owned by Mexicans and available in Mexico, whereas most other small time distillers get scooped up and distributed by global corporations.



Mezcal Espadín

100% agave espadín cooked in a pit oven covered with lava rocks. The juices from the cooked piñas are pressed using a traditional tahona, then fermented in wooden vats before being double distilled in copper pot stills. Notes of kiwi fruit, lemon zest, dried peppercorn, agave, and soft smoke.

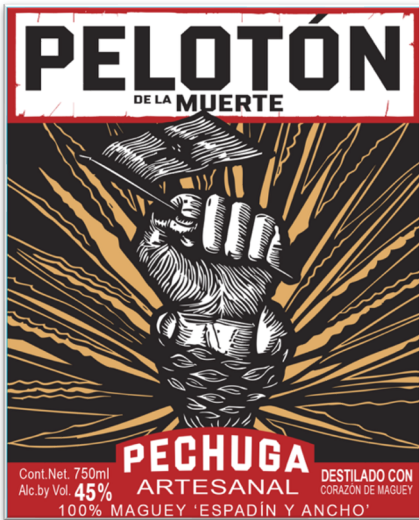
94 Points - The Tasting Panel



El Fuerte Overproof Mezcal

From San Pedro Totolapan, in the Central Valleys of Oaxaca comes this overproof Espadín. Made by the 3rd generation producer 'Maro' Rosales. Double distilled in a small 300L copper alembic still. Open air fermentation for 4-5 days. Crushed with a Tahona.

91 Points - The Tasting Panel

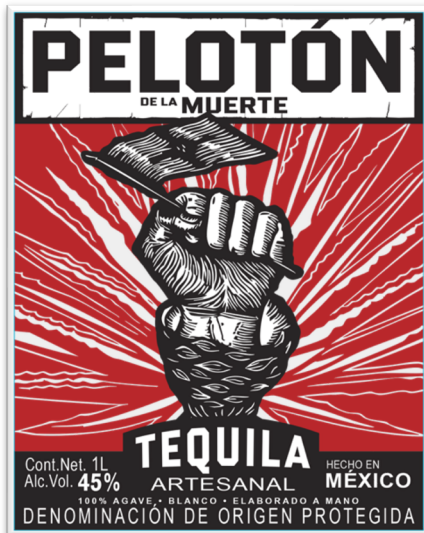


Pechuga Mezcal

'14 New Mezcal Bottles to Try Right Now:

'This current crop is more accessible and mixable than most.' -Liquor.com

100% agave Criollo y Ancho. Produced from a field blend of wild agaves from Guerrero. Roasted and distilled together. Aromatics hung from the Arabic still on 2nd distillation. This Pechuga Mezcal delivers smooth flavors of cooked agave, mandarin, oranges, anise and mint. **Vegan!**



Blanco Tequila

An excellent representation of a traditional tequila from the historic valley of Tequila in Jalisco, Mexico. From cooking the agave in brick ovens, to distillation in copper stills, this craft tequila reminds us of why we fell in love with tequila. At a higher proof of 46% abv, this tequila releases a striking amount of flavor, yet this proper distilled spirit finishes silky smooth. Sweet roasted agave, grassy and almost minty mid-palate with an earthy mineral finish.

95 Points – Wine Enthusiast - *"This sprightly Blanco has a mild herbaceous scent. The palate shows fresh sage, lemongrass, and lime peel, plus a spicy burst of fresh jalapeno on the long, grassy exhale."*

92 Points - The Tasting Panel