

MEZCALES DE LEYENDAS



Year Founded: 2005

Region: Mexico City

Producer: Varying Mezcal producers

Fun Fact: With the purpose of being even more sustainable, we are working with a multidisciplinary team of engineers and artists to construct the first Mezcal Palenque solely powered by the sun.

-USDA Organic,
Fair Trade Certified
Additive Free-

Mezcales de Leyendas was founded in 2005 in Mexico City. The driving force behind the brand are the passion and knowledge of the team behind Mezcales de Leyendas and the goal to better educate the public on Mezcal. Over the years, the brand has worked with dozens of Mezcal producers to help them become certified by Mexico's Mezcal governing body, the CRM (Consejo Directivo del Consejo Regulador del Mezcal) in order to help them improve their production facilities and ensure the prosperity of these master "Mezcaleros." When harvesting wild agaves, we always use sustainable practices set up by SEMARNAT (The Department of Forestry), which ensures that only a small percentage of the maguey population from the land will be harvested. This protects the majority of the agaves to be able to flower and to procreate naturally. Though we don't own any land with our own agave, we only work with magueyeros who have farmed a minimum of one maguey for every harvested maguey. This has become common practice in many places as producers know the importance of agave sustainability. We are currently collecting seeds throughout Mexico, where in 2017 we will begin our own greenhouses. We are also collaborating with Biological Institute of the UNAM collecting samples and evidence that permit us to create a map of the agave distribution in Mexico, which is the first step in conservation. Mezcales de Leyendas currently offers five different Mezcales from five different regions, made from five unique agave plants. Each producer the brand has partnered with has created a Mezcal that is not only special in its quality but preserves the time-honored manner of production from harvest to distillation.

Maguery Verde, San Luis Potosi

97 Points – Tastings.com

Artisanal Mezcal proudly crafted by Maestro Zezcalero Don 'Che', in his hacienda in Santa Isabel, San Luis Potosi, using Maguery Verde. Cooked in a stone oven above ground. Agaves are crushed by a traditional tahona wheel and then pressed. Open air fermented in concrete vats. Distilled in an alambique copper still. A very representative Mezcal of its terroir. Green aromas chiles and slate with flavors of sweet bell pepper, brined onion and herbal overtones.

Fun Facts:

- Less than 1% of all certified mezcal produced in 2019 was made with 'Verde'
- Pleasingly floral, it is unique among mezcales because it is usually not smoky, due to its production process.
- Distributed over an area in Mexico roughly equivalent in size to Germany.
- 12 to 16 years (Life expectancy / maturity)



Maguey Ancho, Mazatlan, Guerrero

93 Points – The Tasting Panel 2022

Artisanal mezcal proudly crafted by Maestro 'Chicharo', Oscar Obregón, in his fábrica in Mazatlan, Guerrero, using maguey Ancho. Fourth generation of mezcaleros. Oscar has 15 years of experience in artisanal mezcal production, and he is the youngest mezcalero from the Obregón family. Oscar loves to distill his mezcal from 'ancho'. Cooked in a conical floor oven. The agave is crushed by a traditional mechanical mill and fermented in open air oak wooden vats. Double distilled in an alambique copper pot still. It's a rich mezcal with a complex palate. Aromas of green melon, dried herbs and plantain. Flavors of celery, olive brine, black pepper and mellow smoke finish.

Fun Facts:

- 3% of all certified mezcal produced in 2019 was made with 'Ancho'
- A mezcal known by its sweetness and complexity.
- The mezcal of choice in Guerrero and Michoacán.
- Extends over an area in Mexico roughly equivalent in size to the state of Washington
- 10 to 12 years (Life expectancy / maturity)

Maguey Tobalá, Oaxaca

91 Points – The Tasting Panel 2022

Artisanal mezcal proudly crafted by maestro mezcalero 'Aarón', Aarón Robles, in his palenque in San Pedro Totoloapan, Oaxaca, using maguey Tobalá. Aarón is a first generation mezcalero with 15 years of experience in artisanal mezcal production. He refers to work with 'Tobala' but does a great job with 'Espadin' Cooked in a conical floor oven. The agave is crushed by a traditional tahona wheel and open air fermented in wooden vats. Double distilled in an alambique copper pot still. A unique mezcal with very bright tones. Herbal aromas of spearmint and lemongrass. Flavors of toasted pine nuts, creamy roast agave sweetness and fresh herbs.

Fun Facts:

- An increasingly difficult agave to find in the wild, yet abundant and sustainably managed by the community in this micro region.
- 2% of all certified mezcal produced in 2019 was made with 'Tobalá'
- Revered by many aficionados/mezcaleros in Oaxaca - where most mezcal is made in Mexico.
- Extends over an area in Mexico roughly the size of the state of Illinois in the USA.
- 10 to 12 years (Life expectancy / maturity)

Vinata Solar, Durango

Limited Release!

The first mezcal ever to be produced entirely by using solar energy. It has been carefully distilled by master mezcalero, Gerardo Ruelas. Cooked in a steam-heated steel oven. Fermented in oak wood tanks. Distilled in a copper alembic still. Fresh herbal aromas. Clean, long lasting candied finish. A bright mezcal with sweet agave flavors.

Craft Mezcal / Silver Mezcal
100% Agave / A. Durangensis
Double Distilled
45.9% Alc.Vol. / 750mL

95 Points – The Tasting Panel 2022