

# MEZONTE

**“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.



## Mezonte 'Jorge'

Agave Inaequidens. From Rio de Parras, Querendaro. Brick Oven. Eucalyptus Canoas for Extraction. Brick Fermentation with pulque. Distilled in pine with Copper and Oyamel. 2nd and 3rd Cuts of Distillation for Alcohol Content Adjustments.

**Jorge Perez:** One of the most daring mezcal producers in México. Like an alchemist, Jorge experiments every possibility all in the name of finding an interesting mezcal. Enthusiastic and humble, Jorge represents the spirit of a Michoacan producer.



## Mezonte 'Teodoro'

Bicuixe, Mother Cuixe and Espadin. Agave Karwinskii. Baked in conical earthen and stone oven. Cooked for 3 to 4 days. Covered with bagasse. Fermented in natural in wooden vats for 8 days. Distillation is done in the Arabic type, external condensation with copper still.

**Theodore Garcia:** Teodoro and his family have been producers of traditional mezcal for at least three generations. He and his wife carry deep knowledge about working with magueyes in their veins. Both reside in Mihuatlán, one of the most recognized and reputable regions among mezcal producers. Initially, he distilled in a rented palenque, but lately he is working on building his own production space. He works mainly with Bicuíxe, Madre Cuixe and Espadín. The Agave karwinskii, the variety in which Teodoro is a specialist, may need up to 17 years of maturation to be harvested. Its flavor reminds us why we all fall in love with mezcals made in Oaxaca.