

MEZCAL METICHE

Year Founded: 2010

Region: San Luis Potosí, Mexico

Mezcalero: Juan Manuel Pérez Juárez

Fun Fact: The agave Salmiana used in this mezcal grows for about 13 years on the high plateaus of San Luis Potosí.



Mezcal Metiche is built on principles of sustainability in mezcal production. Produced only using Agave Salmiana in San Luis Potosí, where this type of agave's usage is regulated by the Ministry of Environmental and Natural Resources, who issues extraction licenses for the communities and lands that use it in consideration for the care provided by the locals, the sustainability of the species, and the balance of the local ecosystem. Mezcal Metiche is produced in San Luis Potosí at Ex Hacienda Laguna Seca del Siglo XVII, located in the municipality of Charcas, where mezcal has been produced since 1870 nearly continuously. Ex Hacienda gave shelter to Miguel Hidalgo, Benito Juárez, and other liberals and conservatives from the XIX Century, and during the revolution it also gave shelter to villistas and militants of the government, who sent mezcal in jars to their superiors to let them know everything in the area was under control.



Salmiana 49

The soil, weather and excess rain, as well as the intensity of the sun in this region give the agave Salmiana and this mezcal unique and memorable flavors. Using production methods that haven't changed since 1870, the agaves are cooked in stone ovens. The resulting spirit is soft, not smoked. At 98-proof, Mezcal Metiche 49 is a higher-proof version of Mezcal Metiche.

Crystalline color with silver sparkles, agave, citric, and herbal aromas with a touch of oregano, mint, and anise. Intense richness, yet not aggressive. Pleasant acidity that leaves a sense of freshness, long aftertaste, high viscosity, soft, sweet, and with mineral notes reminiscent of the soil of the potosiano plateau. Unsmoked.

