

GRANJA NOMADA MEZCAL

Region: San Carlos Yautepec & Tlacolula, Oaxaca, Mexico

Owner(s): Aracely del Carmen & Gustavo Javier

Maestro: Don Javier Juarez Ramirez

Fun Fact: Granja Nómada Mezcal is Aracely del Carmen's family's first and only Mezcal brand that is distributed and sold outside of Oaxaca.

Aracely del Carmen's family has been growing agave for 4 generations and Gustavo Javier, her husband, also comes from 3 generations of a mezcal producing family. Since they got married 10 years ago, they have improved and modernized the mezcal industry in Tlacolula, maintaining every artisan aspect and respecting the deep-rooted traditions in the community. Granja Nómada Mezcal is their first and only Mezcal brand that is distributed and sold outside of Oaxaca. Their journey to create Granja Nómada Mezcal was due to their many visits to different parts of the country. Something that always stood out was the pride each family had for their own Mezcal. The goal for Granja Nómada is to respect each producer's process, and eventually incorporate a nomadic attribute as an opportunity to enhance and work with multiple small producers



showing the many sides of Mezcal. They believe that is the way forward while paying respect to the small mezcal producers. Granja Nómada's inspiration is the family run Palenques all over Mexico. That is why they want to shed light on every small mezcal producer, and tell their stories. Granja Nómada is about Aracely's family, but there will be many more to tell.



Granja Nomada Mezcal Espadin

6/.750L

NOM: 0676X

Our Espadin is 8 years old when it reaches the ideal age to go into the harvest in Aracely's fields in San Carlos Yautepec. When tasting it you'll find a very characteristic smoke note from the roast, followed by a palate with notes of fresh herbs, red apples and ripe fruit.

Process: Double distillation in copper stills. The first 5 liters of heads are separated, then the body is used for a second distillation, the last 10 liters -tails- are also not used. Pine Oak Wood is used to slowly heat the stills.

Grow: 8 Years of Maturation.

Harvest: With Machete and "Cuña" (wedge tool), 10 to 15 tons are used in each batch.

Roast: Cooked for 6 days in an earthen pit oven with oak wood and covered with soil.

Crush: Tahona wheel drawn by horse, two fermentation tubs are filled per day.

Fermentation: Natural open air in wooden vats for 15 days.

Distillation: Double distillation in copper stills.

Bottling: Filtered to obtain a clear crystal tone without subtracting quality or flavor, bottles are previously cleaned with mezcal before filling. Filling, packaging and labeling all done by hand.