



The El Mero Mero label and knife image in Palmer caligraphy are an inspiration of Carlos Zepa, one of the most important Latin American contemporary artists. This increasingly known image was originally born as a graphical work produced at the TAGA (Workshop of Graphical Arts), a place where the most important contemporary visual creators have worked. It is placed inside the facilities of "La Curtiduría" (The Tannery), at the Jalatlaco's traditional neighborhood in Oaxaca City.

El Mero Mero is conceived, distilled and bottled in San Dionisio, Ocoteppec, Oaxaca. Their Maestro Mezcalero, Justino García Cruz, ensures the production process fully respects the demanding traditions of artisanal mezcal production.

Region: San Dionisio, Ocoteppec, Oaxaca - few mezcals originate from this region. With very little rainfall, the agave grows low to the ground in order to absorb as much water as possible. Just like grapes, this stresses the plants out, creating more sugar, and in turn more flavor. The limestone rich soil has lots of minerals and helps the agave retain water in the arid climate.

Master Mezcalero: Justino García Cruz

Grinding: Tahona mill, horse drawn stone

Cooking: Earthen pit using local pine wood, approximately five feet deep, 3-5 days

Fermentation: Open encino oak wood vats, 3-5 days

Distillation: Double distillation in a copper pot still. First distillation of the full tepache (the bagaso); second distillation of the resulting spirit. Proofed off the still (no water is added prior to bottling), keeping just the heart.

ESPADIN 48% ABV

Clean and brilliant pearls. On the nose, cooked maguey smoked with herbal notes. Dampness and clay. On the palate, congruent with its aromas with a very long finish. Pairs well with moles, adobos, spicy seafood, or habanero.

- Eduardo Lópeztecillos, *Sommelier*

Agave: 100% Espadin matured at 7 years. Due to the stress of low rainfall, the espadin in this region matures earlier.

TEPEXTATE 48% ABV

Tasting Notes: Vegetal, white pepper, buttered popcorn, umami, seaweed.

Agave: 100% Wild Tepextate, matured at 18-25 years on sunny slopes

TOBALA 48% ABV

Tasting Notes: Not as citrus or fruit forward as most Tobalas can be. Grapefruit pith, buttermilk, sarsaparilla, creamy texture.

Agave: 100% Wild Tobala, matured at 12 years in the mountains