

Mezcal Legendario Domingo was founded in 2012 by Julian Saenger. Born and raised in Mexico, Julian has always had tremendous love and respect for the art of mezcal production, often finding ways to delve into production, marketing, brand launches and general support of the category throughout Mexico. When he finally found the opportunity to create a brand of his own through partnership with the Velasco family, he chose to center the brand design around a recurring feeling he experienced through his journey in mezcal: celebration.

Through its various labels, designed in *Papel Picado*, Legendario Domingo highlights different mezcal producing regions of Mexico, demonstrating exemplary distillation tradition from each region and emphasizing the differences in terroir. The mezcals Legendario Domingo produces are Palenque and regional designates (similar to vineyard designates in wine), purposefully emphasizing each region by accenting the terroir and capturing the agave varietal character, aromas, flavors and mouthfeel that wild fermentation and artisanal production afford.

ESPADÍN JOVEN (Oaxaca) 48% ABV

Region: San Luis del Río, Oaxaca

Maestro Mezcalero: Familia Velasco

Agave: Cultivated Maguey Espadín (Agave *Angustifolia*) matured at 8 to 9 years, grown at 900 meters above sea level

Cooking: Rustic, underground conical ovens that are ignited with Tepehuaje (Lead Tree) and sabino wood, both woods endemic to this region. Not a single tree is cut down, as all wood is gathered from fallen, dead trees.

Crushing: Tahona mill, Chilean stone pulled by horse

Fermentation: Open pine wooden vats, indigenous yeast, fresh spring water for ~10 days

Distillation: Double distillation in copper pot still

Tasting Notes: Fresh and citrus flavors with a hint of minerality, followed by a mild taste of smokiness and ripe Oaxacan fruits

CUPREATA (Guerrero) 47% ABV

Region: Mazatlán, Guerrero

Maestro Mezcalero: Familia Obregón

Agave: Cupreata (also known as Papalote)

Harvest: 8-10 years

Cooking: Rustic, underground conical ovens, 3-4 days that are ignited with Encino (oak), guamuchil, tepehuaje, and covered with river stone

Crushing: Mechanical Wheel (traditional in region)

Fermentation: Open pine wood vats, indigenous yeast, fresh spring water for ~7 days

Distillation: Double-distilled in Arabic Alembic copper still, 500 liters

Resting Period: Typically 30-45 days prior to bottling

ENSAMBLE (Michoacán) 47% ABV

Region: Pie de la Mesa, Charo, Michoacán

Maestro Mezcalero: Familia Perez

Agave Varietals: 30% Alto, 70% Manso de Sahuayo

Harvest: Alto, 15 years to mature; Manso 10-15 years to mature

Cooking: Rustic, underground conical ovens, 3-4 days that are ignited with pine and covered with river stone

Crushing: Mechanical Wheel (traditional in region)

Fermentation: Open pine wood vats, indigenous yeast, fresh spring water for ~14 days

Distillation: Double distillation in a 300 liter "filipino style" alembic still made of copper and wood

Tasting Notes: Toasted coconut, hazelnuts and toasted peanuts, almonds and pine, green apples and ripe pineapple. Subtly smoked and elegant

