

PROLIJO™
MEZCAL ARTESANAL

AGAVES USED FOR OUR ARTISANAL MEZCALS



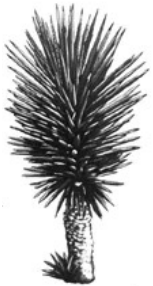
ESPADÍN



TOBALÁ



TEPEZTATE



MADRECUISHE

OUR PROCESS

Production: Small Batch

Agave: Mature Agaves

OVEN SIZE: 10 tons

COOK TIME: 4-5 days

REST BETWEEN OVEN AND MILL: 1 day

WOOD: Scrap/Leña

MILL TYPE: Chopped by hand, then fed into a Tahona

FERMENTATION VESSEL: Open air pine tinas

WATER SOURCE: Spring

FERMENTATION TIME: 5-7 days

STILL TYPE: 400 litter Copper Alambiques

DISTILLATIONS: Twice

1000 ML - 100% Agave (*Angustifolia*) Espadín - 43 ABV

ABOUT AGAVE: Semi-cultivated Espadín, grown on the *low land of Oaxaca*

MATURITY: 8 to 10 years to mature

AROMAS: Woody, fruity, citrusy, floral

FLAVOR: Full body, lightly smoky, citrusy, minerals, earthy with a smooth finish

MEZCALERO: Oscar from Etna and Doña Victoria from San Dionisio Ocotepc, Oaxaca

750 ML - 100% Agave (*Angustifolia*) Espadín - 45 ABV

ABOUT AGAVE: Semi-cultivated Espadín, grown on *the hills of Oaxaca*

MATURITY: 8 to 10 years to mature

AROMAS: Woody, fruity, citrusy, floral

FLAVOR: Full body, lightly smoky, citrusy, minerals, earthy with a smooth finish

MEZCALERO: Oscar from Etna and Doña Victoria from San Dionisio Ocotepc, Oaxaca

750 ML - 100% Agave (*Angustifolia*) Espadín Reposado - 43/46 ABV

ABOUT AGAVE: Semi-cultivated Espadín, grown on *the hills of Oaxaca*

MATURITY: 8 to 10 years to mature

WOOD: Rested in toasted American Oak barrel for three months

AROMAS: Woody, fruity, citrusy, floral

FLAVOR: Smooth, sweet, agave notes, woody, roasted and smooth finish

MEZCALERO: Oscar from Etna and Doña Victoria from San Dionisio Ocotepc, Oaxaca

750 ML - 100% Agave (*Angustifolia*) Espadín 12 Year Añejo- 40 ABV

ABOUT AGAVE: Semi-cultivated Espadín, grown on the hills of Oaxaca

MATURITY: 8 to 10 years to mature

WOOD: Aged in American Oak barrel for twelve years

AROMAS: Woody, vanilla, agave aroma

FLAVOR: Soft balanced cooked agave with notes of cinnamon, raisins and vanilla delivering an smooth sensation to the palate

MEZCALERO: Petronilo Rosario from San Pedro Totoloapa, Oaxaca

750 ML - 100% Agave (*Potatorum*) Tobalá 48 ABV

ABOUT AGAVE: Wild agave sourced from the mountains/hills of Oaxaca

MATURITY: 12 to 15 years to mature

AROMAS: Earthy with citric tones mixed maguey notes, banana and sweet warm nuance

FLAVOR: Lightly astringent at the beginning, followed with caramel highlights and honey with an earthy, fruity flavor and minerals

MEZCALERO: Óscar Ramírez from Etna, Oaxaca

750 ML - 100% Agave (*Karwinskii*) Madrecuishe 48 ABV

ABOUT AGAVE: Wild agave sourced from the mountains/hills of Oaxaca

MATURITY: 9 to 12 years to mature

AROMAS: Freshness agave roast, citric fruity notes and herbal aromas at the end

FLAVOR: Rich citrus flavor with tropical fruits, minerals, dry entry and sweet roasted agave

MEZCALERO: Oscar from Etna and Doña Victoria from San Dionisio Ocotepc, Oaxaca

750 ML - 100% Agave (*Marmorata*) Tepeztate 48 ABV

ABOUT AGAVE: Wild agave sourced from the mountains/hills of Oaxaca

MATURITY: 25 to 35 years to mature

AROMAS: Woody, fruity, citrusy, floral

FLAVOR: Full body, minerals, citrusy, pepper notes, earthy with a smooth finish

MEZCALERO: Israel Raymundo Antonio from Santiago Matatlán, Oaxaca

750 ML - Pechuga with Seasonal Fruits & Mole Negro 48 ABV

ABOUT AGAVE: Semi-cultivated Espadín, grown on the hills of Oaxaca

MATURITY: 8 to 10 years to mature

DISTILLATION: The second distill is with seasonal fruits, chicken breast and mole spices

AROMAS: Bright fruit notes, hints of clean smoke and mole notes

FLAVOR: Roasted fruit subtle minimality, cocoa, mole, pepper, and finishes dry on the backof the palate

MEZCALERO: Oscar from Etna and Doña Victoria from San Dionisio Ocotepc, Oaxaca