



The namesake of the agave derives from its wild nature as it is pollinated by its own flower rather than cultivated by man.





MEZCAL MACHETAZO “ CUPREATA ”

MEZCAL MASTER José Morales Uribe

 PRODUCTION: Guerrero, Mochitlán

 ALTITUDE: 1,050 meters

 TYPE OF MEZCAL: Young

 AGAVE VARIETY: Cupreata/Papalote

 PROCESS OF PRODUCTION:
 100% Hand Crafted

 TYPE OF OVEN: Earthen, Stone Oven

 TYPE OF MILL: Egyptian Mill

 FERMENTATION: Wooden Barrels

 DISTILLATION: Copper Bell

 NUMBER OF DISTILLATIONS: 2

 ALCOHOL CONTENT: 40%

 FORMATS: 750ml bottles

 AROMA: Moist earth and river stones;
 there is also a sweet element of
 fresh cut agaves followed by a
 discreet aroma of cooked agave

 COLOR: Crystalline with glittering
 silver without sediment

 TASTE: Herbal and citric notes
 after-taste tones of river stones
 leaving a long fresh finish



MEZCAL MAYALEN “ GUERRERO ”

MEZCAL MASTER José Morales Uribe

 PRODUCTION: Guerrero, Mochitlán

 ALTITUDE: 1,050 meters

 TYPE OF MEZCAL: Young

 AGAVE VARIETY: Cupreata/Papalote

 PROCESS OF PRODUCTION:
 100% Hand Crafted

 TYPE OF OVEN: Earthen, Stone Oven

 TYPE OF MILL: Circular stone is drawn
 by a donkey to mash up agave
 pieces

 FERMENTATION: Aged Wooden Barrels

 DISTILLATION: Copper Bell

 NUMBER OF DISTILLATIONS: 2

 ALCOHOL CONTENT: 54%

 FORMATS: 750ml bottles

 AROMA: Leathery

 COLOR: Crystalline

 TASTE: Cooked agave is easily
 distinguished. Potent with notes of
 white pepper with citric hints. Very
 subtle dark chocolate aftertaste



MEZCAL MAYALEN “ BORREGO ”

MEZCAL MASTER José Morales Uribe

 PRODUCTION: Guerrero, Mochitlán

 ALTITUDE: 1,050 meters

 TYPE OF MEZCAL: Young

 AGAVE VARIETY: Cupreata/Papalote

 PROCESS OF PRODUCTION:
 100% Hand Crafted

 TYPE OF OVEN: Earthen, Stone Oven

 TYPE OF MILL: Circular stone is drawn
 by a donkey to mash up agave
 pieces

 FERMENTATION: Aged Wooden Barrels

 DISTILLATION: Copper distilled and
 infused with the tender meat of
 a lamb. Exclusive technique used
 only by the best mezcal masters

 NUMBER OF DISTILLATIONS: 3

 ALCOHOL CONTENT: 49%

 FORMATS: 750ml bottles

 AROMA: Smoky

 COLOR: Crystalline

 TASTE: Potent yet silky, caramelized
 notes with floral. Subtle hint of
 smoked lamb
