



MEZCAL PASSPORT



Mezcadero:
ÁNGEL CRUZ ROBLES

Agave:
COYOTE

Style:
ANCESTRAL

**clay distillation*

Location:
**EL LAZO, SOLA DE VEGA OAXACA,
MEXICO**

47% ALC/VOL | 94 proof | Joven

NOTAS

Taking 18-20 years to mature, Coyote is found only in cultivation and is not known to occur in the wild. It is rarely encountered outside of the Oaxaca Valley. Ángel's technique imparts a caramel flavor that does not overpower the agave's inherent earthiness. The resulting mezcal is characterized by a minerality that is coveted by mezcal aficionados. Excellent with traditional Zapotec staples such as squash and corn, seed pastes, chile moles and fish dishes, this is one agave that benefits from the ancestral method to fully express its unique terroir.

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Detalles de producción

Nombre Común

Coyote

Nombre Científico

Agave americana

Maestro Mezcalero

Ángel Cruz Robles

Clasificación

Ancestral

Grados

46-48%

Finca

El Tapiche

Elevación

1719 m.s.n.m.

Cosecha

Mano, transportado en burro

Tierra

Montañas de mediana altura,
tierras con poco humedad

Pueblo

El Lazo, Sola de Vega

Horno

Tradicional, en tierra

Leña

Encino y pino

Duración de Horneado

72 horas

Molino

Canoa y mazo de madera

Fermentación

Levadura naturaleza, 8-9 días

Tipo de Tina

Tina de roble

Fuente de Agua

Manatíal sagrado

Tipo de Destilador

Olla de barro

Número de Destilaciones

2 veces

Clase

Joven

Ajustes

Agua de manantial

Production profile from the spirits records and supplied tech sheets. Grados retains the source lot strength; the release strength is on the front.

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