



MEZCAL PASSPORT



Mezcalero:
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	Leña
Coyote	Encino y pino
Nombre Científico	Duración de Horneado
Agave americana	72 horas
Maestro Mezcalero	Molino
Ángel Cruz Robles	Canoa y mazo de madera
Clasificación	Fermentación
Ancestral	Levadura naturaleza, 8-9 días
Grados	Tipo de Tina
46-48%	Tina de roble
Finca	Fuente de Agua
El Tapiche	Manatíal sagrado
Elevación	Tipo de Destilador
1719 m.s.n.m.	Olla de barro
Cosecha	Número de Destilaciones
Mano, transportado en burro	2 veces
Tierra	Clase
Montañas de mediana altura, tierras con poco humedad	Joven
Pueblo	Ajustes
El Lazo, Sola de Vega	Agua de manantial
Horno	
Tradicional, en tierra	

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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