

BASE PANEL

Print single-sided on US Tabloid (11 x 17 inches) at 100% / actual size.
Cut the solid outline, score the dashed folds, form a triangle with this
base underneath, and secure the glue tab inside the base.

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 natural, 8-9 días	Tipo de Tina	Tina de roble	Fuente de Agua	Manantial 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.

Be part of the story.

Detalles de producción



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.

Be part of the story.

GLUE TAB - attach inside base