

Mezcal Artesanal

# PERRO DE SAN JUAN®



## NEGRO

**MASTER MEZCALERO** | Carlos León

**OVERVIEW** | Negro Mezcal marks the start of our adventure and is the perfect transition into the world of mezcal. It's a mellow yet flavorful type of mezcal that, when you take a sip, makes you want to delve further into the nuances of this category. It has a delightful combination of herbal and sweet flavors highlighting the sugar content of the maguey, and its medium aftertaste sets it apart.

**SOURCE/REGION** | San Dionisio Octopec, Oaxaca

**MAGUEY TYPE** | Agave Angustifolia – Espadín, Grown for 6-8 Years

**SOIL TYPE** | The Clavey soil type is characterized by its medium to heavy texture, which allows it to retain water and nutrients effectively. Typically dark in color from concentrated organic matter. This contributes to the soil's fertility and supports the growth of plants by providing essential nutrients.

**CATEGORY** | Joven (unaged)

**CONSUMPTION METHOD** | Versatile liquid, recommended in the "Raspberry Mezcal Smash" cocktail or served neat.

**ABV** | 40%

**AWARDS** | GOLD San Francisco World Spirits Competition 2022.

BEST MEZCAL and GOLD The 50 Best 2022.

**SRP** | \$49.99



## CELESTE

**MASTER MEZCALERO** | Carlos León

**OVERVIEW** | Celeste Mezcal is the next step in our mezcal journey, it's like a captivating voyage along the salty and mineral-filled rivers of the valley. This mezcal enchants with its herbal, mineral, and subtly smoky flavors and aromas. Imagine tasting hints of dried lemon, eucalyptus, charred pineapple, and honey, all coming together to create a delightful blend. It provides a pleasing alcoholic sensation and a heightened richness that adds to the overall experience.

**SOURCE/REGION** | San Luis de Rio, Oaxaca

**MAGUEY TYPE** | Agave Angustifolia – Espadín, Grown for 6-8 Years

**SOIL TYPE** | Located in a narrow valley with high temperatures and steep slopes. The valley is filled with Espadín agave plants, and the soil is enriched by the Hormiga Colorada stream, which provides important nutrients.

**CATEGORY** | Joven (unaged)

**CONSUMPTION METHOD** | Versatile liquid, recommend in the "Last Plant" cocktail or served neat.

**ABV** | 42.4%

**AWARDS** | DOUBLE GOLD San Francisco World Spirits Competition 2023.

BEST MEZCAL and GOLD The 50 Best 2022.

**SRP** | \$52.99



## GRANA COCHINILLA

**MASTER MEZCALERO** | Julian Martinez

**OVERVIEW** | Grana Cochinilla Mezcal represents our homage to the vibrant culture and traditions of the region. The distinct reddish hue symbolizes the celebration of heritage as the history and domestication of the Grana Cochinilla beetle is in Oaxaca.

You'll discover delightful notes of cherry, cinnamon, ripe banana, and damp earth, creating a unique flavor profile. It stands out as an earthy and dry mezcal, thanks to the presence of Grana Cochinilla, while also retaining a hint of sweetness, a characteristic attributed to the espadín agave.

**SOURCE/REGION** | San Dionisio Octopec, Oaxaca

**MAGUEY TYPE** | Agave Angustifolia – Espadín, Grown for 7-8 Years

**CATEGORY** | Abocado Con (infused)

**CONSUMPTION METHOD** | Versatile liquid, recommend in the "Naked and Famous" cocktail or served neat.

**ABV** | 42.4%

**AWARDS** | GOLD San Francisco World Spirits Competition 2022.

**SRP** | \$79.99



## CIRIAL

**MASTER MEZCALERO** | Arturo Martinez

**OVERVIEW** | Cirial Mezcal represents the life cycle of the agave plant, beautifully depicted by the snake encircling a palm tree, mimicking its form on the label.

Hailing from the Karwiinski family, scientifically known as Cirial and Cuishe agaves, they are recognized by different names based on the regions where they grow, even though they belong to the same plant species.

This mezcal possesses a remarkable presence, exuding elegance, and a full-bodied nature. It delights the senses with a harmonious blend of citrus, herbal, and mineral notes. What sets it apart is the fact that it matures in the fields for an impressive 12 years, resulting in flavors that evoke apple, lemon grass, leather, salt, and green pepper.

**SOURCE/REGION** | San Dionisio Octopec, Oaxaca

**MAGUEY TYPE** | Agave Karwinski - Cuishe/Cirial, Grown minimum of 12 years.

**SOIL TYPE** | Soil type varies depending on where the wild Cirial Maguey grows - flat land and hills.

**CATEGORY** | Joven (unaged)

**CONSUMPTION METHOD** | Neat.

**ABV** | 42.5%

**AWARDS** | DOUBLE GOLD San Francisco World Spirits Competition 2023.

BEST MEZCAL and GOLD The 50 Best 2022.

**SRP** | \$99.99