

FROM THE BAR STOOL

Revised November 2013

FROM THE
YMCO CRAFT
SPIRITS
SPECIALISTS



Our guide to new products, things we have learned, people we have met, places we have visited, and upcoming events that are getting us excited

Young's Market Company The Mezcal Portfolio

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Mezcal

The relationship between Tequila and Mezcal is just as Bourbon is to Whiskey & Cognac is to Brandy, respectively. All Tequilas are part of the Mezcal family. Tequila can only come from Blue Webber agave grown in the Tequila Region which is comprised of 5 states. Mezcal can be made from **30 plus species of Agave**. Mezcal can be made in any part of Mexico, but 90% of the non-Tequila Mezcal comes from Oaxaca. Mezcal, or mescal, is a distilled alcoholic beverage made from the maguey plant (a form of agave, *Agave americana*) native to Mexico. The word Mezcal comes from Nahuatl "Mexcalli" which means "oven-cooked agave". 90% of Mezcal made comes from the Espadin species.



It is unclear whether distilled drinks were produced in Mexico before the Spanish Conquest. The Spaniards were introduced to native fermented drinks such as pulque, also made from the maguey plant. Soon the conquistadors began experimenting with the maguey plant to find a way to make a distillable fermented mash. The result was mezcal.



Today, Mezcal is still made from the heart of the maguey plant, called the "piña", much the same way it was 200 years ago, in most places.



In Mexico, Mezcal is generally consumed straight and has a strong smoky flavor. Mezcals have a smoky taste element because the agaves are roasted in an in-ground fire-pit above a live wood fire. Though Mezcal is not as popular as tequila (a Mezcal made specifically from the blue agave in select regions of the country), Mexico does export the product, mostly to Japan and the United States, and exports are growing. The Young's Market portfolio has grown tremendously in the last 3 years.



Most mezcal producers distill the agave solids along with the fermented agave juice while most Tequila producers filter the solids out and distill liquids only.

The maguey was one of the most sacred plants in pre-Hispanic Mexico, and had a privileged position in religious rituals, mythology and the economy. Cooking of the “piña” or heart of the maguey and fermenting its juice was practiced. The origin of this drink has a myth. It is said that a lightning bolt struck an agave plant, cooking and opening it, releasing its juice. For this reason, the liquid is called the “elixir of the gods.” However, it is not certain whether the native peoples of Mexico had any distilled liquors prior to the Spanish Conquest.



Upon introduction, these liquors were called aguardiente (literally fire or fiery water). The Spanish had known distillation processes since the eighth century and had been used to drinking hard liquor. They brought a supply with them from Europe, but when this ran out, they began to look for a substitute. They had been introduced to pulque and other drinks based on the agave or maguey plant, so they began experimenting to find a way to make a product with a higher alcohol content. The result is mezcal. Sugar cane and grapes, key ingredients for beverage alcohol, were two of the earliest crops introduced into the New World but their use as source stocks for distillation was opposed by the Spanish Crown, fearing unrest from producers at home. Still requiring a source of tax revenue, alcohol manufactured from local raw materials such as maguey was encouraged instead. The drinking of alcoholic beverages such as pulque was strongly restricted in the pre-Hispanic period. Taboos against drinking to excess fell away after the Conquest, resulting in problems with public drunkenness and disorder. This conflicted with the government’s need for the tax revenue generated by sales, leading to long intervals promoting manufacturing and consumption, punctuated by brief periods of severe restrictions and outright prohibition.



Tobala



Espadin



Sotol



Tequilana Weber



Do-Ba-Dan



Wild Tobaziche

Like wine varietals, agaves 30 plus species that can be used for the production of Mezcal offer different favor, nuance, and texture. The concept of Terrior is alive and well in Mezcal.

Mexicana, agave rhodacantha (dobadan): This semi-wild agave does best at 6000 feet altitude, or higher. It can be cultivated but not easily. Distilled, it is intense and brilliant, with a very appealing lemony overtone.

Tepeztate, agave marmorata: A very large wild species that resists cultivation. Distilled, it is surprisingly spicy and has very rich flavor.

Tobalá, agave potatorum: A wild upland species, usually small and a very beautiful agave. It yields elegant and unusually complex mezcals.

Sierra Negra: Another wild species, this one very rare. Mezcals from the sierra negra are notably suave and have a long finish. The Mezcalero releases are one-time batches from named agaves, usually uncommon ones. They are individuated, distinctive, and extremely carefully distilled.

#	Common Name	Agave Species	#	Common Name	Agave Species
1	A'hl mai	Maximiliana	18	Cerro, Bruto, Cenizo	Inaequidens
2	Ancho, Bravo, Papalote	Cupreata	19	Jabali	Convallis Trel.
3	Arroqueno	Americana	20	Madrecuixe (Madrecuishe)	Madrecuixe
4	Barril	Barril	21	Maguey de Mezcal	Weberi Cela
5	Caballo	Caballo	22	Maguey Mezcalero	Agave Salmiana
6	Cenizo o Mezcalero	Durangensis	23	Do-ba-daan (Mexicano)	Rhodacantha Trel.
7	Chato	Seemanniana Jacobi	24	Mexicano Pence Angosta	Mexicano
8	Chino Verde	Chino	25	Mexicano Penca Larga	Mexicano
9	Cimarron, Mezcalero, Manzo	Salmiano	26	Mexicano sin Espinas	Angustifolia
10	Cincoanero	Angustifolia	27	Pelon Verde	Angustifolia
11	Cirial o Cuishe	Karwinski	28	Salmiano	Salmiano
12	Coyote	Americana	29	San Martin	Karwinski
13	Cuishito	Cuishito	30	Sierra Negra	Americana L.
14	Campo	Campo	31	Tepeztate	Marmorata Roezl
15	Lumbre	Lumbre	32	Tequilana	Tequiliana
16	Espadin	Angustifolia	33	Tobala (Amarilidáceas)	Potatorum
17	Espadin Silvestre (wild version)	Angustifolia	34	Tobasiche	Tobasiche



Meaning "lost souls", is high quality, small batch mezcal produced in the southern Mexican state of Oaxaca.

The recipe for this exceptional mezcal has been passed down through generations of the Sanchez Altamirano family, who operates their small distillery in the hilltop village of San Balthazar. Created with complete respect for the environment, the plantations are pesticide and fertilizer free, and the agave is fermented naturally without the use of chemicals.

Consistency and uniformity is not important to Pierde Almas - every handmade batch is a like a work of art and can differ every time. It is bottled directly from the still, and the label is printed by hand on 100% lye and acid free paper, derived from fibers indigenous to the region.

Although this brand is not certified organic by the USDA, Pierde Almas follows local organic practices to create this mezcal. Mezcal is made from harvested agave plants. Once harvested, the leaves are removed from the heart or pina. The pina is then cooked or baked in an underground pit-oven with hot rocks over the course of several days. Following the baking process, the pina is then crushed or mashed up and placed into large vats or barrels where it will be allowed to ferment.

Finally Pierde Almas Mezcal will be distilled between 2 and 3 times.
Each individual Pierde Almas Mezcal is made differently resulting in very different products.

Pierde Almas Espadin**La Puritita Verda #337721 \$31.59**

-This release from Pierde Almas is handcrafted from Espadin agave, which lends a smooth, velvety texture to the mezcal. The nose offers slightly smoky floral notes, while the palate displays bold agave notes accented by fresh apple, banana and lemon flavors. Earthy minerals appear on the finish where they merge with hints of quince and anise.

Mexican mezcal

- Made to the same method as the above, this is made from 100 per cent Agave Espadin (*Agave angustifolia*).

-Tasting: Crystal clear. Pungent smoked vegetable nose, old leather and very subtle floral, aniseed aromas. Diluting to approx. 42% abv. yields a lightly smoked, meaty palate, with vegetal flavors and stewed apple. Long, smoky, coal dust, cleansing finish.

**Pierde Almas Espadin #397222 \$47.09**

-This release from Pierde Almas is handcrafted from Espadin agave, which lends a smooth, velvety texture to the mezcal. The nose offers slightly smoky floral notes, while the palate displays bold agave notes accented by fresh apple, banana and lemon flavors. Earthy minerals appear on the finish where they merge with hints of quince and anise.

Mexican mezcal

- Made to the same method as the above, this is made from 100 per cent Agave Espadin (*Agave angustifolia*).

- Crystal clear in color. Pungent smoked vegetable nose, old leather and very subtle floral, aniseed aromas. Diluting to approx. 42% abv. yields a lightly smoked, meaty palate, with vegetal flavors and stewed apple. Long, smoky, coal dust, cleansing finish.



Pierde Almas Tequilana Weber #397224 \$50.60

- Tequilana Weber comes from the same species used to make Tequila, most commonly referred to as Blue Webber agave.
- This un-aged handcrafted product taste more like the preindustrial Tequilas of the early 20th century.
- Typically herbaceous and earthy, also is semi-sweet with tropical fruit notes.



Pierde Almas Dobadaan #397223 \$57.60

- This release of Pierde Almas is created from Dobadaan, a rare agave grown only in the Ocotlan Valley. A complex, unique mezcal, it opens with notes of sweet agave, ripe fruit and herbal undertones, but finishes with bold notes of clove, wood smoke and earthy spice.

Mexican mezcal

- Bottled 2010 - 100 per cent wild Agave Mexicano (Agave Rodacantha) from the Valles Centrales, naturally fermented in open pine vats and then double distilled in copper pot stills.
- Tasting: Crystal clear. Pungent nose with acetone, pine cone, smoking embers and earthy aromas. A full bodied palate explodes in the mouth (even when diluted back to approx. 42%) with woody stewed spinach, chicory smoke, clove spice and agave. Cracked black pepper and smoky bacon notes linger in the finish.



Pierde Almas Wild Tobala #397225 \$71.60

- The most coveted of all the Mezcal
- This release of Pierde Almas is handcrafted from the Tobala Agave, a wild variety that can only be harvested and processed during the spring. Although it opens with a light, floral sweetness, the pure, clean flavor of the agave soon emerges and is followed by hints of butterscotch and anise.
- Tobala when harvested has a pina the size of a cabbage.



Pierde Almas Wild Tobaziche #397226 \$71.60

- Crafted from wild Tobaziche Agave, this release from Pierde Almas displays rich, vegetal agave notes backed by wood smoke, sweet anise and wild herbs. Light floral notes and a touch of wet earth appear on the long, balanced finish.

Mexican mezcal

- This variant is made using 100 per cent wild Agave Tobaziche (*Agave karwinskii*) from the Valles Centrales - naturally fermented in open pine vats and double distilled in copper pot stills.
- Tasting: Crystal clear. Cedar wood, cedar smoke nose with plant sap and eucalyptus. The merest splash of water yields a slightly smoked, woody, vegetal, slightly salty palate with pear, sweet quince and aniseed. A salty, smoky finish - raises the question why no one has produced mezcal-flavored crisps.



Pierde Almas Pechuga #337227 \$141.59

Created in the traditional, underground way, however, while the pina is baking, turkey breast is added to the pit-oven, giving the Pechuga a very unique flavor.

Once baked, the pina is then crushed and placed in a large vat or barrel; water and yeast are added, and it is left to ferment.

In the still, the wash is blended with an assortment of wild fruits, herbs and nuts such as apples, pineapples, almonds, pecans, citric blossoms and anise. As the alcohol is boiled off, it condenses into a crystal clear liquid that has an amazingly smooth taste. This unique process results in an incredibly complex spirit that offers layered flavors of fruit and herbs, while still retaining the original character of the smoky agave.

Tasting: Crystal clear. A wonderfully aromatic and complex nose with almond, pecan pie, aniseed, and marzipan. Delicate smoke, fruity spice with mellowing sweet almond. It's big, and yet strangely tame. Salty smoke lingers on the palate. Not for tender palates but discerning drinkers will rejoice.

Pierde Almas Conejo #337229 \$141.59

Very limited edition release that is produced similarly to their Pechuga mezcal in the way that it uses the same turkey breast in the cooking process of the pina.

The Conejo uses double distilled Espadin mezcal and is blended with the same blend of wild fruits, herbs and nuts. as the Pechuga however on the final pass in distillation 2 white-tail rabbit carcasses are present in the still. Conejo still offers the rich, layered flavors of agave, fruit and herbs, but a subtle, gamey note is present in the background which adds even more complexity to this rare spirit.



Pierde Almas Botanical +9 #859925 \$64.60

Botanically distilled Mezcal-Gin

Pierde Almas +9, therefore, is the product of a confluence of two great rivers in distilling history. A double-distilled mezcal – already a world-class spirit in and of itself – became the base in which the nine legendary botanicals of gin are macerated for 24 hours and distilled for a third time. The result, Mezcal-Gin, is a “fusionary first”. A true merging of flavors and history. I wanted to move away from the cool, turpentines of London styled gin and give the other ingredients a chance to come forth. This so-called democratization of the botanicals is really achievable using a mezcal base, because unlike a neutral grain alcohol base, mezcal lasts a long time on the pallet. So, as a highly volatile vehicle that unfolds slowly across your pallet, our 100% Agave Espadín carries the individual flavor protagonists with it and, instead of the juniper standing out as a soloist, we get a complex chorus of spices redolent of the Orient and Mediterranean Europe.”

The nine botanicals in +9 are:

Juniper berries

Coriander

Star Anise

Fennel Seed

Orange Peel

Cassia Bark

Angelica Root

Oris Root

Nutmeg.

Some of the ingredients are macerated with the Mezcal in the copper still pot for 24 hours, while others are hung in a large tea bag in the steam head, where they lend a delicate, floral finish. What else sets PIERDE Almas +9 apart?

- The finish distillation is achieved in a “perfectionist-sized” 100-liter copper pot alembic.
- Single, micro- batch production of just 200 liters per bottling offers exceptionally nuanced control.
- First ever Gin based on Agave spirits – in this case, the world acclaimed Pierde Almas Espadín.
- While most other gin-makers purchase their neutral grain alcohol from suppliers, Pierde Almas starts from scratch, beginning in the fields where it harvests only the finest select Agaves.
- Pierde Almas insures quality every step of the way, from controlled pit-roasting of the Agave hearts, to 100% natural fermentation in wooden vats relying exclusively upon wild yeasts, through three distillations and the careful selection and balance of 9 legendary botanicals from around the world. +9 is bottled by hand.





NUESTRA SOLEDAD #648020 \$36.10

- 100% Espadin Agave which is cultivated.
- The Espadin is grown in the hills surrounding the Santiago Matatlan surrounded by its natural Botanicals and Fruits at a Hillside Elevation of 5,744 ft.
- This Small Batch Artisanal Mezcal comes from the same cooperative of producers that distill El Jolgorio. Our Current batch is produced by Valentin Cortez and Gergorio Garcia in at the Santiago Matatlan Distillery
- Thirty miles to the southwest of Oaxaca de Juárez lies the town of Santiago Matatlán. Home to nearly all of the top mezcal producers, S. Matatlán is regarded as the "World Capital of Mezcal." Traditional, rustic palenques are located throughout the town and agave fields dot the rolling hills and mountains on the horizon.
- The artisan mezcal producers of Matatlán work hard to preserve the traditional methods and show enduring respect for the land that provides the agave – a plant that has been intertwined with indigenousSantiago cultures for thousands of years.

Like all El Jolgorio expressions...

-Pit Roasted agave

-Milled by Mule and Stone Tahona

-Naturally Fermented

-Copper Still distillation

-Distilled to Proof; Current is 45.3% ABV

-Joven

-Always produced in Small batches of approx. 1000 bottles

Traditional, artisanal mezcal forms an important part of rituals, ceremonies and festivities - known as "Jolgorios" - in villages in our native homeland of Oaxaca, México. Our eight unique El Jolgorio Mezcal are made exclusively from different species and varieties of wild-harvested agave by Master Distillers in local indigenous Zapotec villages in Oaxaca, and are twice distilled in copper pot stills. On every bottle is inscribed the species of agave, the age at harvest, the village of production, the name of the Master Distiller, and the batch and lot number so as to truly transport and connect the drinker with the land, people, and plants at the heart and soul of our mezcal. Salud y Dixebe!



El Jolgorio Wild Espadin #648120 \$63.70

Traditional pit-roasted, mule-drawn tahona-crushed, open fermented, double-distilled mezcal from 100% wild-harvested Agave Espadín (*Agave angustifolia*) harvested at 10 years of age, bottled at 47.8% ABV. Produced in Santa Maria Zoquitlan, Oaxaca, by mezcalero Ignacio Parada.

El Jolgorio Wild Tobala #648121 \$85.10

Traditional pit-roasted, mule-drawn tahona-crushed, open fermented, double-distilled mezcal from 100% wild-harvested Agave Tobalá (*Agave potatorum*) harvested at 12 years of age, bottled at 47% ABV. Produced in Santiago Matatlan, Oaxaca, by mezcalero Gregorio Martinez Jarquin.

El Jolgorio Wild Tepezate #648122 \$92.10

Traditional pit-roasted, mule-drawn tahona-crushed, open fermented, double-distilled mezcal from 100% wild-harvested Agave Tepezate (*Agave marmorata*) harvested at 13 years of age, bottled at 47.8% ABV. Produced in Santa Maria Zoquitlan, Oaxaca, by mezcalero Ignacio Parada.

Ingredients: 100% Agave, Oaxaca Sun, Water & Time

BEAUTIFULLY BALANCED FOR SIPPING AND IN COCKTAILS

We believe Mezcal is about agave first, with smoke being a subtle accent. Our adherence to the authentic traditions of mezcal result in a spirit with distinct mezcal character, but one that doesn't overpower cocktails.

REFINED, ARTISANAL PRODUCTION

The non-profit Mezcal Regulatory Council (COMERCAM) uses the NOM certification to certify the artisanal production of all authentic mezcals. Ilegal Mezcal is proud to be NOM 001X – the first to carry this mark. We use only ripe Espadín agave, distilled by hand by a 4th generation mezcalero in the Tlacolula Valley of Oaxaca, Mexico.

PURE AND NATURAL

Ilegal Mezcal is produced in small lots, with each bottle hand corked, labeled, and numbered. There are no additives, no artificial yeast, and no artificial coloring. We are advocates of biodiversity and environmental protection in the Oaxaca region.

JOVEN #785024 \$34.95

Un-aged. Deep agave aromas. Hints of green apple, citrus, white pepper. Lingering heat and sweet agave, ideal for cocktails and perfect on its own.

REPOSADO #785025 \$41.99

Aged for 4 months in American Oak barrels. Caramelized pear and bitter orange on the nose. Clove, toffee and hints of vanilla on the palate. Velvety throughout. An elegant sipping mezcal.

AÑEJO #785026 \$74.12

Aged for 13 months in American and French Oak. A gorgeous spirit rivaling the world's finest scotches and cognacs. Maple, clove and bitter orange aromas. Dark chocolate and sweet agave on the palate. Rounded. Full. Rich. To be sipped and savored.



Hector Vazquez of Los Danzantes (Los Nahuales in the U.S.) works closely with these small producers to help them with the complex paperwork required to certify these local mezcals for export. The mezcal is produced in very limited amounts as these tiny distilleries often have only one 60-liter still. Production at this level is laborious: pitchforks, wheelbarrows, long waits as the single still slowly processes its precious contents: after one month, perhaps 600 bottles. Mezcalero is distinguished by the inclusion of wild and semi-wild agaves, scarce, difficult to collect and transport, distinctively flavored, rich in character.

Don Valente Angel of Santa Maria la Pila (he distills the Alipus San Andrés), about 2 hours from Oaxaca City, distills the rare agaves Mexicana (agave rhodacantha, known to locals as dobadán), madrequishe (agave karwinskii), and bicuishe (another variety of karwinskii). These “silvestran” agaves are semi-wild, best at high elevations, not easy to grow in fields: He ferments in cypress vats.

Mezcalero No. 6- No Longer Available

816 bottles made at 48.7% abv.

Agaves Mexicano (dobadán), Madrequishe, and Bicuishe.

Very cleanly distilled, unusually complex.



Don Cosmé Hernandez, semi-retired, oversees his family’s artisan distillery in San Baltazar Guelavila, south of Oaxaca city. His three sons run the distillery’s two 60-liter copper pot stills. Fermentation is in pine vats. His distillery is the one depicted in the Craft Distillers DVD on artisan mezcal.

Mezcalero No. 5- No Longer Available

636 bottles made at 47.8% abv. Agaves Espadín and Tepeztate.

Soft, mildly sweet, beautiful finish.



Joel Antonio Cruz is patriarch of his family’s artisan distillery in San Juan del Rio, some two hours southeast of Oaxaca City, most of it on dirt roads. His sons are distillers; one works at Los Danzantes. The Cruz distillery uses three small copper pot stills, ferments in oak vats, and has expertise in distilling wild agaves: the extremely rare agave sierra negra, the large and contorted agave tepeztate, and the tiny agave tobalá.

Mezcalero No. 7: #57723 \$62.63

Agaves Sierra Negra, Tepeztate, & Tobala

Extraordinary balance, complexity, and finesse.





San Juan Del Rio: #63226 \$34.93

MEZCAL TYPE: Joven

VARIETY OF AGAVE Espadin 100% agave (Agave angustifolia Haw) high mountain capon pronounced, resulting in less exposure to the sun, and no standing water.

ALCOHOL: 42% Alc.Vol.

PREPARED BY: The Don Palanquero Joel Cruz and children in San Juan del Rio, Tlacolula, Oaxaca.

PROCESS: Artisan.

BAKED: Wood oven, conical stone underground.

GRIND: With Chilean Tujone pulled by horse



San Andreas: #63224 \$34.93

MEZCAL TYPE: Joven (Blanco)

VARIETY OF AGAVE: 100% Espadin agave from the low hills and plains of the hot white areas of low vegetation.

ALCOHOL: 45% Alc.Vol.

PREPARED BY: By Don Valente Angel in Xitlapehua, Miahuatlán.

METHOD OF PRODUCTION: Artisan.

BAKED: Wood oven, conical stone underground.

GRIND: With Chilean Tujone pulled by horse



San Baltazar: #63225 \$34.93

MEZCAL TYPE: Joven (Blanco)

VARIETY OF AGAVE: 100% de maguey Espadín de colina y tierra blanca y pedregosa.

ALCOHOL: 43.6% Alc.Vol.

PREPARED BY: By Don Cosme Hernández and his son Cirilo en San Baltazar Guelavila, Tlacolula, Oaxaca.

METHOD OF PRODUCTION: Artisan.

BAKED: Wood oven, conical stone underground.

GRIND: With Chilean tujone pulled by horse



Santa Ana del Rio: #603227 \$34.93

Fermented in pine vats & distilled by Don Eduardo Hernandez from agave Espadín grown at about 5200 feet in mountainous, white, & very rocky soil. Very cleanly distilled. Soft and lightly fruity.

Hector Vasquez distills with loving care, traditional methods, and intelligent innovation, making every batch exactly right. Forget those bottles with the worm – well-made mezcal is a world-class spirit. Small-village mezcaleros still transport the piñas, the trimmed hearts of the slow-growing agave plant, on burros. The piñas are slow-roasted in a stone fire-pit, then crushed in a stone mill. At this point, a tequila producer would discard the deeply flavored agave pulp. Mezcal fermentation and distillation include all the agave solids, yielding a product with richer flavor.



Blanco (Joven). #62822 \$44.30

100% from the Agave Espadin. Amazingly full, rich and sweet. 42% abv.



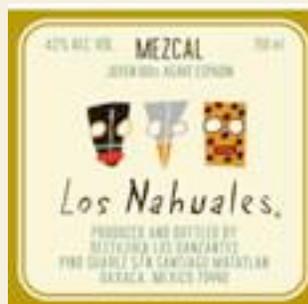
Reposado. #62821 \$53.63

100% from the Agave Espadin. Los Nahuales mezcal is made in old double-distillation pot stills. Distillates from the agave Espadin are full-flavored and sweet. The roasting pit fired with mesquite adding a deep smoky richness. The French Troncais oak used for the 11 month reposado lends a lovely softness. The finish is graceful and long. 42% abv



Anejo. #61828 \$76.63

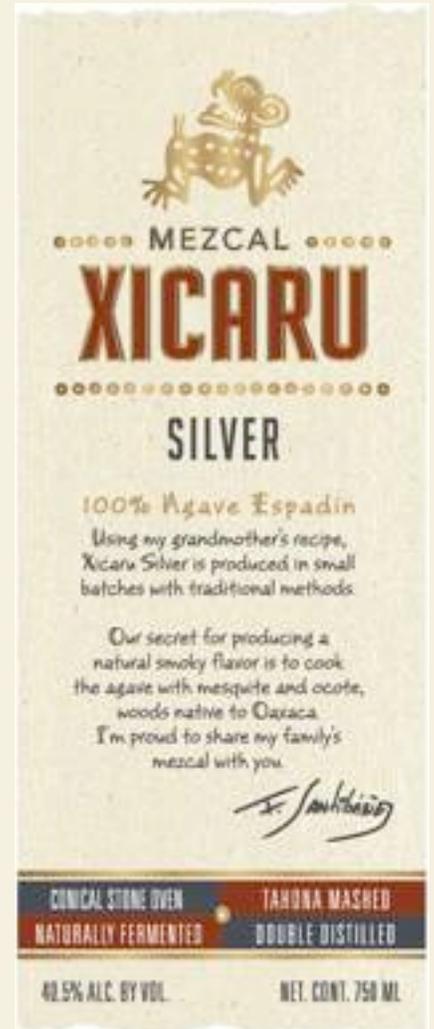
100% from the Agave Espadin. Two and a half years in French Nieve and Limousine Oak. Beautifully and gracefully mature. Soft, gentle, lingering finish. 44% abv



XICARU MEZCAL #29428 \$27.59

Respect for tradition

Xicaru, the Zapotec word for beautiful, reflects Fernando Santibañez’s desire to share a traditionally produced mezcal that is approachable and distinct. Using his grandmother’s recipe, Fernando makes small batches of Xicaru Mezcal with time-honored methods at a palenque in Matatlán, Oaxaca. This mezcal showcases the 100% Agave espadin from which it’s made. Its natural smoky flavor is derived by cooking the agave in a conical stone oven on mesquite and ocote, woods native to Oaxaca. The cooked agave is tahona mashed and naturally fermented in an open pine vat. A blanket of spider webs in the rafters of the distillery lends distinction to this process. Following fermentation, the must is double distilled in a copper alembic, filtered and precisely blended to 81 proof. The final product, perfected over generations, has earthy characteristics on the front palate which give way to citrus and rich vegetal agave notes that finish distinctively clean. A tinge of smoke complements these flavors without overwhelming the delicate balance found in Xicaru. Fernando is extremely proud to be able share his family’s mezcal with you. NOM: F193D.



Origin: Oaxaca, Mexico	Wood: Mesquite & ocote	Still: Copper alembic
Palenque: Matatlán	Mash: Tahona method	Distillation: Double
Agave: 100% espadin	Fermentation: Natural	Proof: 81
Oven: Conical stone	Fermentation tank: Pine vat	NOM: F193D

Delirio de Oaxaca Joven #29821 \$39.43

Mezcal Delirio de Oaxaca Joven is meticulously handcrafted under the supervision of master distiller Fernando Santibañez. The heart of this joven is produced at a traditional palenque in Matatlán, Oaxaca, by Abel Lopez, a third generation grower and distiller. Abel cultivates Agave espadin to meet Mexican organic standards by Certimex. After approximately seven years, the agave is harvested by hand and cooked for three days in an underground stone oven heated with mesquite. The cooked agave is then mashed by the tahona method and naturally fermented in open pine vats. The fermentation process is monitored by sight, sound, and smell. Following fermentation, the must is double-distilled in copper alembics, filtered and precisely blended to 84 proof. The final product has a robust profile with aroma of agave, soft fruit notes and semi-smoked character. Mezcal Delirio de Oaxaca Joven: 100% agave and certified by the Mexican government / COMERCAM.

Delirio de Oaxaca Reposado #29824 \$46.43

Following fermentation, the must is double-distilled in copper alembics, aged for two to four months in lightly toasted American oak casks, filtered and precisely blended to 80 proof. The final product has a soft profile with aroma of agave and discreet smoke notes.

Delirio de Oaxaca Anejo #29826 \$53.43

Following fermentation, the must is double-distilled in copper alembics, aged for a minimum of 12 months in moderately toasted new American white oak casks, filtered and precisely blended to 80 proof. The final product has a robust woody profile with elegant sweet notes from aging in new casks and thin fruity notes from the blending of two agaves.



Montelobos Mezcal Joven #446320 \$39.38

Mezcal at its peak. Perfectly balanced, you will discover that Montelobos allows unique flavors of the agave espadín to shine through its characteristic mezcal smokiness. It is a spirit only centuries of revered mezcal production enlightened by a rigorous crafting process can make. And it could only be possible after renowned agave spirits expert Dr. Iván Saldaña found Don Abel Lopez, a fifth generation mezcalero, and banded together to create something extraordinary.

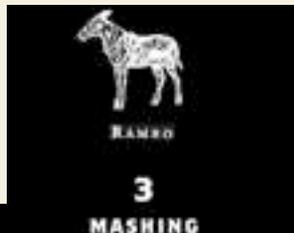
Montelobos is distilled from sustainable, 100% organic agave espadín grown in the shadow of Oaxaca’s Mountain of Wolves. Once the agave reach maturity, the plants’ prickly leaves are removed with a machete, and the piñas are taken to the palenque.

On the palenque, the piñas are halved and placed in a large fire pit filled with wood and volcanic river stones. The pit is covered with a mound of dirt, logs, and straw mats and the agave piñas now cook for four to five days.

After nearly a week, the cooked piñas are uncovered and moved to the tahona where Rambo the mule pulls a large stone wheel that grinds the agave into a mash of juice and fiber.

The mash is mixed with water and placed into small pine vats. Here it sits for several days, fermenting for just long enough to allow all of the agave’s botanicals to present themselves.

The fermented mash—fibers and all—is placed in a copper tub and heated by wood. The resulting liquid is then distilled a second time to achieve Montelobos’ unique flavor profile.



Metl Mezcal are produced in small villages throughout the Southern state of Oaxaca, Mexico. Each village has its own unique process for making mezcal and the flavor profile varies greatly depending upon the elevation, type of agave used and cooking methods employed.

Blanco- #251824 \$38.60

96 proof – Tlacolula, MX - 100 % Espadin Agave Double distilled with subtle mineral nuances and fruity aromas, this delightfully smooth high-proof blanco delivers a refreshing character with a slight peppery punch and a clean smokey finish. A classic expression of traditional mezcal processed in the old fashioned way with modern distillation techniques.

Reposado- #251825 \$40.60

80 proof – Tlacolula, MX - 100 % Espadin Agave Double distillation and 4 months in brand new American oak barrels allows for this tasty reposado to develop a light spicy character with earthy undertones and a sweet clean finish. A classic expression of traditional mezcal processed in the old fashioned way with just a touch of aging.

Blanco- #251827 \$40.60

96 proof – Miahuatlan, MX - 30% Madre Cuishe - 70% Espadin – 100% Agave Double distilled and steamed in a small autoclave oven, our first wild agave mezcal is a delectable blend of two agaves. Steaming the agaves instead of roasting allows for hints of peppermint and spearmint to emerge, unencumbered by the smokey overtones of a traditionally cooked mezcal.



Sotol Hacienda de Chihuahua is made of 100% wild agave, of the variety Dasylirion, from the Mexican region of Chihuahua. The wild agave mature for 15 years before harvest, and by natural selection, only the heartiest survive. In fact, only one bottle of Sotol is made from a wild agave plant.

Hacienda de Chihuahua is:

- 100% wild agave from the Chihuahua Desert
- Slow steam cook the agave for 72 hours in a clay oven
- Fermented with champagne yeast
- Aged in new French white oak barrels
- Bottled at 76 proof
- 100% pure and organic
- Presented in a handmade bottle



Hacienda de Chihuahua Sotol Plata is our purest version of this exquisite spirit. Geared for the true aficionado, either mixed or straight, it offers the fullest wild agavacea taste and complexity which differentiates sotol from any other agave based spirit such as tequila, mescal and bacanora. Moreover, its smoothness and super premium character are sure to be enjoyed in each sip.

HDC Sotol Reposado is remarkably smooth and sophisticated. Aged for a minimum of six months, in it you will find the clarity and freshness of a Reposado are combined with the flavor and texture of an anejo.

HDC Sotol Anejo is an extraordinarily smooth, rich and sophisticated wild spirit. Our Anejo is aged for a minimum of two years, and like a high-quality cognac, it is best enjoyed in a snifter.



Young's Market Company

MEZCAL PORTFOLIO

We hope you enjoyed this more in-depth look at our Mezcal portfolio. Mezcal is one of the most Artisan Hand Crafted spirit categories in the world. Deeply rooted in a rich tradition and heritage.

We explained what Mezcal is, and what makes it different from its more popular cousin Tequila.

Finally, we wanted to share how you should enjoy Mezcal. It is customary to enjoy your Mezcal with Sal de Gusano (worm salt) y Naranjas (Oranges). Sal de Gusano is ground up worms found in the Agave plants. They are dried out or cooked and them ground into a salt. Give it a try, and trust us, its delicious.

On behalf of the Craft Team, Salud!

Alessandro
VP Craft Spirits Division, California

