

# RAÍZ OAXACA

MEZCAL ARTESANAL



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## The Story of DON ARTURO

Don Arturo is a 3rd Generation Mezcalero, distilling Artisanal Mezcal in San Dionisio.

Don Arturo's grandfather was born in 1895 and worked in a palenque producing mezcal with the old techniques, using clay pots for distillation process, and mallet & canoe for the milling process (in spanish "machucado en canoa y mazo"). The mallet & canoe process tooks 1 day for 2 men to complete 1 single vat (smaller than the vats that we have right now).

Don Arturo's father was born in 1920. He started working mezcal production around 16 years old, and rented the palenque where he produced and sold his own artisanal mezcal. He made some changes to his fathers production process changing the clay pots for stainless steel, but kept the mallet and canoe process. He cultivated his own agave to produce his mezcal, but his lands were 2.5 hours away by walk from the town.

Don Arturo's father died when Don Arturo was a teenager, and he inherited land filled with mature agave. He decided to go back to mezcal production and built his own palenque in San Dionisio on lands he inherited, and started producing with the agave that his father left to him. Remember that the lands were 2.5 hours away by walk? Well, he went every Sunday by walk to clean the land and the agave.

Besides being "Maestro Mezcalero", he also continues with his farming activities, cultivating corn, bean and agave every year, and his aim is to be self- sufficient, using only the agave he cultivates in his lands in the future. The next generation of maestros mezcaleros in Don Arturo's family is secured, with both his daughter and his grandson working in the family business.

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## MEZCAL ARTESANAL

MEZCAL RAÍZ OAXACA is a family-run business who produces 100% artisanal mezcal in the region of San Dionisio Ocotepec, in Oaxaca.

After many years of commitment, passion and hard work, we have developed this new and exciting brand focus on small batches production and wild agaves.

## ESPADÍN

Agave: Espadín (Angustifolia Haw).

Time of agave maturation: 8 years.

Type I: White 100% agave.

No. of distillations: 2.

Net. Cont.: 750 mL.

Alcohol content: 45% Alc. Vol.



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## CUISHE

Agave: Cuishe (Karwinskii).

Time of agave maturation: 15 years.

Type I: White 100% agave.

No. of distillations: 2.

Net. Cont.: 750 mL.

Alcohol content: 46.4% Alc. Vol.



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## ESPADÍN & CUISHE

Agave: Espadín & Cuishe  
(*Angustifolia Haw & Karwinskii*). Ensemble.  
Time of agave maturation: 8 & 15 years.  
Type I: White 100% agave.  
No. of distillations: 2.  
Net. Cont.: 750 mL.  
Alcohol content: 45.3% Alc. Vol.



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## ESPADÍN & TOBALÁ

Agave: Espadín & Tosalá  
(*Angustifolia Haw & Potatorum Zucc*) Ensemble.  
Time of agave maturation: 8 & 12 years.  
Type I: White 100% agave.  
No. of distillations: 2.  
Net. Cont.: 750 mL.  
Alcohol content: 45.7% Alc. Vol.



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## TEPEZTATE

Agave: Tepextate (Marmorata).

Time of agave maturation: 17 years.

Type I: White 100% agave.

No. of distillations: 2.

Net. Cont.: 750 mL.

Alcohol content: 46.7% Alc. Vol.



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## TOBALÁ

Agave: Tosalá (Potatorum Zucc).  
Time of agave maturation: 12 years.  
Type I: White 100% agave.  
No. of distillations: 2.  
Net. Cont.: 750 mL.  
Alcohol content: 44.2% Alc. Vol.



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