

# A Journey Through Michoacan

## A FAMILY'S QUEST COMES FULL CIRCLE

Cotija De La Paz, Michoacán + Indaparapeo, Michoacán

### TRADITIONAL MICHOCACÁN MEZCAL PRODUCTION

STATE-GROWN AGAVE + WILD YEAST FERMENTATION + TERROIR-DRIVEN + AWARD-WINNING



**WE** proudly represent the land of our ancestors with all of the flavors Michoacán mezcal offers

**WE** respect tradition and craft the most mezcal expressions in the state

**WE** add value and differentiate with agaves from the beautiful state of Michoacán

**WE** do not procure award-winning artisanal mezcal; we produce it

Our sustainable environmental and economic practices provide permanent jobs in a gig economy

Cook time	168 hours
Rest time post cooking	144 hours
Fermentation time	240 hours
Flavor profile	slightly savory, cooked agave, anise
ABV	48.51%



**Pinewood Still + Copper Cazo + Copper Cono**

Connecting People

## The Spirit of Michoacán



## Product Specifications

Bottle Size	750 ml
Bottle Per Case	6
Item#	
Shelf Life	Unlimited

Contact the Vinata  
[drink@lalunamezcal.com](mailto:drink@lalunamezcal.com)



### NUESTROS MEZCALES



#### Tequilana

Aroma - citrus, baking spices, custard, fresh agave, bubblegum  
 Flavor - delicate smoke, white pepper, cooked agave  
 Cook time : 168 hours  
 Rest time post cooking : 144 hours  
 Fermentation time : 288 hours



#### Bruto

Aroma : Cotija cheese, papaya, orange peel, grassy  
 Flavor : sweet agave, vanilla, mint  
 Cook Time : 121 hours  
 Fermentation time : 12 days



#### Ensamble Manso Sahuayo + Chino

Aroma - Cotija cheese, papaya, orange peel, grassy  
 Flavor - sweet agave, vanilla, mint  
 Cook time : 121 hours  
 Rest time post cooking : none  
 Fermentation time : 12 days



#### Manso Sahuayo

Aroma- lemon, evergreen forest, pine, pledge wood cleaner  
 Flavor- slightly savory, cooked agave, anise  
 Cook time: 168 hours  
 Rest time post cooking: 144 hours  
 Fermentation time: 240 hours



#### Ensamble Tequilana + Cupreata

Aroma: Clean, floral nose with hints of citrus blossom and vanilla.  
 Flavor: citrus notes, smooth textures, and a deft touch of wood smoke throughout the lengthy aftertaste.  
 Cook time: 120 hours  
 Rest Time: 48 hours  
 Fermentation time: 240 hours



#### Cupreata

Aroma - Clean, floral nose with hints of citrus blossom and vanilla  
 Flavor - citrus notes, smooth textures, and a deft touch of wood smoke throughout the lengthy aftertaste  
 Cook time : 90 hours  
 Rest time post cooking : None  
 Fermentation time : 120 hours

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