

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	144 hours
Rest time post cooking	48 hours
Fermentation time	240 hours
Vinata	Cotija, Michoacan
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#	BRUTO + MANSO

Contact the Vinata
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