

# 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	90 hours
Fermentation time	192 hours
Flavor profile	Clean, floral, citrus, vanilla, a hint of smoke on the finish
Brix post-cocción	38°
Average piña wt.	29 kilos
ABV	46.12%

**#1**  
**COCKTAIL**  
**MEZCAL**  
**OUTSIDE OF**  
**OAXACA**

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

Connecting People



## The Spirit of Michoacán



## Product Specifications

Bottle Size	1 Liter
Bottle Per Case	3
Item#	984288

Contact the Vinata  
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## 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



### 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



### 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



### Bruto

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



### Chino Silvestre

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