

BORROSO MEZCAL

Borroso Mezcal was started by sisters Maria and Claudia Turrent in order to share their love for the ancestral traditions of the spirit. The name Borroso, which means “blurred”, represents the surreal experience of drinking mezcal, which can transport the consumer to a state of daydreaming where they focusing beyond the intellectual.

Each lot of Borroso is made in an artisanal way, at family owned palenques throughout Oaxaca. Borroso, located in Baja, has partnered with a small group of mezcaleros, each of which focuses on traditional fermentation and distillation of locally and sustainably sourced agave. It is of the upmost importance to each of these communities to maintain the bounty and gift of agave.



Javier Mateo and his family, especially his mother Gloria, have been cultivating agave and making mezcal for three generations. For this bottling, the agave is harvested around Santiago Matatlán, then cooked in an earthen oven fueled by white oak for 4-5 days. The piñas are then tahona-milled, then the pulp and juices are move to open top wooden vats and spontaneously fermented for 8 days. The mezcal is distilled in a 300L Oaxacan copper still over a propane gas flame; the 42% bottling is cut with spring water, and the 49% is bottled off the still.

ESPADÍN MEZCAL SANTIAGO MATATLÁN 42%



Base Ingredient/Mash: 100% espadín, cooked for five days in an earthen conical oven fueled by white oak, then tahona-milled.

Still Size & Type: 300L Oaxacan copper still

Fermentation: Spontaneously fermented in open top wooden vats for approximately 8 days

Distillation: Double distilled, then cut with spring water

Alcohol: 42%

Production #s: 2,600 bottles

Country: Mexico

Region: Oaxaca

Sub Region: Santiago Matatlán

Spirit Style: Mezcal

Distiller: Javier Mateo