

# 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 utmost importance to each of these communities to maintain the bounty and gift of agave.



For this bottling, the agave is cultivated and harvested by Rey Arellanes in Santa Catarina Minas. The tobasiche agave is a wild agave in the *karwinskii* family that take 12-15 years to mature. The piñas are cooked for five days in a conical earthen oven fired by *guamuche* and mezquite wood. They are then crushed with a wooden mallet, and moved to pine vats where they are spontaneously fermented for 8 to 15 days.

The mezcal is double-distilled in an Oaxacan clay pot, and then bottled off the still at 49% ABV. Only 300 bottles were made of the Santa Catarina Minas de Barro.

## ENSAMBLE OLLA DE BARRO SANTA CATARINA MINAS 49%



**Base Ingredient/Mash:** Espadín and Tobasiche cooked in an horno fueled by *guamuche* and mesquite, then crushed manually with a wooden mallet

**Still Type:** Oaxacan clay still

**Fermentation:** Spontaneously fermented in open top pine tanks

**Distillation:** Double distilled

**Alcohol:** 49%

**Finishing:** No proofing, manual filtration

**Production #s:** 300 bottles

**Country:** Mexico

**Region:** Oaxaca

**Sub Region:** Ocotlán

**Spirit Style:** Mezcal

**Distiller:** Rey Arellanes Angeles