

## LÁGRIMAS DE DOLORES

The Gutiérrez family has been making Mezcal since 2009, using Cenizo (*Agave durangensis*) which is indigenous to the state of Durango. The core Mezcal is distilled by Fabiola Ávila at the Hacienda Dolores, a historic colonial estate that was built in 1600s that has been painstakingly restored over the last 30 years.



Because Durango has a large diversity of agave varieties, second only to Oaxaca, Lágrimas de Dolores has partnered with a number of vinatas. These are small rural distilleries that harvest wild and semi-cultivated agaves in remote areas and distill them. Lágrimas de Dolores efforts help support local communities and livelihoods and make available bottlings from such rare agave varieties as Castilla (*Agave angustifolia*) and Masparillo (*Agave maximiliana*).

## LÁGRIMAS DE DOLORES CENIZO COLONIAL MEZCAL JOVEN



**Base Ingredient/Mash:** 100% semi-cultivated Cenizo (*Agave durangensis*) cooked for four days in an oven then mechanically milled

**Still Size & Type:** First distillation in a 700L mixed copper and steel still, then passed to a 350L copper still for the second distillation

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

**Distillation:** Double distilled

**Alcohol:** 41%

**Country:** Mexico

**Region:** Durango

**Sub Region:** Mezquital

**Spirit Style:** Mezcal

**Distiller:** Fabiola Ávila Valenzuela