

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 Mezcals are distilled by Fabiola Avila 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 MEZCAL JOVEN



- Base Ingredient/Mash:** 100% wild Cenizo (*Agave durangensis*) from the hills of Rancho La Campana de Santa Elena, cooked for four days in an oven with volcanic rock and oak *matorral* (brush), and 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:** Fermented on milled solids with natural yeast for 4-7 days in open-top pinewood tanks
- Distillation:** Double distilled
- Alcohol:** 47%
- Country:** Mexico
- Region:** Durango
- Sub Region:** Mezquital
- Spirit Style:** Mezcal
- Distiller:** Fabiola Ávila Valenzuela