

LÁGRIMA 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 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 AÑEJO



Base Ingredient/Mash: 100% semi-cultivated Cenizo (*Agave durangensis*) roasted underground in an oven and 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 pinewood tanks

Distillation: Double distilled

Maturation: 12-18 months

Cooperage: Charred, new oak, American barrels.

Alcohol: 40.5%

Country: Mexico

Region: Durango

Sub Region: Mezquital

Spirit Style: Mezcal

Distiller: Fabiola Ávila Valenzuela