

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 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 varietals, 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 TEPEMETE JOVEN



Base Ingredient/Mash: 100% Tepemete (*Agave angustifolia*)
cooked in an underground oven with mesquite and river stones

Fermentation: Fermented on milled solids with natural yeast for 4-7 days in open-top pinewood tanks

Still Size & Type: *Alambique Viejo*, with a copper base, a wooden hood, and a copper serpentine

Distillation: Double distilled

Alcohol: 47%

Country: Mexico

Region: Durango

Sub Region: Mezquital

Spirit Style: Mezcal

Distiller: Maximinio Flores