

## 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 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 TEMOAYA



**Base Ingredient/Mash:** 100% wild Cenizo (*Agave durangensis*) roasted in an underground oven and crushed by machete

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

**Fermentation:** Spontaneously fermented on bagaso in open-air pinewood tubs

**Distillation:** Double distilled on bagaso

**Alcohol:** 43%

**Country:** Mexico

**Region:** Durango

**Sub Region:** San Miguel de Temoaya

**Spirit Style:** Mezcal

**Distiller:** Enrique de la Cruz