

ALIPÚS

Alipus was started by Los Danzantes to provide a market for family artisan distilleries. There are still hundreds of small mezcal distilleries in Oaxaca, and a number of them make fabulous product. Hector Vasquez and later Karina Abad Rojas have worked closely with selected small producers, both to improve their distillation methods and to help them with the complex paperwork required to certify their mezcals for export .Alipús Mezcal originated in 1999 as a 'social impact project' that sought to support traditional producers and their lands in a number of regions.



Today they work with nine mezcal producers in Oaxaca, all of which contribute to the development of rural economies. All the mezcals are *Espadín*-based, cooked in *hornos*, *tahona*-milled, and are spontaneously fermented on the solids. These bottlings are an exploration of terroir and the distinct style of the *mezcalero* throughout the state of Oaxaca.

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SAN ANDRÉS MEZCAL JOVEN



Base Ingredient/Mash: 90% Espadín and 10% Bicuixe grown

at 5000 feet ASL on thin, calciferous soiled hills and terraces

Cooking Method: Agave is wood-roasted in conical *hornos* and crushed in an electrical shredder

Still Size & Type: Direct flame-heated copper pot stills

Fermentation: Fermented on milled solids in pine tanks

Distillation: Double discontinuous distillation

Alcohol: 47.3%

Productions #s: 18,117 liters/year

Country: Mexico

Region: Oaxaca

Sub Region: Santa Andrés

Spirit Style: Mezcal

Distiller: Don Valente Ángel Juárez (since 2009)