

CUENTACUENTOS

"Mezcal brings people together, stories make us friends."

Cuentacuentos tells the story of mezcal as it once was: truly small batch and made in traditional, family-owned *palenques*. For over 400 years, families throughout Mexico have distilled mezcales for their own use, for their friends and for others in their village. It is served at every major rite of passage in a Mexican life from cradle to grave; the batches needed for a given occasion seldom exceeded a couple hundred liters. Each is a unique, personal expression.



The opossum, or *tlacuache*, is on each bottle to represent this spirit. An homage to the Mexican folk tale of how the opossum stole Mezcal, tobacco and fire from the demons of the underworld as a gift to humans.

ARROQUEÑO MEZCAL ARTESANAL



750 ml 50% Alc/Vol

**Mezcal Ancestral | 100% Agave
A. americana (Arroqueño)
Ángel Cruz Robles**

FINCA *El Tepiche*
COSECHA *Mano, transportado en burros*
TIERRA ... *Montañas de mediana altura, tierras con poca humedad*
PUEBLO *El Lazo, Sola de Vega*
ELEVACIÓN *1500m*
HORNO *Tradicional, en tierra*
LEÑA *Encino y Pino*
DURACIÓN DE HORNEADO *72 horas*
MOLINO *Canoa y mazo de madera*
FERMENTACIÓN *Levadura natural, 8-9 días*
TIPO DE TINA *Sabino*
FUENTE DE AGUA *Manantial sagrado*
TIPO DE DESTILADOR *Olla de barro*
NUMERO DE DESTILACIONES *2*
AJUSTES *Agua de manantial*
ENVASADORA *De mano*
CLASE *Joven*
LITROS DE LOTE
FECHA DE DESTILACIÓN

HECHO EN MÉXICO



DENOMINACIÓN DE ORIGEN PROTEGIDA

Base Ingredient/Mash: *Agave americana* (Arroqueño) grown at 1500m ASL on mountainside slopes

Cooking Method: Agave is roasted with oak in an underground oven for 72 hours before getting hand-crushed with a mallet

Still Type: Clay pot

Fermentation: Spontaneously fermented for 8-9 days

Distillation: Double

Finishing: Proofed with spring water

Alcohol: 50%

Production #s: 180 liters

Country: Mexico

Region: Oaxaca

Sub Region: El Lazo, Sola de Vega

Spirit Style: Mezcal

Distiller: Ángel Cruz Robles