



**MEZCAL RECORDS**

**LYOBAÁ**

## Handmade Mezcal

### How is it produced

All the mezcals we have are handmade produced. These means they are produced with techniques inherited for generations, following a natural process in which no any chemical is added nor mixed with other ingredients. The mezcal is elaborated 100% with maguey, and get his name according to the type of maguey used for his elaboration.

This process is as follow:

- 1) **MATURATION.** The magueys take many years to mature, the cultivated ones extend from 8 to 10 years; the wild ones that are collected in the wild, up to 25 years.
- 2) **CUT.** Once the maguey has matured, the “quite” (reproductive spike) is chopped up and is left for at least one year in order to concentrate sugars. Then the maguey is pulled out from the ground and proceeds the “Jima” (where the “pencas”, or long spinous leaves, are removed) until get a “clean heart” (the core where the “pencas” has grown), now it’s resemble a “piña” (pineapple), so it’s called that way.

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Maguey “piñas”

- 3) **TRANSPORTATION.** Each “piña” can weight 20 to 100 kilos and is transported using animals or trucks to the “Palenque”, place where it will be processed to extract the mezcal.
- 4) **COOKING.** For each setting 5 to 7 tons of “piñas” are required in order to get between 400 to 600 liters of mezcal. The “piñas” are first baked in a hole oven with stone walls, which is a conical hole inverted in the ground. The oven is heated with wood and when consumed, the pineapples, divided by half, are introduced. Then is cover and leave cooking for 2 to 5 days. This process gives the artisanal mezcal its slightly smoky flavor.
- 5) **GRINDING.** Once cooked, the “piñas” are grinded by hand, crushing them with mallet blows. We invited you to see a video of how our maguey is grinded.

<https://www.youtube.com/watch?v=PWeJNQFsLho>

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6) **FERMENTATION.** Then, the macerated product is left to ferment with water in sabino wooden tubs (Sabino tree, *Taxodium mucronatum*) for 7 to 15 days, depending on the ambient temperature.



Sabino barrel for ferment cooked maguey

7) **DISTILLATION.** The fermented product is heated in a copper pot to collect alcohol vapors using a copper still. The first distillate has a low alcohol content (about 30°) and is called “Xixe” (it pronounces shishe). The Xixe is distilled again to obtain the mezcal, already with higher alcohol content, which ranges between 40 to 60 degrees of alcohol.



¡A taste of Mezcal!

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#### Master mezcalero

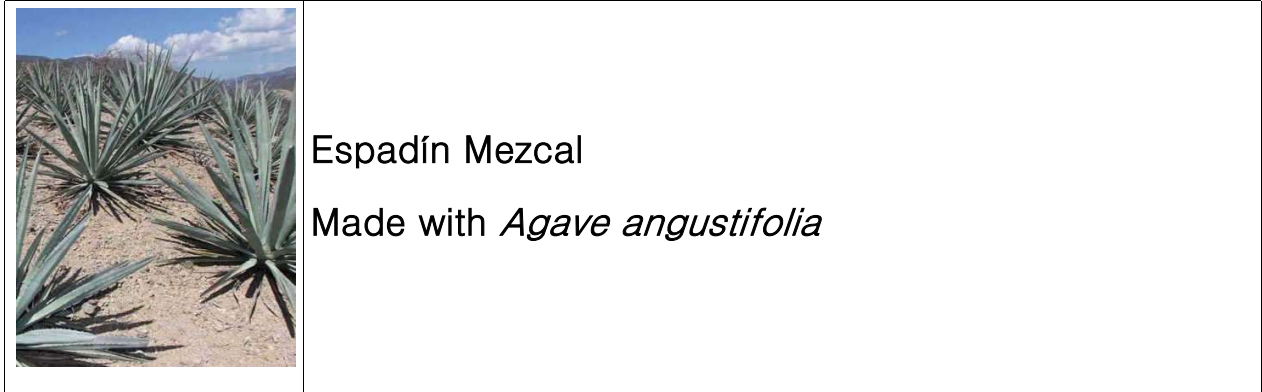
The master mezcaleros are the bearers of a culture of many generations, which lies not only in the traditional way of producing mezcal, but also in the way it is consumed and integrated into the activities of each community (family parties, community celebrations, memorials, etc.).

The mezcal we offer now are produced by the master mezcalero Eduardo Pérez Cortés. His palenque (place in which mezcal is produced) is in *E/ Nanche*, a village in Miahuatlán de Porfirio Díaz, Oaxaca, place where he is from. His father, Don Eleuterio, has transmitted he his experience at the palenque, and shares with his son the love for the production of proudly Oaxaca mezcal.



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- The maguey Espadín (*Agave angustifolia*) is cultivated in mixed plots alternated with other crops (mainly corn, bean and pumpkin). In process of certification as an organic crop.
- Matures between 6 to 10 years.
- 100% agave (*Agave angustifolia*).
- Alcohólic grade: 45° alc.

Is the basic mezcal flavor. The first that should be tasted when venturing into the world of mezcal.

When you smell it, you can perceive its aroma of maguey and a slight smoked flavor.

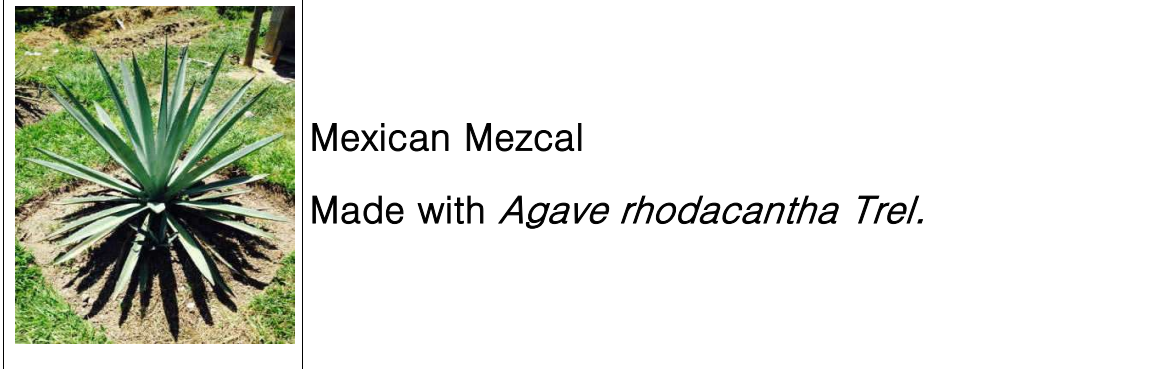
Its recommended as companion of intense flavor dishes.

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## MEZCAL RECORDS

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- The mexican maguey (*Agave rhodacantha Trel.*) is collected in the mountain, where it grows wild in harsh environments.
- Matures between 11 to 14 years.
- 100% agave (*agave Rhodacantha Trel.*).
- Alcohólic grade: 46° alc.

Produces a smell and flavor which reminds fermented fruits and Xoconstle (Opuntia fruit), with a sweet and smooth finish.


It is not recommended for cocktail bar.

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## MEZCAL RECORDS

### LYOBAÁ

	<p>Cuishe Mezcal</p> <p>Made with <i>Agave karwinskii</i></p>
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- The Cuishe maguey (*Agave karwinskii*) is collected in the mountain, where it grows wild. Is one of many varieties of *Agave karwinskii*.
- Matures between 12 to 15 years.
- 100% agave (*agave Karwinskii*).
- Alcohólic grade: 46° alc.

It has a marked mineral aroma, with floral notes and a robust herbal flavor with a slightly bitter aftertaste, which is perfect as appetizer and to enjoy it alone.

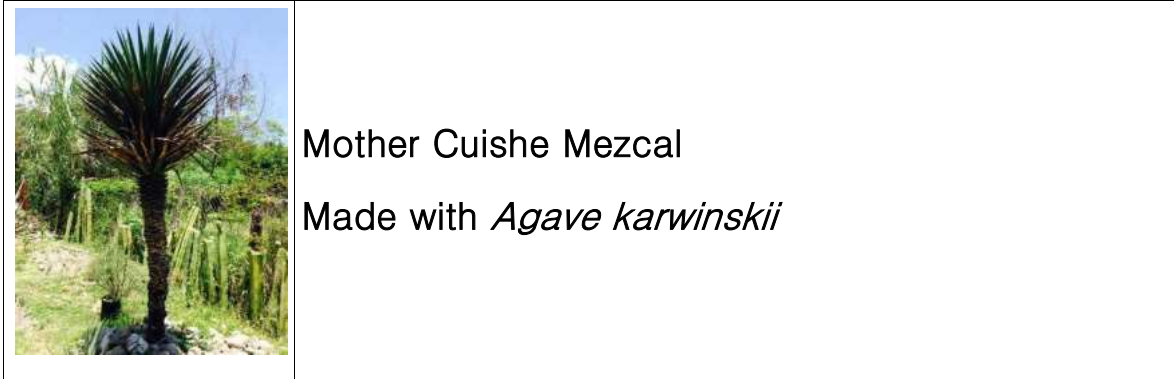
Do not use for cocktails because its particular flavor will be opaque.

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### LYOBAÁ



- The Mother Cuishe maguey (*Agave karwinskii*) is collected in the mountain where it grows wild, sometimes it is grown as crop delimiter. Is one of the varieties of *Agave karwinskii*.
- Matures between 12 to 15 years.
- 100% agave (*Agave karwinskii*).
- Alcohólic grade: 49° alc.

Has a marked mineral aroma, with floral notes and a robust herbal flavor with a slightly bitter aftertaste, which it's made perfect as appetizer or digestive, or to enjoy it alone.

Do not use for cocktails because its particular flavor will be opaque.


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## MEZCAL RECORDS

### LYOBAÁ

	<p>Tepeztate Mezcal Made with <i>Agave marmorata</i></p>
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- The Tepeztate maguey (*Agave marmorata*) grows wild and is collected at the mountain.
- Takes 20 years to mature, and also is very scarce maguey.
- 100% agave (*Agave marmorata*).
- Alcohólic grade: 48° alc.

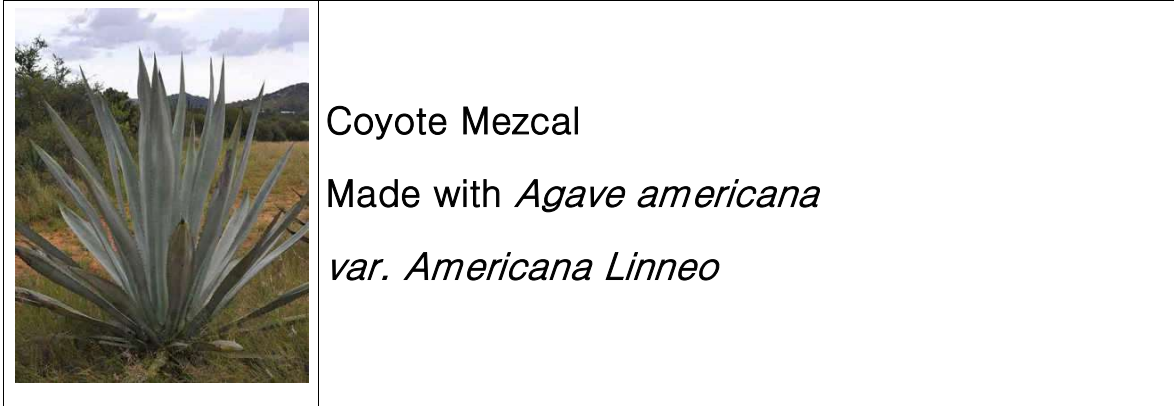
The Tepeztate maguey is a very difficult plant to achieve because the long time it takes to mature. Has a more delicate flavor than the rest of mezcals and its winning a great acceptance among consumers, mainly those who are looking for a mezcal “that slides solidly”.

His smooth flavor has mineral and floral tones which is a perfect companion for fishes and white meats. It is not recommended for cocktail bar.

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- The Coyote maguey (*agave Americana var. Americana Linneo*) grows wild and is collected at the mountain. In other parts of Oaxaca its known as “Arroqueño”.
- Is one of the most appreciated Mezcal. It takes to mature up to 25 years.
- 100% agave (*Agave americana var. Americana Linneo*).
- Alcohólic grade: 48° alc.

The coyote maguey mezcal has a remarkable flavor that has made it one of the favorites in the world of mezcal. His long time maturation (about 25 years) makes it accumulate an intense natural flavor. Delicate aroma is gaining a place among the most requested.


¡Never use for cocktail bar!

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	Espadín Mezcal aged 8 years Made with <i>Agave angustifolia</i>
	Espadín Mezcal aged 10 years

- Aged 8 to 10 years in glass bottle.
- Espadín Maguey (*Agave angustifolia*) cultivated in mixed plots alternated with other crops (mainly corn, bean and pumpkin).
- Matures between 6 to 10 years.
- 100% agave (*Agave angustifolia*).
- Alcohólic grade: 45° alc.

The aging in bottle glass allows the flavors of mezcal to “settle” more firmly softening the wild tones and favoring the maguey own notes. It is not recommended to age a mezcal in oak barrels as the style of other beverages because the flavor of the wood opaque the mezcal own notes. The mezcal, in the manner of saying of sommelier Ulises Torrentera, is a drink “born old” because all the magueys take years (6 to 25) to mature and accumulate a particular flavor; unlike barley, sugarcane, grapes and others, which being tender crops require supporting their flavors with that of wood. It is recommended to taste it as a drink alone to appreciate the flavors of the maguey in all its extension.

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