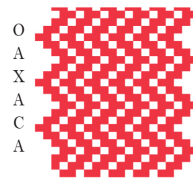


# mezcal DERRUMBES

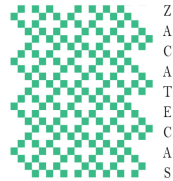
Mezcal Derrumbes is a collection of Mezcals that takes us on a journey through the Mezcal Denomination of Origin. Mezcal is made throughout Mexico with every place offering it's unique stamp into the tapestry. Each Expression of Derrumbes was chosen to highlight the Traditions, Terroir and Agave of the state where it was made.



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**Derrumbes Oaxaca** is an ensemble of two of Oaxaca's most iconic Agave Espadín and Tobilá. Made by skillful hands Javier Mateo in the village Santiago Matatlán, Oaxaca. It is a delicate mezcal that has a beautiful balance of the boldness of Espadín and the complexity of Tobilá. 2 parts Espadín to 1 part Tobilá is the perfect ratio that allows this mezcal to harmoniously express characteristics of both agave.

**Derrumbes Zacatecas** is made of 100% Tequiliana Weber de Azul in Huitzila, Zacatecas. Very close to the Tequila Valley, Huitzila is known mostly for mezcals that are made in the style of Tequila. The Buñelos family is one of the few Zacatecas Mezcaleros that produce traditional mezcals. Pit roasted, tohona ground and spontaneously fermented, Derrumbes Zacatecas is a rare opportunity to travel back in time to experience a more ancient expression to Blue Agave.



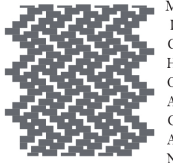
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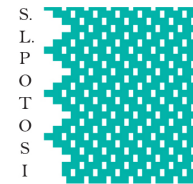
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**Derrumbes Durango** This norteño mezcal is made in Nombre de Dios, Durango and of its dominant agave, Durangensis. It is another example of a mezcal made in wood and copper stills. Maestro Mezcalero Uriel Simental delivers this exciting balance of summer fruits and dry minerality.

**Derrumbes Michoacán** This ensemble is made about equal parts Chino (agave Cupreata) and Alto (agave Inaequidens) and are iconic to mezcals of Michoacán. Small amounts of Chino are found in Oaxaca where it is known as Papalome and Alto is not found south of Michoacán. The stills are made of wood pots with copper condensers. Made by the renowned Maestro, Guadalupe Perez in the village of Tzitzio.



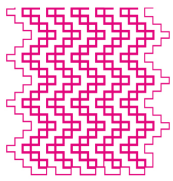
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**Derrumbes San Luis Potosí** Is a dessert mezcal made in Charcas, SLP. With not enough trees to support mezcal production, Maestro Mezcalero Manuel Pérez forages for live agave Samiana and dried Salmiana with its large flowing stalk to be used as fuel. The result is an incredibly unique mezcal that reflects the flavors of its surroundings. This floral and herbaceous mezcal has just the right touch of sweet to balance the intensity.

**Derrumbes Tamaulipas** This rare view into Tamaulipas is one to cherish as its an opportunity to safely visit an area stricken with violence. Maestro Mezcalero Cuauthemóc Jacquez delivers a stunning ensemble with a blend of 3 agave: Univittata, Funkiana and Americana. Americana is the only one found outside of the state. The result is a high-energy spirit that feels sweet, dry and rich.



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