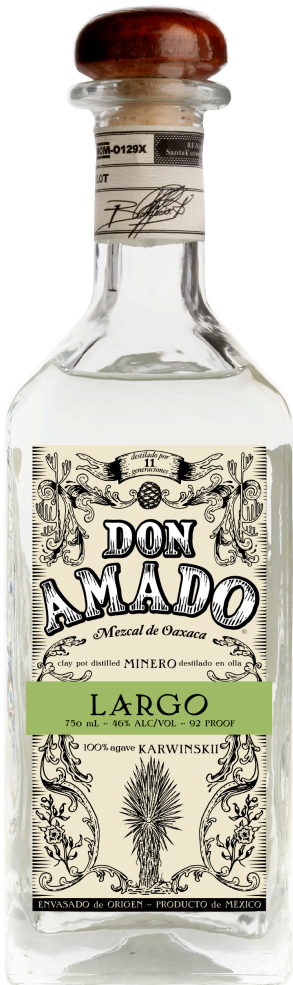




DON AMADO

In the highlands of southern Mexico, the renowned Arellanes family has been crafting the region's most celebrated mezcals since the late 1700s. Eleven generations of continual mezcal distillation with a legendary commitment to craftsmanship and experimentation have culminated in a spirit that is simultaneously complex and approachable. Jake Lustig partners with this illustrious distillery to bring the top-end mezcal Don Amado to the states.

The distillery uses only estate-grown agave to ensure the plant's high sugar levels, and mixes steam into the agave's smoke roasting to smooth out the mezcal's characteristically smoky flavor. This unique steaming technique was chosen when creating a mezcal to specifically appeal to the American palate. After crushing, the hearts are fermented together with their piña fibers for a rich agave character. The mash is then double-distilled in small traditional ceramic clay pots. Aged varieties are matured in American oak casks previously used for barreling Pedro Domecq brandy. Don Amado Mezcals are always made from 100% pure agave and contain no additives.



LARGO

"Largo" which means "long" in Spanish is how the folks refer to "Karwinskii" or "cuixe" agave in Santa Catarina Minas, where the distillery is located. Cuixe is known for its exotic and subtle complexity of flavors, a plant-like note bolstered by a nuanced spiciness and mild roasted finish. The finish is a symphony of sweet agave pulp, baking spices, and mild vegetal goodness. It tastes expensive.

93 Points - Tastings.com - "A complex mezcal with oscillating fruitiness and jerk-like spiciness."

PECHUGA

A treasure of complexity that exhibits rich, bright fruit notes, roasted nuts, dark baking spice, wafting hints of clean smoke, fresh cinnamon and stone fruits. Mature agave flavors are woven throughout and yet never overwhelm, maintaining symmetry, balance and depth, on through to a delicate finish of broad, exotic flavors and lingering tropical nuance in this uncommonly vegan pechuga.

93 Points - Wine Enthusiast - "Vegetal and complex, with sun-warmed hints of fresh tomato, bell pepper and basil in the nose and on the palate."

