

## MEZCAL DELIRIO DE OAXACA

### TECHNICAL DATA SHEET "MEZCAL BLANCO" WITHOUT AGING



**Type:** Mezcal 100% Agave.

Product obtained from the distillation and rectification of musts and originally prepared directly with the sugars of mature agave heads, previously hydrolyzed or cooked and subjected to alcoholic fermentation with yeast.

**Characteristics:** Made by hand and meticulously produced in a traditional "palenque" (Mexican typical construction) located in Matatlan-Oaxaca. 100% agave "Angustifolia" (Maguey Espadin), with a minimum of seven year old and is cultivated by hand. This agave is cooked for three days in a traditional stone oven. The juice extraction is made through a "tahona" (mill) and natural fermentation in wooden vats controlled by sight, sound and aroma. The bottle capacity is 700 ml. Double distilled in copper alembics. Alcohol content 42 % VOL. It has robust profile of agave "Espadin", soft sweet notes and semi smoky character.

In 2011 the Mexican Association of Containers and Packaging granted to Mezcal Delirio the award "Botella Estelar" by the achieved and innovative design of its bottles. That same year he also received the award IWSC with Silver category for its Reposado and Añejo.

**Preparation:** Mezcal is made with the pineapple or heart of the agave. When the plant reaches maturity (6 to 8 years) is harvested, the leaves are cut and heart or pineapple is separated. Then it is baked in stone ovens for three days. Modern manufacturers usually cook pineapples in large ovens in stainless steel and then ground with mechanical crushers. The resulting pulp is placed in wooden buckets from 1000 to 2000 liters. Water is added to the mixture and cover with the crushed agave. Is allowed to ferment for three to twenty days until transform the sugars contained in the pineapple, in alcohol and carbon dioxide as well as other products resulting from the fermentation as yeasts and other bacteria. The first distillation of this mass produced an alcohol of 20 to 25 °. To develop a better product is re-distilled to achieve a graduation of 40°. In this process should not add water because this would adulterate the drink.

**Logistic: Units per box / Boxes per pallet / Units per pallet:** 6 / 65 / 390

