



ALIPÚS SAN BALTAZAR MEZCAL

SKU: LIMASB

Los Danzantes was founded in 1997 by two restaurateurs from Mexico City. They purchased a small distillery in Santiago Matatlán in Oaxaca. The distillery was then refurnished and adapted to modern requirements without forsaking traditional methods of production. Alipús was established in 1999 by Los Danzantes to provide a market for family artisan distilleries.

Hector Vázquez and later, Karina Abad Rojas, worked closely with selected small producers, both to improve their distillation methods and to help them with the complex paperwork required to certify their mezcals for export. Alipús is a social project that seeks to generate rural economy in Oaxaca through making and commercialising artisan Mezcal. These are Mezcales jóvenes (unaged), made by local farmers.

Alipús San Baltazar is produced by Don Cosme and his son Cirilo, one of the most inventive and intelligent people in Mezcal. This is a unique distillery, which is part of their house. Fermentation takes place in a closed room with a low roof, so they have excellent fermentation, and are very consistent in their Mezcal flavours.

Tasting Note: Fermented in pine vats & distilled by Don Cosmé Hernandez from agave Espadín, grown at about 5700 feet in hilly, white, rocky soil. Delicate and fruity, slightly sweet.

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