



PIERDE ALMAS COYOTE MEZCAL

SKU: LIMPACO

Pierde Almas is an artisan-made, small-batch mezcal produced in the southern Mexican state of Oaxaca from 100% naturally fermented agave. Aside from being served in some of the finest restaurants in Mexico City Pierde Almas has also been chosen by the State Department Mexico for official use at state dinners of the highest level.

The Pierde Almas distillery, based in the village of San Baltazar Chichicapam and producing around 3500 litres a month has as its foremost concern a requirement to be a socially, culturally and environmentally responsible entity.

Made from wild Coyote Agave, which takes 11 to 12 years to mature. This Agave grows and is produced in San Baltazar Guelavila. At 46% ABV, this wild agave has mineral flavors that evoke wet earth after a new rain. Slight smoke and tones of leather.

