



## ALIPÚS MEZCAL ANCESTRAL SAN MIGUEL SOLA

SKU: LIMASMS

Named after Sola de Vega's patron saint, San Miguel Sola and produced by Don Felix Garcia and Don Leonardo Rojas from agaves grown in thin, steep, ferriferous soils at about 6000 feet in the coastal Sierra west of Sola de Vega, southwest of Oaxaca city. Traditionally roasted in an earthen fire-pit with locally collected dead wood on a bed of river stones, hand-crushed with wooden mallets in an ancient canoa hollowed out from a tree-trunk, fermented with only wild native yeasts from the ambient environment of Potrero, Sola de Vega, Oaxaca, and double-distilled using clay-pot stills rather than copper, this Ensemblé mezcal is a truly rare treasure made with 20% Arroqueño (Agave americana var. Oaxacensis) and 80% Espadín) in extremely small quantities at ABV 47% and up. Intense, complex, and floral, with the distinctive soft mouthfeel that comes from distillation in clay.

