

HACIENDA de BAÑUELOS

Mezcal de Zacatecas

Zacatecas is the state in Mexico just north of Jalisco with a long history of agave distillation. The Bañuelos family are a fourth generation taberna(distillery) in the southernmost part of the region. The label is reflective of Jaime and his son Fortino's passion for working with horses. This exceptional Mezcal has some similar characteristics to tequila due to its use of Blue Weber agave and steam cooking but the wild fermentation and distinct minerality trait of Zacatecas sets it apart.



Region: Zacatecas
Elevation: 5463 ft
NOM: Z73C
Master Distiller: Jaime Bañuelos
Agave Type: Blue Weber
Age of Agave: min. 7 years
Cooking method: steam cooked for 24 hrs in stainless steel autoclave
Crushing method: roller mill
Fermentation: natural fermentation with wild yeast-no additives or accelerators
Distillation: double distilled
Still type: alambique (alembic)
Water source: natural spring
Proof: 80.8(40.4% abv)



All agave distillates produced in Mexico are a type of Mezcal. Certain production regions or "D.O."s have specific titles such as "Tequila" or "Bacanora".

