

Making Mezcal

Farming – Mezcals are made from Agave that are either cultivated or foraged in the wild.

Cooking – Mezcals are mostly associated with pit roasted Agave where the plant is buried in glowing wood embers for at least 3 days. The types of wood greatly influence the flavor of the Mezcal, just like in Barbecue. Some preferred woods are: Black Oak, Mesquite, Scrub Oak and Eucalyptus.

Grinding – Traditional Mezcals are made using 2 methods of grinding referred to as Tahona or Mallots. These methods are preferred because they do not add heat through friction, which affects the flavor of the Mezcal.

Fermentation – Traditional Mezcals are fermented with the Agave fibers in open top vats made of wood, stone or leather. Wild yeast ferments the liquid, and each distillery has its own yeast, which contributes to the individuality of the Mezcal.

Distillation – Traditional Mezcals distill with wood fired stills made of either copper or ceramic. Mezcals must be distilled at least two times.

Aging – The tradition of barrel aged Mezcals is somewhat new. Most traditional Mezcals are not aged. The rules for aging Mezcal are actually the same as Tequila.