

Types of Mezcal

- 100% Agave
- Mixto – Minimum 80% Agave

Categories of Mezcal

Joven: The word joven means young. Jovens are Mezcals that are aged less than 2 months and most Jovens are not aged at all.

Reposado: The translation of reposado is rested. Reposados are aged in oak barrels between two months and one year.

Añejo: Añejos (meaning aged) are matured in oak barrels for at least one year.

Pechuga: These Mezcals are typically made once a year by flavoring mezcal with fruits, grains and/or nuts and running it through the still for an additional pass. The favors are rich, complex and totally unique. Pechuga, means breast and refers to the breast of chicken that is added during the last step of distillation, though not all Pechuga has meat in it.