



San Juan

ALIPUS IS A SOCIAL PROJECT LED BY LOS DANZANTES ORGANIZATION, THAT, THROUGH THE PRODUCTION AND MARKETING OF ARTISANAL MEZCALS, SEEKS TO GENERATE RURAL ECONOMY IN OAXACA.

TRADITION, IDENTITY & COMMUNITY:

Mezcals hand crafted by a community of 11 families, with expertise and business venture handed down to generations

SUSTAINABILITY & ADMINISTRATION:

Master Distiller and Los Danzantes team committed to assisting the families with quality control & standards



Alipús San Juan

Producers:
Familia Antonio Juan

Production in 2024: 15,000 l.

MEZCAL ARTESANAL

Cook: wood-roasted in conical fire-pits.

Mill: Stone mill pulled by the horse.

Fermentation: 1,200-liters wood vats.

Distillation: two times in 250-liter copper alambics.

Joel Antonio Cruz

JOVEN

Maguey:
Espadín (*A. angustifolia*).

TASTING NOTES

Smell:
Woods, smoky, and slightly sweet.

Flavors:
Fruity, smoky, and mineral.



Producing Alipús since 2000.

www.mezcalalipus.com

Alipus is all about producing young Mezcals, made by 11 producing families in six different towns in the state of Oaxaca. It started in the year 2000 and operates as a parallel project to Destileria Los Danzantes, where it acts as a bridge that brings the artisanal mezcals of the Alipus families to the finest tables in the world.