

Alipús San Baltazar



Producers:
Don Cosme Hernández
y su hijo Cirilo

Production in 2024: 25,000 l.

MEZCAL ARTESANAL



Maguey:
Espadín (*A. angustifolia*).

TASTING NOTES

Smell:
Sweet, ripe fruit, and slightly smoky.

Flavors:
Ripe fruit, caramel, and flowers.

APPEARANCE:
Clear and colorless.



Cook: wood-roasted in conical fire-pits.

Mill: Stone mill pulled by the horse.

Fermentation: 200-liters wood vats.

Distillation: two times in 250-liter copper alambics.

Producing Alipús since 2008.

