

Mezcal palenque in Oaxaca

MEZCAL

Mezcal is the spirit of Mexico and has been made for over 500 years. It is hand crafted in small Palenques all over Mexico. The agaves are cooked in stone lined fire pits, mashed on a donkey driven tahona or pounded by hand with wooden mallets before being distilled in clay pots. While Tequila must be made from purely the blue webber agave, Mezcal can be made from up to 50 different agave varieties over various states around Mexico and they vary greatly from one to another. The diverse landscape of Mexico, as well as the fact that these agaves take up to 35 years to reach maturity means that Mezcal is possibly the most terrior driven spirit on the planet. Each bottling different and affected by the years spent growing in Mexicos landscape. We showcase the producers and offer a variety of their Mezcales specified by individual agave type or region. Mezcal should always be slowly sipped or 'kissed' to fully appreciate them.



Created by indigenous farmers in various palenques of San Baltezar, with over 450 years of tradition and culture La Medida stands out not only for its exceptional flavour and quality, but also for being created in many areas using only wild agaves, which are sustainably harvested and replanted with care to the environment, to ensure future generations of magueys lead an equally happy life. The pinas are cooked for 3 days in a traditional horno de tierra using oak wood and then are expertly fermented and distilled by artisan Maestro Mezcaleros who transform and re-create their own essence and spirit from the maguey into their mezcal.

35ml

ESPADÍN 40.6%

light bodied, creamy and round, balanced perfectly between smoke and earth

£5.50

TOBALÁ 40.4%

the smokiest of the medida range. very smooth and gentle with lingering minerality and wet clay

£8.30

MADRECUISHE 49.9%

a mature and robust smoky mezcal with lots of chalk and terracotta flavours and a peppery finish

£13.00

ARROQUEÑO 46.7%

light and fruity with notes of spice and white pepper

£10.40

TEPEZTATE 47.1%

a herbaceous and bold mezcal made from agaves that take over 25 years to mature

£10.70

Cenizo

mezcal

DERRUMBES

Derrumbes takes us on a journey of flavor through the heart of Mexico. Being the most biodiverse Appellation of Origin in the world, every mezcal producing region offers its unique stamp into the tapestry. Each are an abundant expression of the rich soils and climates as well as the exuberant diversity of agave species and production techniques that constitute this magnificent ancestral spirit.

Each bottle of Derrumbes represents a single state and each was chosen to highlight the traditions, the Terroir and organoleptic style of the region where it was made, creating together a mind grabbing experience of variety and nuances.

35ml

OAXACA 45.9%

fresh and lively with lots of citrus, cooked agave and leather

£6.00

SAN LUÍS POTOSÍ 48.9%

unique bottling made with wild salmiana agave

£6.00

ZACATECAS 48.9%

historic styled mezcal using traditional methods, very reminiscent of tequila

£6.50

TAMAULIPAS 46.1%

rich, sweet and dry mezcal made from 3 rare agave varieties; univittat, funkiana and americana

£6.50

MICHOACÁN 43.7%

a mixture of cupreato and cenizo agaves gives this mezcal a unique fruit driven profile

£7.20

Espadin



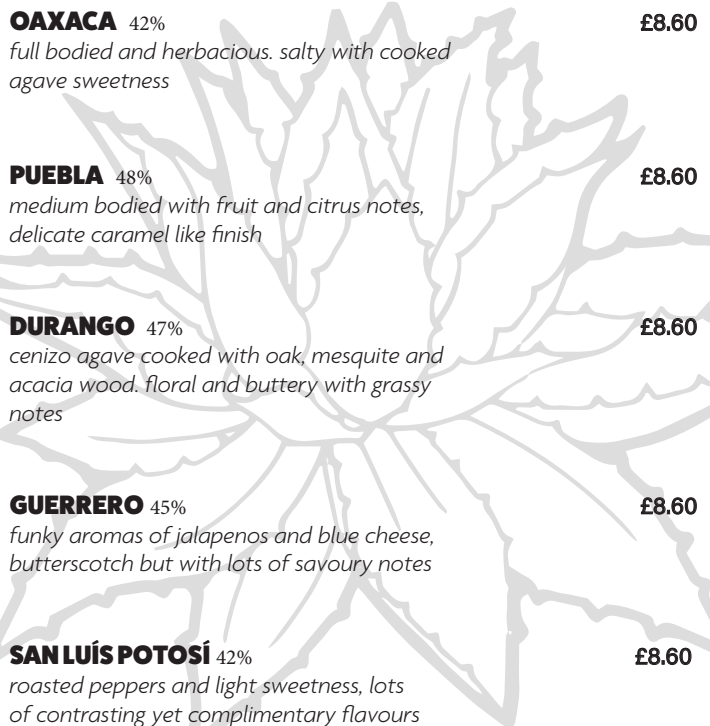


MEZCALES DE LEYENDA

A truly unique collection showcasing the environmental impact terroir has on their Mezcales.

The range consists of different Mezcal producing states and are each uniquely handcrafted. Not only is the liquid inside truly delicious and characterful but Mezcales de Leyenda pride themselves on working sustainably and with care to their environment and their communities.

This includes using recycled glass and paper for their bottles, sustainable harvest (for each agave harvested one needs to be planted to keep the cycle going), organic production (one of the first certified producers) and fair trade for their workers.



	35ml
OAXACA 42%	£8.60
<i>full bodied and herbacious. salty with cooked agave sweetness</i>	
PUEBLA 48%	£8.60
<i>medium bodied with fruit and citrus notes, delicate caramel like finish</i>	
DURANGO 47%	£8.60
<i>cenizo agave cooked with oak, mesquite and acacia wood. floral and buttery with grassy notes</i>	
GUERRERO 45%	£8.60
<i>funky aromas of jalapenos and blue cheese, butterscotch but with lots of savoury notes</i>	
SAN LUÍS POTOSÍ 42%	£8.60
<i>roasted peppers and light sweetness, lots of contrasting yet complimentary flavours</i>	

Tobala



KOCH EL
MEZCAL
WILD AGAVE

Koch El Mezcal is a pioneer of the single-agave mezcal. Koch is committed to the environment by only using 100 percent sustainable practices, protecting/maintaining the agave population in Mexico, and cultivating the traditions of Oaxaca and its people. The Koch portfolio includes 25 products, made from wild, cultivated and semi-cultivated agaves. The products express and respect the identity/terroir of each of the producing regions while honoring the traditional way of making mezcal. Koch products are 100 percent hand-made, providing individuals from over 13 local communities and 59 Palenques with fair wages and the opportunity to have a better life.

35ml

ENSAMBLE 47%

made from wild agave tobala, tobasiche, lumbré, and cirial, a gentle and balanced mezcal with fruity notes of banana, light smoke, and herbs

£7.30

COYOTE 46.6%

rich with herbal notes, subtle fruit and a hint of spice

£8.00

MEXICANO 47%

made with one hundred percent wild agave from Rio de Ejualta, sweet spice and stong fruity aromas

£8.60

ARROQUEÑO 47%

made with wild arroqueño agave, fruity, smokey and herbaceous

£8.60

TOBASICHE 47%

Light, Aniseseed on the palate with vegetal notes

£8.60

Finest Agave



'Porque solo lo autentico perdura' - 'Because only the authentic endures'

Considered across the globe as one of the finest mezcal producers, the family has been making mezcal for many generations in Santa Catarina Minas. They are famed for their traditional approach using natural fermentation and small clay pot stills giving their product a smoother and softer character in comparison to many others available.

ESPADÍN/LARGO 51.1%

vanilla + lime. buttery texture with an almost dry finish

35ml

£16.00

BARRIL 49.6%

cooked red fruits, dark chocolate, wet clay and tobacco

£15.40

E/L/B/A 52.7%

herbal nose with chocolate sweetness and a vegetal finish

£15.20

TOBALÁ 53.4%

spice, quince and orange. oily and everlasting

£17.20

PECHUGA 48.9%

pepper, toast + chocolate. an explosion of richness

£18.20

Jabali

EL DESTILADO

El Destilado is a project that has been a labour of love for the team over at Sager and Wilde, one of London's best wine bars. They focus heavily on the terroir of the Mezcales and showcase some truly exceptional and unique expressions. Many of these are from farms too small and without the resources to have their spirits "classified" as Mezcal and therefore cannot be labeled as such, with many of the Mezcales being as little as 70 bottles produced.



SIERRA NEGRA 49.3%

red fruits, leather and tabbaco

35ml

£14.30

ESPADILLA 47%

cooked for 144 hours and fermented in clay pots, brown sugar notes with lingering umami

£11.10

MADRECUIXE 48.3%

mint, wood and mineral

£14.30

TOBALÁ 46%

made by Berta Vasquez, a famous Maestra Mezcalera. fruity and well balanced with a hint of green pepper.

£15.10

PECHUGA DE MOLE POBLANO 52.9%

ceremonial mezcal made with the added complexity of mole poblano sauce. a real treat!

£18.40

Barril

TEQUILA

	35ml	
CAZCABEL BLANCO 38%		£5.00
CAZCABEL REPOSADO 38%		£5.50
CAZCABEL COCONUT 34%		£5.50
CAZCABEL HONEY 34%		£5.50
CAZCABEL CAFE 34%		£5.50
PANCHO DATOS BLANCO 40%		£5.50
PANCHO DATOS REPOSADO 40%		£5.80
IZQUÉ BLANCO 40%		£8.70
IZQUÉ REPOSADO 40%		£9.10
IZQUÉ AÑEJO 40%		£10.00

Tequilas rebellious cousin. mainly made in Jalisco, raicilla tends to be clean, crisp and aromatic. some have even referred to it as Mexicos answer to gin

RAICILLA

ESTANCIA 40%		£7.50
<i>floral, clean and crisp raicilla</i>		
LE VENENOSA SIERRA 40.1%		£7.90
<i>Made from Maximiliana agave this raicilla has notes of tropical fruits and avocado</i>		
LA VENENOSA COSTA 44.3%		£8.20
<i>floral, clean and crisp raicilla</i>		

Northern Mexicos pride and joy. Although not made from agave, Sotol is made in a very similar fashion and handcrafted in small towns as it has been for generations

Sotol

SOTOL

ONÓ 45%		£6.60
<i>100% Artisanal Sotol made from 100% Dasyliion Cedrosanum and handcrafted in Aldama, Chihuahua, Northern Mexico by Gerardo Ruelas</i>		
BALAM 45%		£6.70
<i>herbacous with ash and tabacco notes</i>		
COSECHA IMPERIAL 40%		£7.50
<i>minty and grassy notes with a herbaceous complex finish</i>		

BACANORA

Made from agave pacifica it is often referred to as Sonoran "moonshine" as it was outlawed until 1992.

35ml

AGUAMIEL 41%

fennel and herbal, silky texture and lasting sweetness

£8.50

CORN WHISKY

Crafted in Oaxaca from heritage Mexican corn varieties, in fact some of the same varieties we use for our corn tortillas.

SIERRA NORTE WHITE CORN 45%

sweet spices, banana and marzipan

£9.00

SIERRA NORTE YELLOW CORN 45%

popcorn, caramel and corn silks

£9.00

SIERRA NORTE BLACK CORN 45%

dried fruits and vanilla

£9.00

*Maiz
Criollo*

OTHER SPIRITS

CHARANDA EL TARASCO RUM 40%

£5.50

HEPPLE GIN 45%

£5.50

TITO'S VODKA 45%

£5.50

CAMPARI 45%

£4.00

FERNET BRANCA 45%

£4.50

NIXTA 45%

£7.50

ANCHO REYES 45%

£7.50

EMPIRICAL SPIRITS-F*CK TRUMP 27%

£10.00

*habanero distilled on koji base,
all the flavour with none of the heat*