

PALENQUEROS

WHEN CURATING THIS COLLECTION OF DESTILADO DE AGAVE, OUR FOCUS GOES BEYOND THE VILLAGES OR AGAVE VARIETIES — THIS RANGE HONORS THE PALENQUEROS THEMSELVES: THE MASTER DISTILLERS. THEIR NAMES ARE PROUDLY DISPLAYED ON THE LABELS, WITH THEIR PORTRAITS FEATURED ON EACH BOTTLE TO HIGHLIGHT THEIR CRAFTSMANSHIP. PALENQUEROS IS A PROJECT CELEBRATING THE EXPERTISE OF SIX ARTISANAL PRODUCERS FROM VARIOUS VILLAGES IN THE STATE OF OAXACA WITH PROJECT COORDINATOR HECTOR VAZQUEZ.

BALTAZAR CRUZ JOVEN - 100% SIERRA NEGRA



PRODUCTION

Producer	Baltazar Cruz
Raw material	Agave americana oaxacensis
Cooking system	Oven Pit
Grinding system	Tahona
Fermentation	Natural yeast in pine wood vats
Distillation	Double distillation in 300 liters copper still

Baltazar Cruz uses wild harvested Sierra Negra agave to create this exceptional spirit in the village of San Luis del Río, Tlacolula, Oaxaca. The agave is cooked in an oven pit before it is smashed by mule-drawn tahona and fermented in pine wood vats for 5 days using the ambient yeast of the distillery. Distilled twice in a classic 300L copper still, this expression highlights the distinct attributes of the Sierra Negra agave, a variety celebrated for its intense and unique profile. Bottled at still strength of 51% ABV. 800 bottles produced.

TASTING NOTES

Nose: The initial aroma is subtly smoky and medicinal, with hints of lemon balm. The bouquet becomes increasingly dense and vegetal, evoking the scents of tobacco and rich earth.

Palate: Reminiscent of a lime tart, the palate invites a mouth-watering urge to savor the experience. Spicy nuances of black pepper and nutmeg mingle with a notable mineral salinity. The mid-palate gains a creamy texture with hints of vanilla custard, while the aftertaste offers a refreshing menthol quality.

Finish: The custard-like flavors evolve into coconut cream and are complemented by floral elderflower and flow into earthy undertones of ginseng which stretch into a long and lovely finish.

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