



Mezcal Artesanal

180

PIÑAS

Handcrafted Mezcal

MADE WITH 100% SELECTED AGAVE

www.180pinas.com



Mezcal 180 Piñas is made with wild plants that are collected in different regions of the state of Oaxaca. Conserving the tradition of harvesting the agave in own plantations. However, there are agaves that come from the mountains which are difficult to access.





In pre-Hispanic times, the only ones authorized to consume alcoholic beverages were priests and kings; which is why mezcal was very popular. Coming from a semi-dry and semi-warm climate, conducive to the cultivation of agave. Maintaining to this day the most important activity in the region: the agriculture, in which the main crops are corn and agave angustifolia or espadín, (raw material for mezcal in the area).





The regular landscape in the geography of the region is made up of small plains that reach hills and endemic grassland vegetation with semi-desert plants such as mesquite and cassava, which has been displaced by the emerald of the agave fields that dominate the view.



The Perfect Agave Cook

MADE WITH SELECTED AGAVE

“Start the day with a smile
and finish it with a Mezcal”



Mezcal 180 Piñas



1. **Production Location:** Crucero of Teotitlán del Valle, Oaxaca, México
2. **Type of Maguey:** Espadín, Tobalá, Tepeztate, Cuishe, Madrecuishe, Pechuga de Guajolota (Turkey Breast), among others.
3. **Type of Furnace:** Conical ground furnace
4. **Type of Grinding:** Stone mill, horse pulling
5. **Type of Fermentation :** Sabino wood
6. **Water used in fermentation:** Well water
7. **Type of Distiller:** Copper distiller
8. **Number of Distillations:** Two or three distillations
9. **Adjustment of Alcoholic Wealth:** Puntas y colas
10. **Certification:** Certified by the Mexican Mezcal Quality Regulatory Council (COMERCAM in Spanish)



— 180 Piñas —

CONTACT



Mezcal Artesanal

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+52 461 180 7375



ventas@180pinas.com



180pinasmx



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