



# Papalote & Pizorra

In a tropical valley with a view of the volcanoes Iztaccihuatl and Popocatepetl, we find the village of San Pablo Ameyaltepec. Here, palenquero Aurelio Gonzalez Tobon is the head of family of mezcal producers.

The family roasts, mills, and ferments 12-18 year old Papalote and Pizorra hearts similar to traditions in Oaxaca. But here, they only distill one time in a tiny resaque (reflux) copper still.

The result is an incredibly floral, fruity spirit, balanced with a fresh queso de cabra (goat cheese) creaminess and finishing with remarkably complex minerality.

## QUICK FACT

An incredibly floral, fruit-forward mezcal made from two wild varieties in a production style unique to the state of Puebla.

### TOPLINE TASTING NOTES:

CARNATION • LILAC • RIPE PEAR • SWEET CREAM  
MINERALITY

### SINGLE VILLAGE INFORMATION:

**Village, State:** San Pablo Ameyaltepec, Puebla

**Palenquero:** Aurelio Gonzalez Tobon, Gilberto Flores, Jose Gonzalez Mejia, Alfredo Espidio Vidal, Gabriel Tobon Tobon, Gozalo, Tobon Borroso, Jaime Borroso Tobon

**Agave Varietal:** Papalote & Pizorra

**Milling:** Molino, Electric

**Still Type:** Copper

**ABV:** 47%



*In 1995, Del Maguey introduced artisanal mezcal to the world, celebrating the traditions of ancestral villages that give each unique expression its own rich, complex “taste of place.”*

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