

Mezcal and Derrumbes

Derrumbes produces small-batch mezcal from states across the mezcal DOM, championing some rarer agave varietals. Each of the three expressions is made in the traditional method with matured agave cooked in an horno de tierra (a ground roasting pit), crushed with a tahona mill, naturally fermented with wild yeast, and distilled in copper pot stills. We chose these three mezcals to highlight three different styles and to show you how broad the category can be.



Derrumbes Zacatecas

This expression was chosen as a more inviting entry point to the category because of its similarity to tequila. There are only five states permitted to name their agave spirits tequila - while Zacatecas uses Blue Weber agave (the only varietal allowed in tequila) and is in the same central belt of Mexico, it isn't one of these five states. Zacatecas has the sweeter profile of tequila without compromising on the grassy, smoky notes of mezcal.



Derrumbes

Durango

Made in the state to the north of Zacatecas from 100% agave durangensis, known locally as maguey cenizo (meaning ash, because of its grey/green colour). This expression was chosen second as it's closer in style to a more familiar Oaxacan espadín mezcal; but tropical fruits and citrus take the spotlight here. The smokiness is gentle and doesn't mask the vibrancy of mango and green pepper.



Derrumbes Tamaulipas

Mezcal made in Tamaulipas are rarely found outside Mexico. Two local varieties known as agave funkiana and univittata are used with the readily available americana for a unique blend. The flavour profile is unlike any classic agave spirit - forest fruits and black pepper define the mezcal underpinned with vegetal notes and a slight acidity. This expression was selected as an example of how divergent a category mezcal can be; a far cry from tequila or mezcal made with more common agaves.

