

Mezcal Artesanal

PERRO DE SAN JUAN®

Process / Variant

Negro 40% - 80 Proof

Celeste 42.4% - 84.8 Proof

Grana Cochinilla 42.3% - 84.6 Proof

Jade 42.5% - 85 Proof

Description

Our first label represents the strength of the transition. That great step that a drinker of any distillate takes when he decides to immerse himself in the world of mezcal.

PDSJ Celeste was created for those palates that desire a drink with a higher percentage of alcohol, while also looking for something different and are constantly immersed in new flavor adventures.

Abocado with a slightly reddish pink color and bright hues, thanks to the grana cochineal, which in turn brings different values to this elixir, like a fuller body. Grana Cochineal is the Mexican Red Mezcal.

Wild agaves are the most coveted species among mezcal connoisseurs. PDSJ Jade is a mezcal that compiles history, anecdotes, experience and wisdom. These agave species spend 12 years maturing in the field, growing spontaneously and without being cultivated, making our fourth label a unique experience of flavor and aroma.

Raw Material

✓ Agave Angustifolia Espadín Variety (Growth 6-8 years) (Full or Cut halved)

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✓ Agave Karwinskii Cuishe, Cirial Variety (Growth 12 years average) (Full or Cut halved)

Cooking

✓ Stone Oven (Artisan Knowledge) (94 hours)

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In this case, green wood is used, since it is more aggressive. It burns much hotter and has a more intense heat.

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Fermentation

✓ Natural Fermentation (No yeast uses) (168 hours - May vary by weather conditions) (Hot & Cold mineral water uses by stages) (Ocote wood vats)

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Distillation

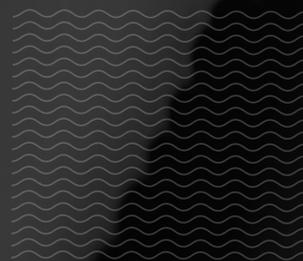
✓ Slow double distillation by cooper stills. Using embers not fire, controlling temperature (48 hours)

✓ Slow double distillation by cooper stills immersed in hot water. The hot water makes it retain more intense notes in its alcoholic sensation and a drier profile. A controlled fire of 48 hrs is achieved using hot embers instead of fire, with more concentration of 'ordinary liquid' during the refining process.

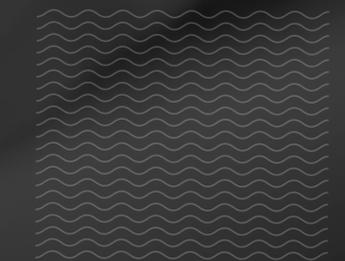
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Abocamiento



- ✓ Grana Cochineal abocado process
- 1) Extraction and Cleaning, of Grana cochineal from nopal
 - 2) A grinding process is applied on a mat and stone roller.
 - 3) The residual powder is sterilized and boiled with water.
 - 4) Let the mixture and ink settle and cool.
 - 5) The ink is filtered to remove solid residues.
 - 6) Ink is added by formula.
 - 7) We let 40 days go by before packing.



Bottling

✓ Artisan bottling and labeling dedicated to each bottle

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