

Mezcal Artesanal

PERRO D 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	<p>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.</p>	<p>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.</p>	<p>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.</p>	<p>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.</p>
Raw Material	<p>✓ Agave Angustifolia Espadín Variety (Growth 6-8 years) (Full or Cut halved)</p>	<p>✓ Agave Angustifolia Espadín Variety (Growth 6-8 years) (Full or Cut halved)</p>	<p>✓ Agave Angustifolia Espadín Variety (Growth 6-8 years) (Full or Cut halved)</p>	<p>✓ Agave Karwinskii Cuishe, Cirial Variety (Growth 12 years average) (Full or Cut halved)</p>
Cooking	<p>✓ Stone Oven (Artisan Knowledge) (94 hours)</p>	<p>✓ Stone Oven (Artisan Knowledge) (94 hours) In this case, green wood is used, since it is more aggressive. It burns much hotter and has a more intense heat.</p>	<p>✓ Stone Oven (Artisan Knowledge) (94 hours)</p>	<p>✓ Stone Oven (Artisan Knowledge) (94 hours)</p>
Fermentation	<p>✓ Natural Fermentation (No yeast uses) (168 hours - May vary by weather conditions) (Hot & Cold mineral water uses by stages) (Ocote wood vats)</p>	<p>✓ Natural Fermentation (No yeast used) (168 hours - May vary by weather conditions) (Hot & Cold mineral water uses by stages). The ocote wood vats are also made with greener wood, which gives them a more herbal touch.</p>	<p>✓ Natural Fermentation (No yeast uses) (168 hours - May vary by weather conditions) (Hot & Cold mineral water uses by stages) (Ocote wood vats)</p>	<p>✓ Natural Fermentation (No yeast uses) (168 hours - May vary by weather conditions) (Hot & Cold mineral water uses by stages) (Ocote wood vats)</p>
Distillation	<p>✓ Slow double distillation by cooper stills. Using embers not fire, controlling temperature (48 hours)</p>	<p>✓ 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.</p>	<p>✓ Slow double distillation by cooper stills. Using embers not fire, controlling temperature (48 hours)</p>	<p>✓ Slow double distillation by cooper stills. Using embers not fire, controlling temperature (48 hours)</p>
Abocamiento			<p>✓ Grana Cochineal abocado process</p> <ol style="list-style-type: none">1) Extraction and Cleaning, of Grana cochineal from nopal2) 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	<p>✓ Artisan bottling and labeling dedicated to each bottle</p>	<p>✓ Artisan bottling and labeling dedicated to each bottle</p>	<p>✓ Artisan bottling and labeling dedicated to each bottle</p>	<p>✓ Artisan bottling and labeling dedicated to each bottle</p>