



ZAMA

mezcal artesanal

A SUSTAINABLE AND COMMUNITY- FOCUSED BRAND

ZAMA Mezcal finds its origin in the borderlands of the southern Sierra and the rugged Mixe mountains, surrounded by nanches and ocotales trees. Here, on Gato Hill ("Giów Bich" in Zapotec), stands Piedra-Lumbre, a small mezcal production site or "palenque." Established by a group of producers from San Pablo Lachiriega, Oaxaca, this initiative integrates Agave-Mezcal-Forestry production across areas like Cerro Gato, Cerro Culebra, Siete Ríos, and Llano Ceniza, with the aim of restoring the land through cultural practices that respect the surrounding wildlife and plant life.





AGAVE

cultivation

Currently, *Agave angustifolia* (Espadín) is cultivated as the primary ingredient for artisanal mezcal. Soil regeneration techniques include:

- a) intercropping with corn, beans, and squash
- b) planting native trees like oaks, copal, and nanches among the agave fields
- c) using green plant cover and dry bagasse biomass between rows, along with compost made from bagasse and vinasse, the solid and liquid by-products of mezcal production.

Mezcal production includes the steps of baking, grinding, fermenting, and distilling. After removing bagasse and vinasse from the stills, waste is placed in a nearby composting site to efficiently degrade without harming soil or waterways. This waste is eventually converted to organic material for nearby fields.



PROCESSING & TRANSFORMATION

RENEWABLE

energy

A photovoltaic solar module powers the water pump and lights at the palenque, supplying renewable energy.

FOREST *management*

The forest is carefully managed to sustainably provide timber, environmental quality, fruit, and dry wood for cooking, agave roasting, and constructing fermentation and bagasse processing structures.



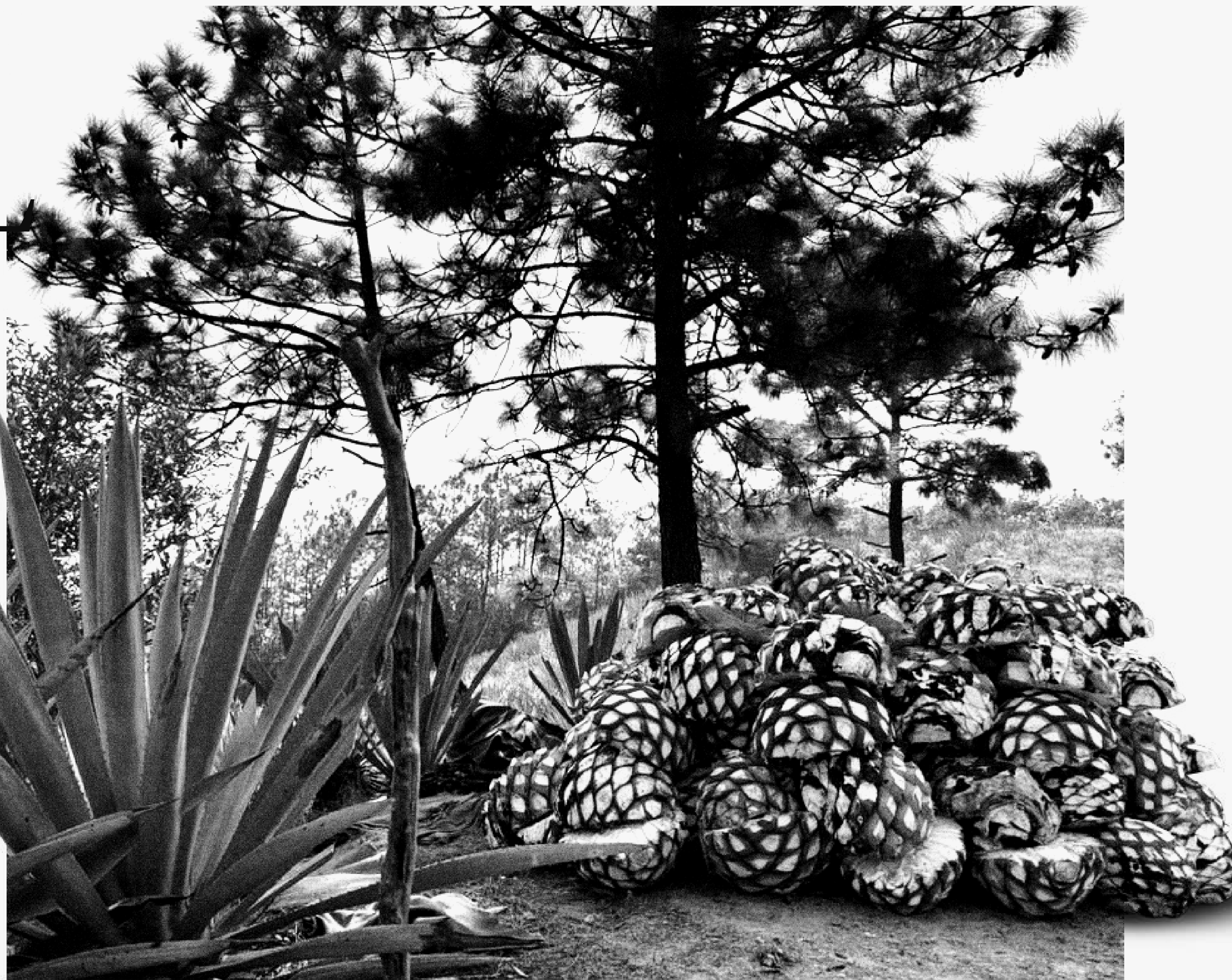


The
MEZCAL-MAKING
PROCESS



RAW MATERIAL *selection*

Only fully mature agaves from
Giów Bich's plantings are
selected to ensure ideal
ripeness for mezcal
production.



Baking



Agave piñas (heads) are baked in an earth oven prepared with pine and oak. Once the volcanic or river stones reach a high heat (Piedra-Lumbre), the piñas are placed inside and covered with palm mats and soil, creating an underground oven that bakes the agave over 4-5 days.

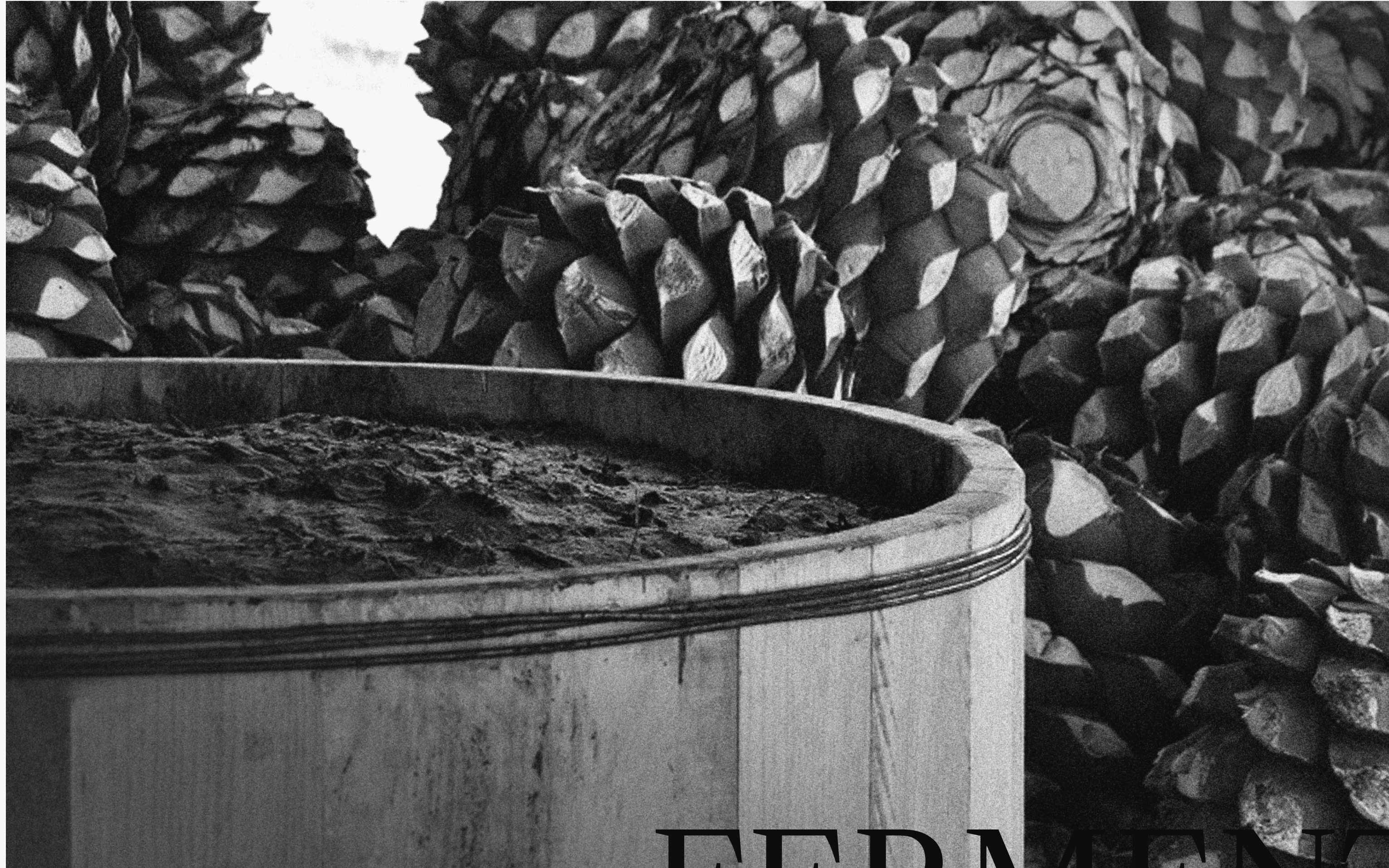
This slow roasting gives ZAMA mezcal its earthy aroma, rich flavors of cooked agave, and a subtle smoky finish.

GRINDING



Using a traditional stone tahona or a Chilean mill pulled by a horse, the roasted agave is crushed to release its juices, which are then collected in a basin to allow natural yeast inoculation.





The crushed agave is placed into large 1000-liter pine vats with bagasse and water. Natural yeasts from the environment work on the mixture for 6-8 days, depending on weather conditions, in the crucial fermentation stage that forms the base of mezcal.

FERMENTATION

When fermentation ends, the bagasse and liquid are placed into a 200-liter still. The first distillation produces "shishe" (a low-alcohol spirit). In the second distillation, this liquid is distilled again, producing mezcal at the desired alcohol level.



DISTILLATION

Quality

Every step, from harvest to bottling, is done at the source, adhering to NOM070, the Mezcal Denomination of Origin standard. Careful selection and artisanal methods ensure ZAMA's unique, high-quality mezcal.

- 100% Agave
- Artisanally crafted in copper stills
- Produced in San Pablo Lachiriega, Oaxaca, Mexico





LOCATION

Piedra-Lumbre palenque is located on Gato Hill ("Giów Bich"), San Pablo Lachiriega, Oaxaca, Mexico.

Bottling Facility: Blvd de las Naciones, Lot 1B, Block D, Parque Industrial 2000, Magdalena Apasco, Oaxaca, Mexico, ZIP 68226.

U.S. Office: Mezcal Artesanal, LLC, 499 7th Ave, 23rd Floor South Tower, New York, NY 10018, United States.



Fun PRODUCTS

ZAMA Artisanal Mezcal

100% Agave Espadín

Oaxaca. 750 ml glass bottle (25.36 FL OZ),
41% Alc. by Vol.

ZAMA Artisanal Mezcal

100% de Agave Espadín + Cuishe (Ensamble)

Oaxaca. 750 ml glass bottle (25.36 FL OZ),
42% Alc. by Vol.