



**DON
AMADO**
MINERO de OAXACA *Mezcal*

COVER:
GERMAN BONIFACIO ARELLANES ROBLES




SANTA CATARINA MINAS

A large, mature tree with thick, dark branches and a dense canopy of bright red flowers dominates the upper half of the image. The tree is positioned in front of a bright yellow building with large windows and glass doors. Several people are visible in the foreground and near the building entrance, some looking towards the camera and others engaged in activities. The overall scene is vibrant and captures a lively street atmosphere in Oaxaca.

OAXACA

Home of poets, artists and rebels, fiercely independent and still wholly Mexican, Oaxaca is the birthplace of countless inspiring cultural touchstones. Here, we pass down cherished mezcal distilling traditions while also exploring and innovating.



IN THE HEART OF SOUTHERN MEXICO, the Arellanes family has been carefully handcrafting fine Oaxacan mezcal for eleven generations. We use only 100% mature highland agave plants: varieties such as Espadín, Arroqueño, Bicuixe, Tripón, Tobalá, and Barríl. After roasting the hearts of these prized agave in wood-burning earthen pits, the plants' treasured juices are distilled in handmade Oaxacan ceramic-and-bamboo pot stills. This unique distillation method gives Don Amado its distinctive “minero” flavor and herbal bouquet, while proudly honoring a sixteenth-century production tradition native only to the legendary state of Oaxaca.





JOHN ÁNGELES MARTINEZ



HARVEST

We grow the Espadín variety of *agave americana* for the lion's share of our mezcal, but we also sustainably forage wild-growing varieties on our lands in and around Santa Catarina Minas, Oaxaca, such as Arroqueño, Largo, Bicuixe, Tripón, Tobilá, and Barríl. The plants, pollinated by bats, birds and butterflies, take their time building peak starch content that will convert to sugars when roasting, after their long growth cycle ranging from eight to fifteen years.



LARGO MAGUEY



ESPADÍN MAGUEY



ARROQUEÑO MAGUEY



LARGO MAGUEY



ARMANDO ARELLANES




ROAST

Agave-roasting pits at the Destilería Real de Minas are lined with red-hot river rocks and stoked with a mix of locally-grown mesquite and cypress wood. Mature agave hearts, known as “piñas” for their pineapple-like appearance, are layered on, then covered with spent agave fiber called bagaso, to create an earthen oven that slowly smoke-roasts them for four days to get a fuller conversion of plant starches to fermentable sugars.



GERMAÍN ARELLANES,
ARMANDO ARELLANES,
JOHN ÁNGELES MARTÍNEZ

A man wearing a red t-shirt and a light-colored hat is kneeling on a wooden stool, using a large machete to clean agave hearts. He is surrounded by a large pile of cleaned agave hearts and a red wheelbarrow filled with them. Another person's legs are visible in the background.

After cooking the maguey in underground roasting pits, the piñas are hand-cleaned to removing charring prior to fermentation, in order to create brighter, more delicious spirits that reflect careful craftsmanship.

JOHN ÁNGELES MARTINEZ



BEZALEEL ARELLANES



FERMENT

The roasted agave piñas are shredded and left to ferment in open-air wooden vats, where they're graced with ambient wild yeasts that waft through the room. The sweet, bubbling mixture is stirred and tasted daily until it's just right for distillation.



ARMANDO ARELLANES



DISTILL

Handmade clay pots fashioned with bamboo downspouts have served our family well for eleven generations of making mezcal –why change? Perched over a brick oven and insulated with spent agave fibers, these rustic *olla* stills aren't just practical and simple - they also contribute an earthy minerality to the flavor of our mezcal, known known around Oaxaca as the “minero” style.



MADURACIÓN EN VIDRIO

A photograph of a cellar or distillery. In the foreground, several wooden barrels with metal hoops are stacked. In the background, more barrels are visible against a brick wall. On the right side, a large, green glass demijohn bottle with a cork stopper is prominently displayed. The word "AGE" is overlaid in large, white, serif capital letters across the center of the image.

AGE

As fine Oaxacan mezcal producers have done for centuries, we offer both blanco and aged expressions: some varieties are bottled right after distillation, and others are first rested in glass demijohns or oak casks for settling and refinement. When oak barrels are used, we adhere to Mexico's historic practice of aging in used white-oak casks that previously held Mexican brandy.







From eleven generations of Arellanes master mezcalero distillers, we – Bonifacio Arellanes, Armando Arellanes, Germain Arellanes, and Bezaleel Arellanes – invite you to enjoy our fine mezcal.

¡Salud!



Espadin
RÚSTICO



ARROQUEÑO



LARGO



Espadin
PECHUGA



Ensamble
TRIPÓN,
BARRIL &
BICUISHE



Ensamble
TOBALÁ
& BICUISHE



Espadin
REPOSADO



Espadin
AÑEJO



DESTILERÍA
REAL DE MINAS

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DEL AGAVE**
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