



ORIGEN RAIZ

DEL ESPIRITU

A mezcals made in Durango, Origen Raiz was born of the roots of two familial traditions in different parts of Mexico.

Six generations of master mezcalderos with proud Zapotec origins in Oaxaca, bound together with a group of mezcalderos, proudly Duranguenses. A project grew from this union, with respect for our Mother Earth and the gift She gave to our people, the Maguey Cenizo.

THE PARTNERSHIP

Origen Raiz represents a partnership between two distinct sets of Mexican roots.

The Saravia family of Durango have a long history in the area, constantly working to improve the local economy through business. The Cortés family of Oaxaca, bring six generations of knowledge in mezcals production.

The families were brought together by their sons, Asis Cortés and Bildo Saravia, through passion for their culture and respect for their heritage.

AGAVE CENIZO

Agave durangensis, known as 'cenizo', grows in the wild, high elevation desert plateaus of Durango and Zacatecas. Its pencas appear greenish-grey and leather-like. A hardy species, it can withstand frosts, allowing it to grow at higher elevations.

It takes between 10-14 years to mature prior to harvest.

TASTING NOTES

Appearance: Water

Aroma: Concentrated, sweet, mature roasted agave. Lightly perfumed floral notes of raw honey and honeysuckle.

Palate: Full, round and rich. Good weight and grip with great balance.

Finish: Mildly spicy and lingering.

ABV: 48% abv (may vary by batch)

PRODUCTION PROCESS

- 100% Cenizo Silvestre
- Wood-fired pit oven
- Mule-drawn tahona
- Open-air fermentation in American Red Oak tanks
- Local source, natural spring water
- Double distilled in copper pot stills