

LOS PERDIDOS™

EXQUISITE

OAXACA 100% MAGUEY



100% MAGUEY TEPEZTATE

| | |
|------------|----------------------------|
| LOT # | 127 |
| BATCH SIZE | 245 LITERS 6 X 750ML |
| ALC/VOL | 54.6% (109.2 PROOF) |
| AGED | 4 MONTHS IN COGNAC CASK |
| UPC CODE | 8-60010-30940-7 |

100% MAGUEY ARROQUEÑO

| | |
|------------|------------------------------|
| LOT # | 133 |
| BATCH SIZE | 280 LITERS 6 X 750ML |
| ALC/VOL | 49.8% (99.6 PROOF) |
| AGED | 5 MONTHS IN ARMAGNAC CASK |
| UPC CODE | 8-60010-30941-4 |

Los Perdidos single barrel releases are made from select wild and cultivated maguey in Santa Catarina Minas, Oaxaca. We source our maguey using sustainable practices such as replanting three plants for each one harvested in the wild.

After distilling in traditional clay pot stills by the Arellanes brothers (Germain, Bezaleel and Armando), 11th generation Maestro Mezcaleros, the spirits are then rested in fine French oak barrels previously used for Cognac, Armagnac and Calvados. The tight-grained European oak used in these casks highlights the spirits' inherent flavors and aromatics, never dominating.

The Los Perdidos selections are then bottled undiluted at full barrel strength. Made from mature eighteen- to twenty-three-year old maguey, these intriguing expressions are reflective of microclimate and method, so we only kiss them with the world's most complex, dense oak for an exquisite experience of this most traditional spirit.

LOSPERDIDOSMEZCAL.COM

DISTILLED IN SANTA CATARINA MINAS. IMPORTED BY TERRANOVA SPIRITS. CONTACT: INFO@TERRANOVASPIRITS.COM