

LOS PERDIDOS

— DE LA NOCHE™ —



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

Drawing on the long-standing influence of French culture upon Mexico's history, the French oak-finished mezcals from Los Perdidos De La Noche are like an homage to that heritage.

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

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