



NACIDO PARA MORIR

www.destiladosdelincuente.com

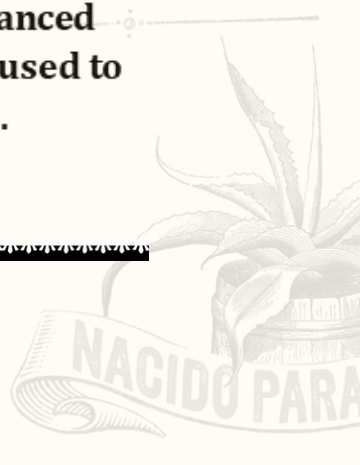
Delincuente®



Destilados Delincuente is a mezcal and sotol maker harmonizing culture and traditions of two cultures. Our main goal is to join the best of our land in a single brand, putting together two spiritual drinks, one from the northern and the other one from the southern of the country, rescuing the traditional processes and taking care of quality for the tasters' pleasure.

From Oaxaca, mezcal from Sola de Vega region, where the best Agave plants are produced are put through a process that begins with the plants' head burning in conic oven and volcanic rocks, grounded with wooden mallet and clay pot double distillation.

From Chihuahua "Sotol" which is made with the best wild plants from Dasylirion a liliaceous plant which inhabitants from the great Paquime, the most advanced agricultura! culture from the northern of Mexico used to ferment to use it in their ceremonial rituals.



NACIDO PARA



"Delincuente" Sotol an Agave causes from the very first experience an awakening not only to the senses but also to the consciousness of the taster. A millenary drink, Gods' drinks that are awarded through the world because of their pureness and high quality.

A distinct beverage from the north of Mexico that contains ancestral knowledge, heart, and soul in every distill process; these are the necessary elements to transform a plant into a beverage of the gods.

SOTOL
GRAFT



MEZCAL ANCESTRAL

Delincuente

NACIDO PARA
MORIR



The ancestral legacy is used combining the craft process with the experience gained through many generations and adding the mysticism and magic from Mexico's natives.

ANCESTRAL
MEZCAL

The elaboration of *Delincuente* in a clay pot is a mixture of ancestral knowledge, art and a bit of magic, it is the only explanation of how a plant can become a beverage for the gods.

7 GREAT MEZCALS ARE CREATED BY DESTILADOS DELINCUENTE;

An ancestral classic and young with Agave Espadín (Agave vivipara), with silver nuances and notes of sweet potato and slightly smoked Catilla banana that envelops and remains on the palate. Another 3 ancestral delicacies are distilled from the Agaves Tobala, Arroqueño, and Coyote that give mezcal with intense aromas and smooth on the palate. From Agave Espadín 3 house specialties are also distilled: Tamarind, Rabbit Breasts and Turkey, made with a special recipe where the skinless breast is incorporated along with some fruits and spices such as pineapple, tangerine, Castile bananas, blueberries and cinnamon giving this mezcal a sweet and generous finish.



ANCESTRAL MEZCAL

YOUNG
100% AGAVE



WHAT MAKES AN ANCESTRAL MEZCAL?

1.- Cooking:

It is cooked only in a conical volcanic stone oven.

2.- The Grinding:

It is ground with a wooden mallet and does not use anything electrical, only the force of man.

THE BEST ANCESTRAL MEZCAL is distilled with direct fire in clay pots including the fiber of the maguey or bagasse.



LA SUERTE CUANDO SE CAMBIA,
SE CONVIERTE EN ENEMIGO.

YA OLVIDENSE DE





SALTS made in a traditional and artisanal way



- **Chapulin SALT**
- **Dry Mexican Chili's SALT**
- **Worm SALT**

LA SUERTE CUANDO SE CAMBIA,
SE CONVIERTE EN PREMIO.



DESTILADOS *Delincuente* MERCH



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ANCESTRAL

MEZCAL

&

CRAFT

SOTOL

SALES/VENTAS

614 130 67 55

destiladosdelincuente@gmail.com

www.destiladosdelincuente.com





GOVERNMENT WARNING: (1) ACCORDING TO THE SURGEON GENERAL, WOMEN SHOULD NOT DRINK ALCOHOLIC BEVERAGES DURING PREGNANCY BECAUSE OF THE RISK OF BIRTH DEFECTS. (2) CONSUMPTION OF ALCOHOLIC BEVERAGES IMPAIRS YOUR ABILITY TO DRIVE A CAR OR OPERATE MACHINERY, AND MAY CAUSE HEALTH PROBLEMS.

PROTECTED DESIGNATION OF ORIGIN

PRODUCT OF MEXICO

