



# MEZCAL DESTILADO CON CACAO

QuiQuiRiQui

92 POINTS - Wine Enthusiast - 2023  
SILVER - Bartenders Spirits 2022

QORQ Mezcal was founded in 2012 after the owner Melanie Symonds, ran a successful pop up Mezcal bar in East London and recognized a gap in the market for an affordable yet traditionally made mezcal. During a research trip to Oaxaca in 2011 Melanie meet the Mendez family who have been producing mezcal for 4 generations.

The Mendez family make QORQ at their family Palenque. The family have a strong connection with the local community and since partnering with QORQ, have been able to start several sustainability projects within the municipality. They are one of the few producers in the area to build vinasas disposal units which neutralizes the acidic run off from the mezcal production, before its disposed of. To heat their roasting pit they only use non endangered wood species and focus on buying wood from government certified sustainable sellers. QORQ is

committed to supporting the Mendez family's social responsibility towards the local people and environment, taking conservation steps whenever possible.

QORQ's aim has always been to offer high quality traditional Mezcal, made without additives, chemicals or preservatives.

QORQ is a single palenque Mezcal, batches are always made to order from one producer and never blended from multiple sources.

QORQ Mezcal Destilado con Cacao is Espadin Mezcal made to the family recipe. After 2 distillations the mezcal is macerated for 2 weeks with home roasted cacao beans then distilled a third time. This type of mezcal is locally called "Pechuga" style and is made for special occasions.



## MEZCAL IS NOT JUST A DRINK, IT'S A WAY OF LIFE

### PRODUCT OVERVIEW

#### TASTING NOTES

- Warm spice, pepper, and chocolate
- Toasted pecans, vanilla, dark chocolate
- Cinnamon, malt, saline

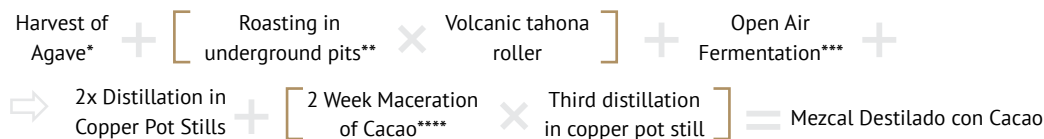
**CATEGORY:** Destilado Con  
**VARIETY:** 100% Agave Espadin  
**AGAVE AGE:** 5-9 Years  
**COOK:** Pit roast

#### SERVING RECOMMENDATIONS

- Traditionally served neat with orange slices
- great base for cocktails
- goes well with white vermouth and tropical fruit

**FERMENTATION:** Wild yeast, open air in wood vats  
**DISTILLATION:** Copper pot distillation  
**VILLAGE:** Santiago Matatlan  
**STATE:** Oaxaca

### PRODUCTION PROCESS



\* Espadin  
 \*\* Pits are lined with volcanic rock and sustainably sourced wood. Pit covered with bagazo when filled  
 \*\*\* Fermentation in wooden vats  
 \*\*\*\* Whole Cacao Bean

47%  
ALC/VOL

700mL  
BOTTLE



SKU

DISTRIBUTOR

SALES REPRESENTATIVE

BOTTLE PRICE

CASE PRICE

# ORIGIN



OAXACA  
MEXICO

FULL PRODUCT LINE

