



MEZCAL DESTILADO CON MOLE

QuiQuiRiQui

98 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 Mole is Espadin Mezcal, made to the family recipe. The Mezcal is macerated for 2 weeks with the Mendes family's mole recipe. The amazing flavors represented in this mezcal will transport you directly to the home of the Mendez family. 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

- Earthy notes with leather, spice, pepper and chocolate
- Toasted nuts, vegetal with stewed fruits
- Long and spicy finish with roasted cacao and pepper

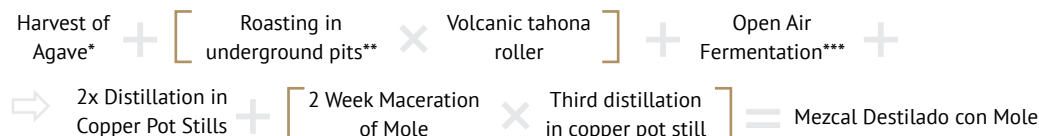
CATEGORY: Destilado Con
VARIETY: 100% Agave Espadin
AGAVE AGE: 5-9 Years
COOK: Pit roast

SERVING RECOMMENDATIONS

- Traditionally served neat with orange slices
- Great base for cocktails
- Goes well with bitters and grapefruit

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

47%
ALC/VOL

700mL
BOTTLE



SKU

DISTRIBUTOR

SALES REPRESENTATIVE

BOTTLE PRICE

CASE PRICE

ORIGIN



OAXACA
MEXICO

FULL PRODUCT LINE

