



MEZCAL ENSAMBLE JOVEN

QuiQuiRiQui

95 Points - Wine Enthusiast - 2023

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 Artesanal Ensamble Joven is an equal blend of three agaves: espadín, wild cuishe, and wild tepezate. This is a reposnible way to introduce different flavor profiles of wild agave but not put strain on the wild population.



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

PRODUCT OVERVIEW

TASTING NOTES

- Fresh green vegetal notes
- Forest pine, bright acidity, light smoke
- Wild flowers, cut grass, pink peppercorn

CATEGORY: Ensamble Jove

VARIETY: 100% agave espadin, wild cuishe, wild tepezate

AGAVE AGES: 5-30 years

COOK: Pit roast

SERVING RECOMMENDATIONS

- Traditionally served neat with orange slices
- Great base for cocktails
- Goes well with citrus

FERMENTATION: Wild yeast, open air in wood vats

DISTILLATION: Copper pot distillation

VILLAGE: Santiago Matatlan

STATE: Oaxaca

PRODUCTION PROCESS

Harvest of Agave* + [Roasting in underground pits** × Volcanic tahona roller]*** + Open Air Fermentation**** +

⇒ 2x Distillation in Copper Pot Stills = Mezcal Ensamble Joven

* Agave range from 5-30 Yrs

** Pits are lined with volcanic rock and sustainably sourced wood. Pit covered with bagaza when filled

*** All varieties roasted and rolled together

**** Fermentation in wooden vats

47% 700mL
ALC/VOL BOTTLE



SKU

DISTRIBUTOR

SALES REPRESENTATIVE

BOTTLE PRICE

CASE PRICE

ORIGIN



**OAXACA
MEXICO**

FULL PRODUCT LINE

