



MEZCAL ARTESANAL ESPADÍN

QuiQuiRiQui

96 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.



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

PRODUCT OVERVIEW

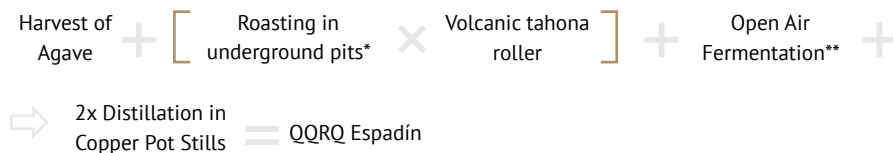
TASTING NOTES

- Lightly vegetal, earthy, woody, black pepper taste
- Slightly sweet, spicy, and dark chocolate finish

SERVING RECOMMENDATIONS

- Serve Neat in a Copita, Snifter or Glencairn
- Great base for margaritas and Bloody Marias
- Pairs well with citrus and coconut

PRODUCTION PROCESS



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

45% ALC/VOL 700mL BOTTLE



SKU

DISTRIBUTOR

SALES REPRESENTATIVE

BOTTLE PRICE

CASE PRICE

ORIGIN



OAXACA
MEXICO

FULL PRODUCT LINE

