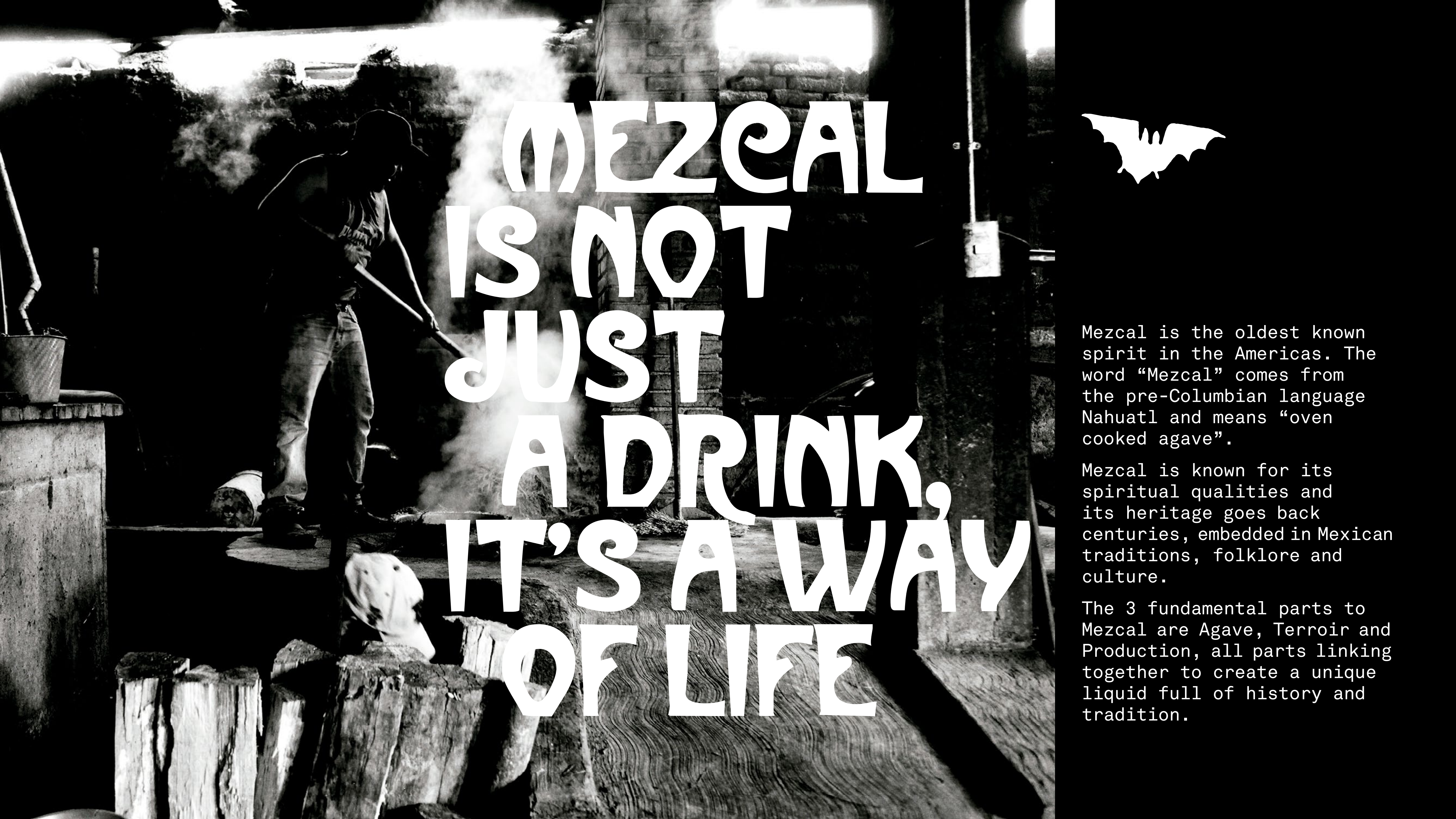




MEZCAL
ARTESANAL



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



Mezcal is the oldest known spirit in the Americas. The word “Mezcal” comes from the pre-Columbian language Nahuatl and means “oven cooked agave”.

Mezcal is known for its spiritual qualities and its heritage goes back centuries, embedded in Mexican traditions, folklore and culture.

The 3 fundamental parts to Mezcal are Agave, Terroir and Production, all parts linking together to create a unique liquid full of history and tradition.



Quiquiriqui Mezcal are all single palenque, handcrafted spirits, produced in Oaxaca, Mexico.

Established in 2012, we partner directly with families who have been producing traditional Mezcal in their communities for generations.

Our products are made to order in small batches. We are committed to making our Mezcal with a social responsibility towards the local communities.

QQRQ has always worked hard to bring quality hand-made Mezcal to you all at affordable prices.

After spending 6 months in Oaxaca learning about and falling in love with Mezcal, its culture and history (and opening the UK's first Mezcaleria) owner Melanie started the brand, working with the Mendez family from Matatlan who she met several years before during a research trip.

The family have been involved in agave spirit production for 3 generations, working from their family palenque for over 80 years. Using only traditional production techniques and secret recipes passed down through the family, each QQRQ expression is a 100% hand-made, organic spirit. The range from QQRQ is currently sold worldwide and has grown sustainably with a focus on maintaining its historical production and keeping its single palenque, family orientated values.



HOW WE MAKE QQRQ MEZCAL

1. AGAVE

The Mendez family have longstanding relationships with agave farmers from all over the state of Oaxaca, some of the current suppliers have been working with the family for over 30 years. Growing a small amount themselves allows us to ensure all the agaves we use are fully mature and that a fair price is paid to all the farmers supplying them. The agave are all harvested by hand when mature, then brought to the family palenque to begin the next part of the process.

2. ROASTING

The agave heart (piña) is cut and roasted in a wood fired cone shaped oven dug into the ground. Wood and volcanic rocks are placed in the bottom and set alight. The wood heats the rocks and agave are placed upon them using layers of cooked agave fiber for protection. When the oven is full the agave

are covered in more layers of fibers and a layer of earth to keep in the heat. The agave are baked and steamed in their own juices inside the enclosed oven for 3-5 days, depending on the heat and the oven is then left to cool before the agave are removed.

3. MILLING

Once the cooked agaves are cooled they are all chopped by hand and crushed the old fashioned way using a volcanic rock wheel called a Tahona, pulled by horse.

4. FERMENTING

The crushed agave are placed in open wood vats with spring water and this is left to ferment naturally, utilising only airborne yeasts, depending on temperature this can take as little as 4 days and as long as 3 weeks. The natural ferment is another reason the flavour profile is unique, no batch will ever taste exactly the same when these traditional methods are used.

5. DISTILLING

When the agave has fermented it is put into 350 litre alembic copper pot stills. The still is heated by wood at a low temp and the first distillation takes place - this takes a minimum of 8 hours and the liquid is collected. The stills are then cleaned, the fibres removed (and saved for lining the next roast) The liquid is returned to the still for the second distillation.

The still is fired at a lower temperature (lower temp means slower distillation means more flavour!) The liquid is collected in stages - the first liquid collected is

called 'the heads' (high ABV and full of magic) the next cut is the heart (smooth, mid ABV) then the final cut is the tails (low ABV, bitter flavour) These 3 cuts are then blended to produce the family recipe, this part is always kept a secret!

6. BOTTLING

The blended mezcal is then rested for 2 weeks to allow the flavours to work their magic and develop in harmony, then it is bottled by hand on site by the family and their team.

QORQ CACAO PECHUGA

ABV: 49%
Agave type: Espadin

+ Tasting Notes

Nose: Earthy, sweet dark chocolate.

Palate: Dark chocolate, tobacco and vegetal.

Finish: Bitter cocoa and agave sweetness.

QORQ CAFE PECHUGA

ABV: 49%
Agave type: Espadin

+ Tasting Notes

Nose: Earthy, bitter, coffee.

Palate: Bitter cocoa, coffee, slightly vegetal.

Finish: Smooth coffee and agave sweetness.

QORQ MOLE PECHUGA

ABV: 49%
Agave type: Espadin

+ Tasting Notes

Nose: Earthy, leather, spice, pepper and chocolate.

Palate: Complex spices, nutty, earthy, vegetal, stewed fruits.

Finish: Long and spicy, roasted cacao and peppery.

QQRQ ESPADIN

ABV: 45%

Agave type: Espadin

+ Tasting Notes

Nose: Sweet agave, leather, vanilla, pepper and smoke.

Palate: Lightly vegetal, earthy, woody, black pepper.

Finish: Slightly sweet, spicy, dark chocolate.

CACAO ENSAMBLE

ABV: 47%

Agave type: Tepeztate, Cuishe, Espadin

A blend of equal amounts of the 3 agave varieties.

+ Tasting Notes

Nose: Complex, green, brine, pepper.

Palate: Vibrant vegetal and mineral, salty olives.

Finish: Pepper, a little sweetness.

WHATS THE BEST WAY TO DRINK MEZCAL??

...However you like it best!!

Mezcal is traditionally enjoyed without ice, sipped on its own or alongside food... but if you are not a sipper it's a great cocktail ingredient. Try some of our favourites here...

HEAVY CALIFORNIA
by oportobar.co.uk

37.5ml QQRQ Espadin
20ml passion liqueur
5ml passion fruit syrup
Handful of mint
10ml chilli gomme
15ml fresh lime

Shake and pour over crushed ice. Fill the glass with more ice. Garnish with a mint sprig and orange.



PIÑA FUMADA
by Discount Suit
Company, London

35ml QQRQ Espadin
35ml fresh lemon juice
35ml fresh pineapple juice
15ml of honey mixed with
5ml water
10ml of velvet falurnum

Shake and pour over cubed ice. Add a splash of soda and fill the glass with crushed ice. Garnish with pineapple leaves and lemon wedge.



OAXA - QUIRI
by Gemma Terry, Ojo Rojo
25ml Camazotz Oaxacan Rum
25ml Banana infused
QQRQ Espadin
20ml Piloncillo & canela
sugar syrup
25ml fresh lime juice

Shake over ice and strain into a glass. Garnish with dehydrated banana.



QUIQUIRIQUI MEZCALOMA
by strangelove.com.au

30ml QQRQ Mole Pechuga Mezcal
Strangelove Salted Grapefruit

Fill a highball glass with ice. Pour in the mezcal. Top with the grapefruit soda. Garnish with wedge of pink grapefruit.





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