



# QUIQUIRIQUI (QQRQ) MEZCAL

## DESTILADO CON MOLE

QQRQ 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 QQRQ AT THEIR FAMILY PALENQUE. THE FAMILY HAVE A STRONG CONNECTION WITH THE LOCAL COMMUNITY AND SINCE PARTNERING WITH QQRQ, 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. QQRQ IS COMMITTED TO SUPPORTING THE MENDEZ FAMILY'S SOCIAL RESPONSIBILITY TOWARDS THE LOCAL PEOPLE AND ENVIRONMENT, TAKING CONSERVATION STEPS WHENEVER POSSIBLE.

QQRQ'S AIM HAS ALWAYS BEEN TO OFFER HIGH QUALITY TRADITIONAL MEZCAL, MADE WITHOUT ADDITIVES, CHEMICALS OR PRESERVATIVES.

QQRQ 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

QQRQ 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 RÉCIPE. 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.

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**TASTING NOTES:**

EARTHY NOTES WITH LEATHER, SPICE, PEPPER AND CHOCOLATE

TOASTED NUTS, VEGETAL WITH STEWED FRUITS

LONG AND SPICEY FINISH WITH ROASTED CACAO AND PEPPER



**SERVING RECOMMENDATIONS:**

TRADITIONALLY SERVED NEAT WITH ORANGE SLICES

GREAT BASE FOR COCKTAILS

GOES WELL WITH BITTERS AND GRAPEFRUIT

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**CATEGORY:** DESTILADO CON  
**VARIETY:** 100% AGAVE ESPADIN

**AGAVE AGE:** 5-9 YEARS

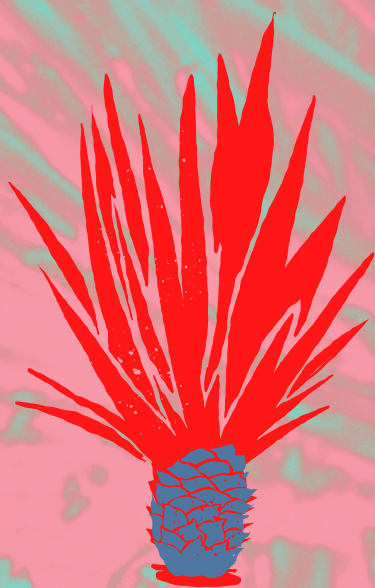
**COOK:** PIT ROAST

**FERMENTATION:** WILD YEAST, OPEN AIR IN WOOD VATS

**DISTILLATION:** COPPER POT DISTILLATION

**VILLAGE:** SANTIAGO MATATLAN

**STATE:** OAXACA



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