




**MARÍA
DOLORES[®]**
**MEZCAL
CON MADRE**

MEZCAL CATALOG 2022




**MEZCAL
ARTESANAL**



CONTENTS

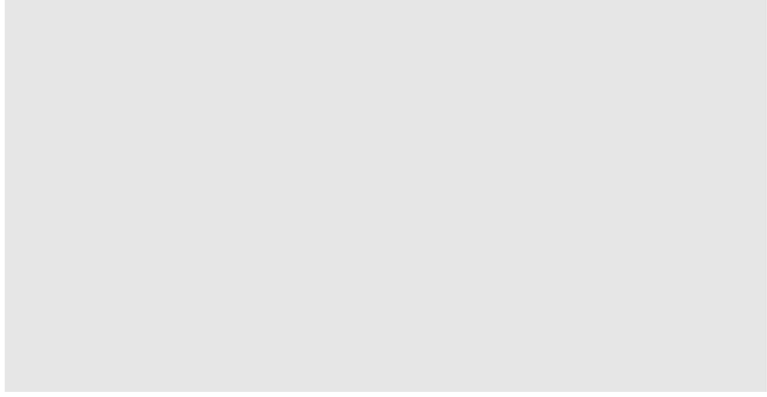
- 04 About Mezcal Maria Dolores**
Our History

- 08 About Mezcalera Family**
[Familia mezcalera]

- 11 Mezcal Production**

- 12 Technical Data Sheet - Experience**
White 

- 13 Technical Data - Experience**
Abocado con Gusano



OUR HISTORY

Its name is due to María Dolores Pedrero Corzo, a prominent businesswoman and descendant of Hernán Pedrero and María Dolores Corzo, born in 1950 in San Cristobal de las Casas.

María Dolores





Also known as "la güerita" (blondy), this woman has been a solid pillar in raising her family.

At an early age, barely 26 years old, she had to overcome an unexpected widowhood by taking over the family business.

With no experience at that time, she had no idea that she would become one of the most recognized businesswomen in the region.

María Dolores procreated five sons to whom she instilled values that led her to success throughout her life: honesty, love, humility, hard work and responsibility.

These values are the ones her children seek to transmit through a mezcal worthy of their mother, paying her a special tribute.





“

Mezcal María Dolores is a tribute to the Mexican and worldwide tradition of praising great mothers

”

Born from the union of 5 siblings, Maria Dolores reflects in its flavor the virtues of a great mother; simple, yet complex, welcoming, yet courageous.

Thus, our Mezcal opens the doors to enjoy the world of mezcal thanks to its light and comfortable taste.

At the same time, its distinctive and robust flavor delights both the first-time drinker and the most demanding and experienced connoisseur.





ABOUT THE MEZCALERA FAMILY



**Don Cástulo
Méndez Sernas**
Second generation



**Juan Diego
Méndez Gómez**
Third generation

The origin of María Dolores Mezcal goes back to a Oaxacan family of mezcal tradition. Since he was 12 years old, Don Cástulo Méndez Sernas, originally from Santiago Matatlán, began to delve into the world of mezcal thanks to his father, Víctor Méndez, who taught him the mezcal production process, from the planting of the maguey to its distillation.

Years later, in 1970, the second generation of the Méndez family began to follow in the footsteps of their ancestors. The family became independent by creating their own company called Bronco Matateco S.A. de C.V., through which they applied the teachings of Don Víctor. Don Cástulo followed in his father's footsteps, teaching his son Juan Diego Méndez the art of the master mezcalero.

Thus, through Juan Diego, the third generation began to work in the family factory maintaining that important millenary tradition; today they are careful to continue respecting the tradition by taking care of every part of the process. This mezcal tradition has managed to build a community that enjoys various aromas, textures and flavors, which are appreciated in their traditional beverages.



MANUFACTURING MEZCAL



1

Cutting

Jimador



4

Fermentation

In outdoor pine wood barrels



2

Cooking

Volcanic stone kiln



5

Distillation

Double distillation in copper stills



3

Milling

Mechanical



6

Bottled

at origin





YOUNG

100% Agave
Agave Angustifolia (Espadín)

TECHNICAL SHEET

Category - Young

Volcanic stone conical kiln

Mechanical milling

Fermentation in pine wood vat

Double distillation in copper stills

Master Mezcalero - Juan Diego Mendez Gómez

ALCOHOLIC PERCENTAGE:
40% ALCOHOL / 80 PROOF

EXPERIENCE



Taste

Citrus fruit sensation with a touch of orange and tangerine, leaving a soft taste of cooked maguey.



To the nose

Fruity and citrus notes intermingle with the characteristic aroma of cooked agave.



To the eye

Crystal clear with pearls that reflect its balanced alcoholic richness.





ABOCADO CON GUSANO (MACERATED WITH WORM)

100% Agave
Agave Angustifolia (Espadín)

TECHNICAL SHEET

Category - Young

Volcanic stone conical kiln

Mechanical milling

Fermentation in pine wood vat

Double distillation in copper stills

Macerated with agave worms for up to one week

Master Mezcalero - Juan Diego Mendez Gómez

ALCOHOLIC PERCENTAGE:

40% ALCOHOL / 80 PROOF

EXPERIENCE



Taste

Citrus fruits that evolve into mineral notes evolving into spices, wet earth and a sweet matrix.



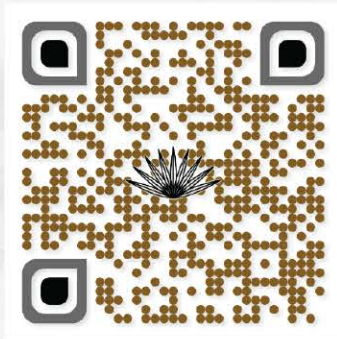
To the nose

A light and discreet touch of vanilla, mixed with herbal essences and fruity notes.



Appearance

Crystal clear and bright, distinguished pearls.



#MOMENTOS CON MADRE

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