

Technical Data Sheet

HOP MEZ



About:

Hop Mez is a 40% ABV Artisanal Mezcal that is triple distilled with centennial hops. The hops deliver a hop-forward aroma with a complex botanical palate. The Espadin finishes with classic agave notes and a long smooth finish. Designed for the American beer connoisseur but versatile enough for cocktail lovers.

Production Details:

Mezcalero: Celso Martinez Lopez
Style: Destilado Con Lúpulo (Pechuga)
Location: Santiago Matatlan, Oaxaca
Agave: Espadin (Angustifolia), Cultivated
Oven: Conical
Roast: 3 Days
Crushing: Tahona Stone
Fermentation: 1000L Pine Vat, Wild Yeast
Wood: Mesquite
Hops: Centennial
Distillation/ Triple, 300L Copper Alembic
ABV: 40%
Batch / 900L

Award: Double Gold; San Francisco World Spirit Competition 2022

Patent: Patent pending for Mezcal distilled with hops (Destilado Con Lupulo).

Capacity:

The distillery is equipped with four 300L copper stills and four 1000L vats for an average daily capacity of 300L. Monthly production of approximately 9000L.

Shipping pallet:

750ml bottles in boxes of 6 / 143 cases / 858 bottles / 2336lb
200ml bottles in boxes of 12 / 217 cases / 2604 / 2400lb

www.hopmez.com

