

BORN IN  
OAKLAND

# HOP MEZ

MADE IN  
OAXACA



## AWARD-WINNING

DOUBLE GOLD - SAN  
FRANCISCO WORLD SPIRITS  
COMPETITION 2022

What started as surfing trip to the coast of Mexico ended with a handshake with a master mezcalero and the world's first Mezcal distilled with hops, HOP MEZ.

HOP MEZ is produced from agave Espadin that is sourced from local and family-owned farms, roasted over mesquite for 3 days and then crushed, fermented, and triple distilled with Centennial hops.

### TASTING NOTES

A bittersweet nose of citrus and soft woody aromatics smooths the way for a flavor profile of sweet maguey, spice, river rock & mountain water.

### PRODUCTION DETAILS

Location: Santiago Matatlan, Oaxaca

Agave: Espadin (*Angustifolia*)

Style: Destilado Con Lupulo (Pechuga)

ABV: 40%



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## MEZZY HOTTIE

Mezcal Martinez + HOPMEZ

Yield: makes one cocktail  
Time: 5 minutes

### INGREDIENTS

2 oz. HOPMEZ

1/2 oz. Cynar

1/2 oz. Carpano Antica Formula Sweet Vermouth

1/4 oz. Luxardo Maraschino Liqueur

Orange peel, for garnish

### INSTRUCTIONS

Fill the cocktail shaker with ice, mix it the HOPMEZ with sweet vermouth, cynar, and Luxardo and stir until chilled.

Strain into an old fashioned glass, hold a lighted match over the glass, and squeeze the orange peel to release its oils over the cocktail.

Garnish the cocktail with the orange peel.

CENTENNIAL is the featured hop in legendary IPAs such as Russian River's Pliny the Elder, Founders' Centennial IPA, and Bell's Two Hearted Ale.

Citrus, floral, woody aromatic



Maguey espadin (*Agave angustifolia*) is the most commonly used Maguey in mezcal. It generally takes about 8-12 years to mature.

Mild sweetness, herbal, citrus



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