

# DERRUMBES®

## GUERRERO

### PRODUCT / PROCESS DESCRIPTION

#### AGRICULTURE

NOTHING IS MORE IMPORTANT THAN WORK IN THE FIELDS. Given this, the techniques of cooking, fermentation, distillation and aging - not belittle - are secondary. Great agave distillate is the result of the profound relationship between man and earth, and it is difficult to overestimate the importance of this for the production and preservation of authentic AGAVE DISTILLATE, its tradition and its historic taste. Increasing industrialization has adopted a production model that favors monocultures, thereby threatening not only the biodiversity of the agave, but the complex ecosystem of which they are part. Today, brands are born in laboratories and marketing firms, eager to get percentages of the growing market but with little connection to the land and its responsible work. Agave distillate Derrumbes Guerrero is based on daily care and preservation of the land.

#### HARVEST

There are many variables in the production of agave distillate. Each one creates variations in the profile and character of each product. However, there are 2 fundamental things that cannot be altered if the intention is to produce authentic agave distillate. One of them is the optimum maturity of the plant. To decide when each plant is ready for harvest is crucial to the complexity that will result of it. Agaves that are used to produce Derrumbes Guerrero are selected one by one to ensure this maturity. Harvested from the best soil in the region.

#### COOKING

To achieve an authentic agave distillate, it is essential to conduct a thermal hydrolysis of the agave heart or piñas to transform its rich variety of carbohydrates into sugars which will be then gathered in a rich and complex *aguamiel* during extraction. These sugars are largely responsible for the richness and abundance of aromas in great agave distillate. Agave distillate Derrumbes Guerrero retains the traditional method of prolonged cooking to achieve complex profiles out of a natural and organic process.

#### FERMENTATION

*Aguamiel* or Honeywater is the name of the juice that is obtained from the extraction of cooked agave. Armed with this delicious nectar few things can go wrong. Fermentation is one of the blessings of nature and here there is little more than letting time work its magic. The different fermentations done for our agave distillate are completely natural without any accelerating agents or other sugars added. A delightful range of aromas begins to emerge from the mash.

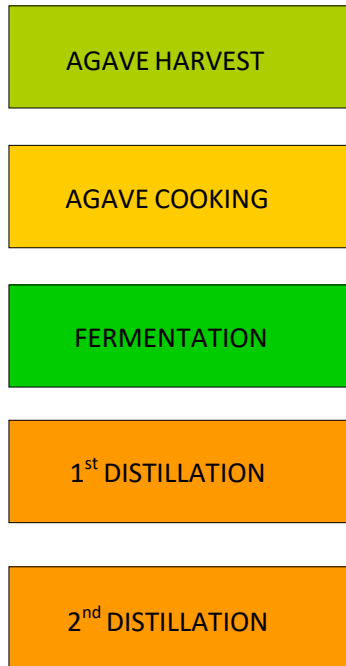
#### DISTILLATION

Every detail is paramount to produce excellent agave distillate and distillation is truly a master's art. The different expressions of Agave distillate Derrumbes Guerrero are distilled until twice in different kinds of stills where the different segments of the distillation process are masterfully blended to create the final cut which in all cases will be bottled at still strength without the addition of water or any other agents, whether natural or artificial.

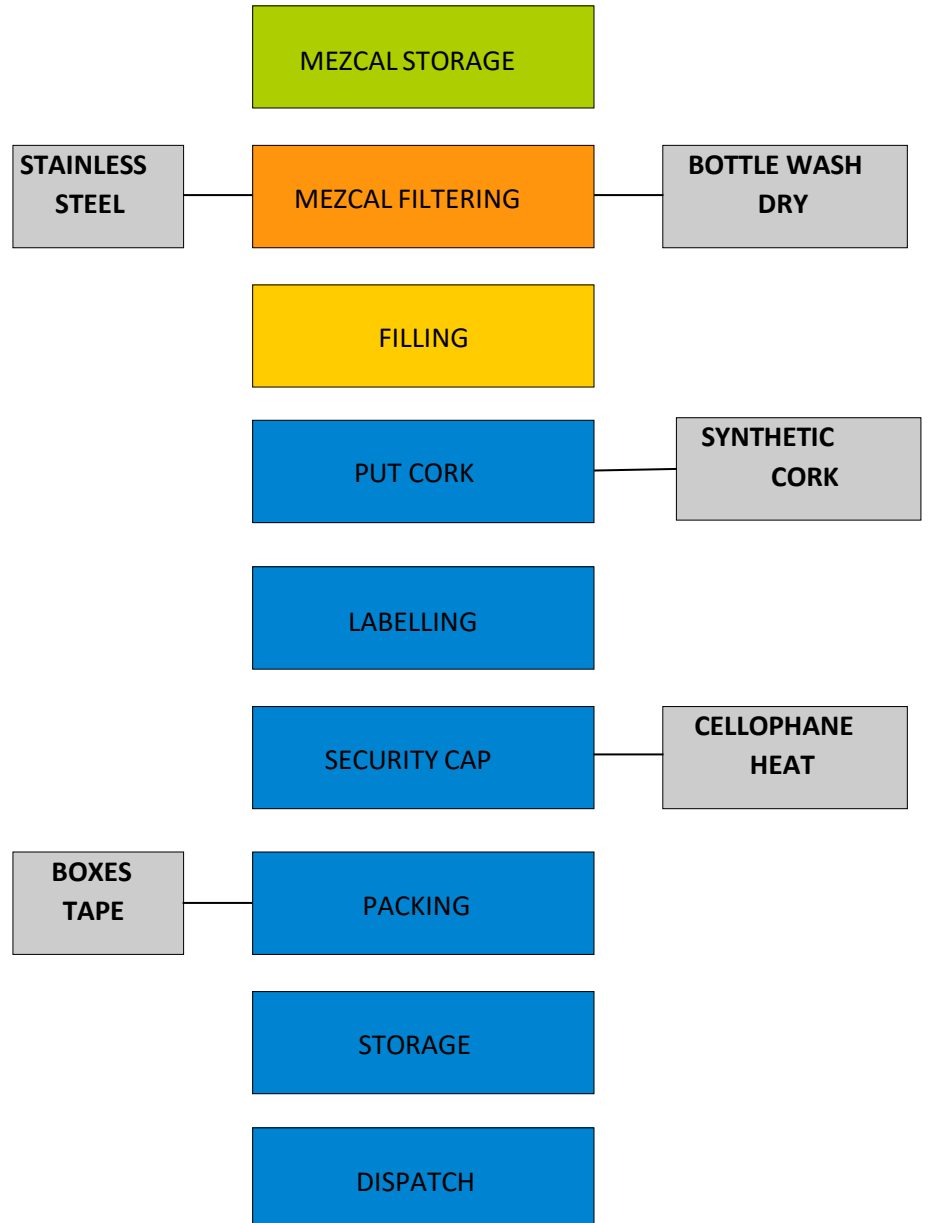
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### PRODUCTION DIAGRAM



### BOTTLING DIAGRAM



\* All the expressions of agave distillate Derrumbes Guerrero that are produced in different regions of Mexico are taken to Guadalajara for bottling, labeling and packaging for his distribution

# DETAILED INGREDIENT LIST (DIL)

**Product: DERRUMBES GUERRERO**

**Category: AGAVE DISTILLATE JOVEN 100% AGAVE**

## Ingredients:

- **90% AGAVE**
- **9.5% Spring water (used in Fermentation)**
- **0.5% Yeast**

All the different expressions of our Agave distillate is produced 100% from the sap of cooked agaves, which is fermented and double distilled. There are no other ingredients or additives of any kind. Only natural spring water and yeast is added during fermentation of the *Aguamiel* or cooked agave juice and fibre, before being distilled. It is finally bottled at distillation strength.

No colouring agents, no natural or artificial flavours or any other ingredients added at any point.