

Atado

MEZCAL ARTESANAL
100% PURO AGAVE



OUR HISTORY, MISSION AND VALUES.

We are convinced that Mezcal strengthens ties with an endangered culture and tradition. Motivated by the task of reclaiming this pre-hispanic beverage and building bridges through it to the country and the world, we set ourselves the task of forming a team of professionals in the field of their specialty to achieve agave distillates of the highest quality.

OUR PROCESS

The process for us is the most important thing; from the seeding, selection of the maguey, the exact point of cooking, fermentation and distillation of the same.

Once the agave plant reaches 7 to 10 years in plantation, it is harvested and cut, then the agave hearts are cooked in stone pit ovens (at ground level) for about 72 hours. Further on, they are crushed and mashed using mallets, tahona (stone wheel turned by a horse), and egyptian or chilean mills. The resulting earthy mash, known as mosto, is then fermented in oak tanks for 10 to 14 days (depending on the ambient temperature). Lastly, the distillation takes place in copper stills.

Alcoholic beverage obtained by means of the artisanal distillation of juices fermented, made from the oven-cooked heart, called piña, of the agave plant, with double distillation and bottled in handcrafted clear glass bottles.

SUSTAINABILITY

At “Atado”, we firmly believe that our mission is to preserve and protect natural resources at all costs. For this reason, in addition to producing natural and organic agave distillates, we are committed to rescuing the production of wild magueys that are in danger of extinction through the continuous planting of plantations in the Oaxaca region.

We are also convinced that we are agents of change and that one of our values is to improve the quality of life of all the people involved in our production chain.



OUR MEZCALES

All of our mezcales are produced in Denomination of Origin zones in the state of Oaxaca. Each one of them has a unique and incomparable flavor because the climate and the minerals in the soil of the area where each variety of maguey is produced, together with the maturation of each of the agaves that require years of growth, provide essential oils and complexity to their notes.

Our quality guarantee is also based on our production process, we elaborate mezcal with unsaturated sugar and natural processes. It is a totally handmade product without chemicals, making it an organic distillate.

TRADITIONAL MEZCALES



ARTESANAL – JOVEN
100% ANGUSTIFOLIA AGAVE HAW (ESPADIN)
MAGUEY
ESPADIN SEEDED AND GROWN IN OUR PRODUCTION AREA WITH A MATURATION TIME OF 10 YEARS.
SENSORY PROPERTIES
AGAVE, WOOD AND SMOKINESS MARKED NOTES
LIGHT TEXTURE, PLEASANT TO THE PALATE
PRESENTATION
700ML



ARTESANAL – JOVEN
100% POTATORUM AGAVE (TOBALÁ)
WILD MAGUEY
IT GROWS IN MOUNTAINS BETWEEN 1300 AND 2300 METERS, IN MILD AND ARID CLIMATES.
IT IS CALLED THE “PRODIGIO DE LA MADRE NATURALALEZA”. IT REQUIRES FROM 15 TO 17 YEARS OF MATURATION.
SENSORY PROPERTIES
COLOR AMBER, CLEAN, CRYSTALLINE
AROMA
OAK WOOD MARKED NOTES
PRESENTATION
700ML



ARTESANAL – JOVEN
100% MARMORATA AGAVE (TEPEZTATE)
WILD MAGUEY
IT IS ALSO CALLED “MAGUEY DEL MONTE”. ITS NAME COMES FROM THE NAHUATL “TEPETL” FOR MOUNTAIN.
ITS BEAUTIFUL INFLORESCENCE HAS IMPORTANT ORNAMENTAL AND CEREMONIAL USES.
IT REQUIRES FROM 14 TO 20 YEARS OF MATURATION.
SENSORY PROPERTIES
COLOR CLEAR AND CRYSTALLINE WITHOUT MACULA
AROMA
HERBAL SMELL, SLIGHTLY SWEET.
LIGHT ENTRY AND A PLEASANT TASTE OF FRESHLY CUT GRASS, GREEN AGAVE
PRESENTATION
700ML



ARTESANAL – JOVEN
100% SP AGAVE (MEXICANO)
WILD AGAVE
THE BEAUTY AND SOLITARY PRESENCE OF THIS AGAVE EARNED IT THE NAME “MEXICANO” WHICH IS ALSO KNOWN AS QUIXE.
IT TAKES FROM 10 TO 12 YEARS TO MATURE.
SENSORY PROPERTIES
PRODUCES A FERMENTED FRUITS AND XOCONOSTLE AROMA AND FLAVOR WITH A FINISH SWEET AND SMOOTH.
PRESENTATION
700ML

PREMIUM MEZCALES

Atado is a brand of artisanal mezcal that prepares special editions for its most demanding customers, whose packaging is created by local artists, such as the ones presented in this section.

Each presentation of 700 ml with engraved wooden box and handkerchief made of linen or cotton, screenprinting with ancestral techniques and hand embroidered by indigenous women from “Los Altos de Chiapas”.



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100% ANGUSTIFOLIA AGAVE HAW (ESPADIN)
MAGUEY
ESPADIN SEEDED AND GROWN IN OUR PRODUCTION AREA WITH A MATURATION TIME OF 10 YEARS.
SENSORY PROPERTIES
AGAVE, WOOD AND SMOKINESS MARKED NOTES
LIGHT TEXTURE, PLEASANT TO THE PALATE
PRESENTATION
700ML



ARTESANAL – JOVEN
100% POTATORUM AGAVE (TOBALÁ)
WILD MAGUEY
IT GROWS IN MOUNTAINS BETWEEN 1300 AND 2300 METERS, IN MILD AND ARID CLIMATES.
IT IS CALLED THE “PRODIGIO DE LA MADRE NATURALEZA”. IT REQUIRES FROM 15 TO 17 YEARS OF MATURATION.
SENSORY PROPERTIES
COLOR AMBER, CLEAN, CRYSTALLINE
AROMA
OAK WOOD MARKED NOTES
PRESENTATION
700ML



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100% MARMORATA AGAVE (TEPEZTATE)
WILD MAGUEY
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SENSORY PROPERTIES
COLOR CLEAR AND CRYSTALLINE WITHOUT MACULA
AROMA
HERBAL SMELL, SLIGHTLY SWEET.
LIGHT ENTRY AND A PLEASANT TASTE OF FRESHLY CUT GRASS, GREEN AGAVE
PRESENTATION
700ML



ARTESANAL – JOVEN
100% SP AGAVE (MEXICANO)
SP WILD AGAVE
THE BEAUTY AND SOLITARY PRESENCE OF THIS AGAVE EARNED IT THE NAME “MEXICANO” WHICH IS ALSO KNOWN AS QUIXE.
IT TAKES FROM 10 TO 12 YEARS TO MATURE.
SENSORY PROPERTIES
PRODUCES A FERMENTED FRUITS AND XOCONOSTLE AROMA AND FLAVOR WITH A FINISH SWEET AND SMOOTH.
PRESENTATION
700ML



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