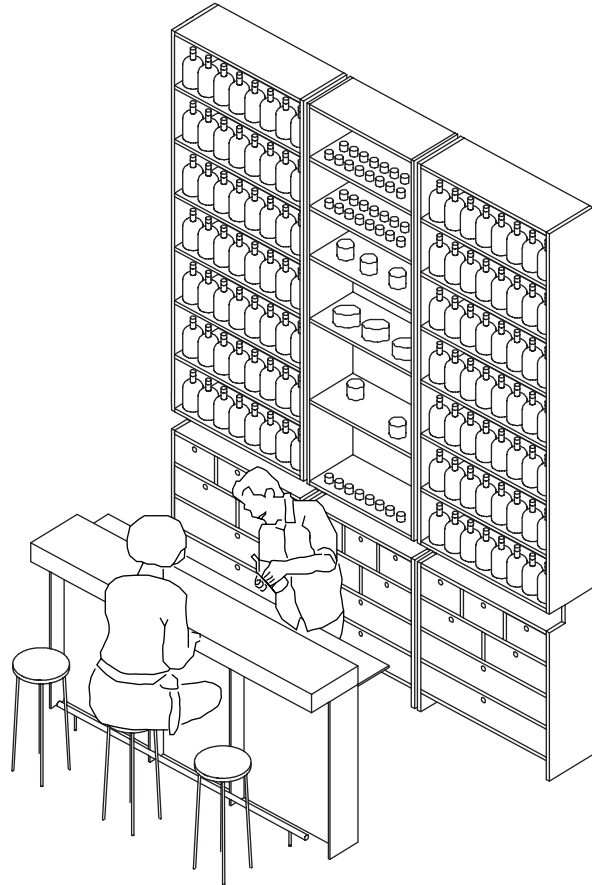


# APOTHECA DE MEZCAL

C. VERSALLES 113, JUÁREZ, CIUDAD DE MÉXICO



**Menú**

English

# APOTHECA DE MEZCAL

C. VERSALLES 113, JUÁREZ, CIUDAD DE MÉXICO

The home of

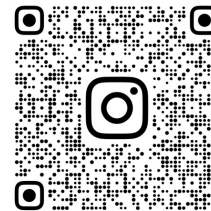
**EDITOR *de* MEZCAL\***

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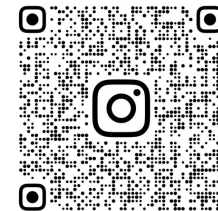


**ABRAXAS**

MEZCAL ARTESANAL



@ABRAXASMEZCAL

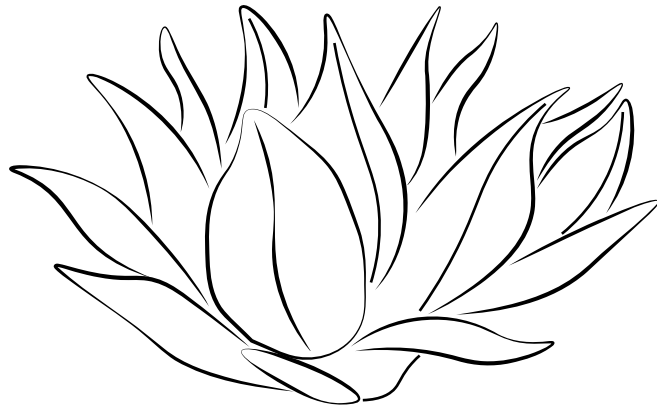


@APOTHECADEMEZCAL



@EDITORDEMEZCAL

# APOTHECA DE MEZCAL



# APOTHECA DE MEZCAL

Welcome to Apotheca de Mezcal

“Apotheca” means a place of storage, derived from the Greek word *apothēke*, evolving over time into a store or depot of wine, spices, herbs, or a pharmacy and apothecary.

Inspired by this, Apotheca de Mezcal stores and shares a particular selection of agave distillates, which are the product of our interest in the history, culture and tradition that each region, town and producing family holds, seeking to honor their aromas, flavors and experiences.

# APOTHECA DE MEZCAL

At Apotheca de Mezcal we currently carry a selection of mezcals and agave distillates from 4 different regions of the country.

Oaxaca - Mezcal

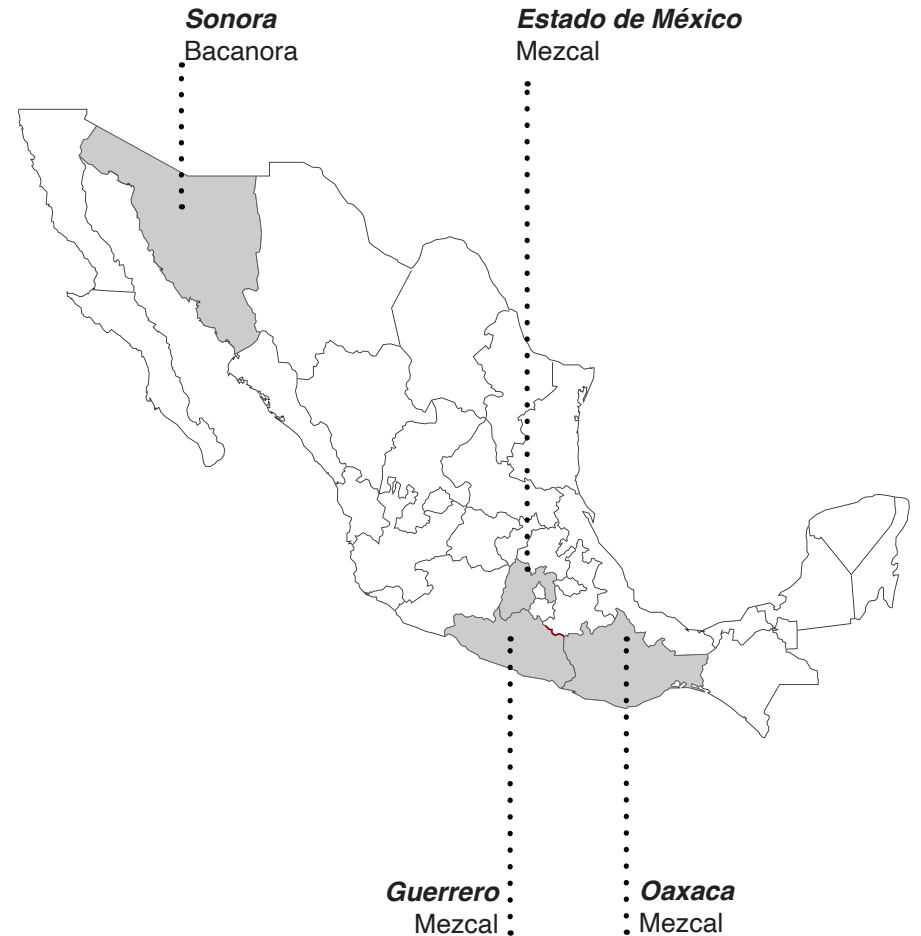
Guerrero - Mezcal

Estado de México - Mezcal

Sonora - Bacanora

Our project is in constant growth through the search for agave distillates that tell their own story. We invite you to visit us regularly to discover new editions.

# APOTHECA DE MEZCAL



# APOTHECA DE MEZCAL

Apotheca de mezcal

home of

"Editor de Mezcal"

Our research and selection project  
for mezcals, supporting the spread  
of artisanal productions in collaboration  
with small producers

"Mezcal Abraxas"

Our flagship brand of duality to bring the  
concept of mezcal everywhere.

# APOTHECA DE MEZCAL



# APOTHECA DE MEZCAL

Menú

*\*the following content is strictly illustrative and does not define a unique production method.*

# APOTHECA DE MEZCAL



## Harvest & Jima

*Selection of mature agaves with high sugar content, to begin the production process.*

# APOTHECA DE MEZCAL

## Shot's

50 ml

### Editor de mezcal \*

#### Oaxaca Edition

**\*Espadín - 48° / 7 años** ..... 140

A mezcal of intense spirit, its gentle smoky notes reveal citrus tones and black pepper.

**\*\*Tobalá - 48° / 12 años** ..... 180

A mezcal of feminine spirit, its floral and velvety notes make it elegant on the palate.

**\*\*Cuishe - 48° / 12 años** ..... 190

A mezcal of mineral spirit, connected to the earth and sky; its herbal notes contrast with tones of dried plum.

**\*\*Tepextate - 48° / 15 años** ..... 240

A mezcal of earthy spirit, dry and slightly smoky, with notes that evoke rain and ripe fruits.

**\*\*\*Jabali - 48° / 15 años** ..... 330

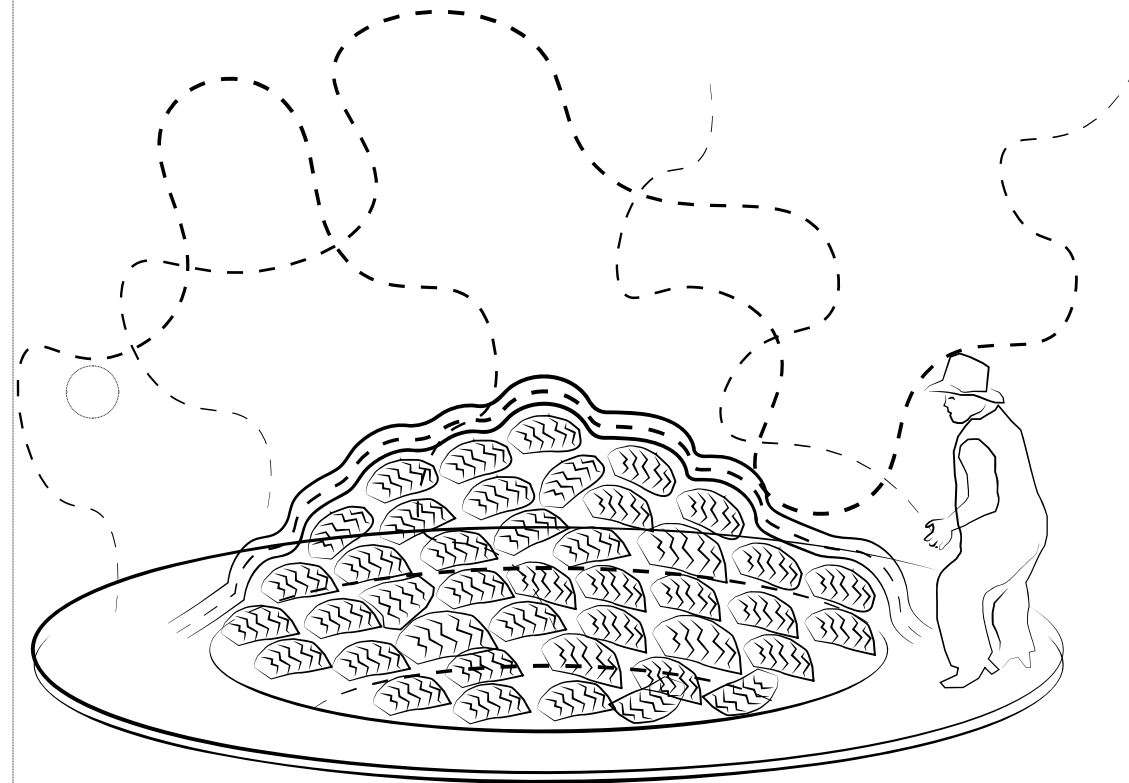
A rocky-spirited mezcal found in the mountains; its difficult access makes it special, with notes of herbs, flowers and vanilla.

#### Estado de México Edition

**\*\*Sierra Roja- 53° / 7-9 años**..... 240

A mezcal of mineral notes, clay aroma, flavor of white pumpkin seed, pear & green apple.

# APOTHECA DE MEZCAL



### Roasting

Roasting of the agaves, previously trimmed, in a conical stone oven, generating heat with wood and volcanic rock; this process lasts approximately 5 days.

# APOTHECA DE MEZCAL

## Shot's

50 ml

### Editor de mezcal \*

#### Guerrero Edition

**\*\*Cupreata- 48.5° / 12 años** ..... 200

A mezcal of mountain herbal spirit, forest earth and mint aroma, reinforced by notes of smoky wood and aged leather.

#### Sonora Edition

**\*\*Bacanora - 45° / 12 años** ..... 180

Our northern selection of dry spirit, with a hint of pepper and an earthy finish. Crafted to let your lips kiss a little native spirit every day.

#### Special Edition

**\*\*Mezcal de Flores - 45° / 12 años** ..... 350

Our latest direct experiment from our still; tobalá mezcal distilled with a selection of wildflowers that will make you remember your happiest moments.

### Mezcal Abraxas

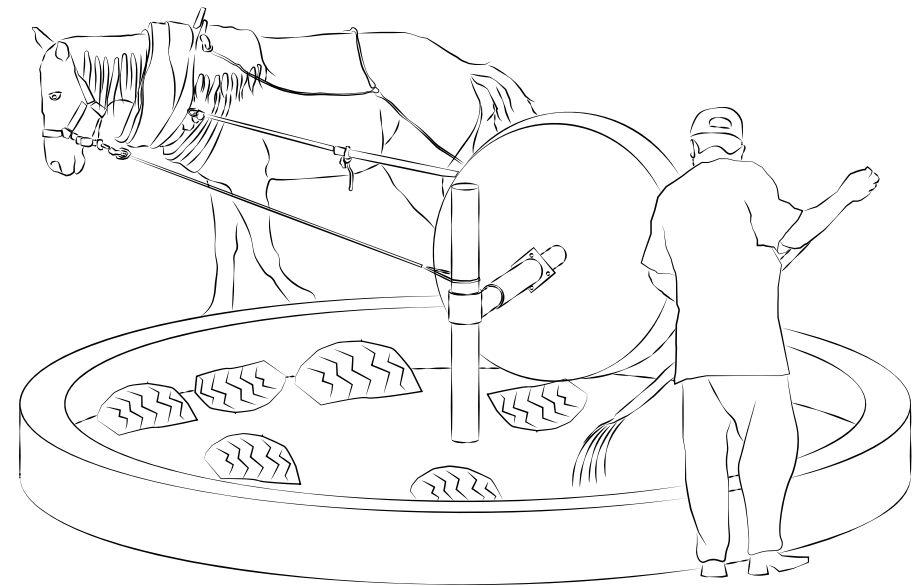
**\*\*Blanco 40°l Ensamble Espadín / Tobalá** ..... 160

Our first original recipe, inspired by the concept of duality; the contrast of notes ranges from citrus tones to floral notes.

**\*\*Negro 48°l Ensamble Espadín / Tobalá** ..... 200

Our evolution of the original recipe; same spirit, different identity.

# APOTHECA DE MEZCAL



### Milling

Milling of the previously roasted agaves to obtain fibers and sugar-rich juices.

○ APOTHECA DE MEZCAL  
Tasting




Short (4 mezcales 1 oz) ..... \$ 550












Long (9 mezcales 1/2 oz) ..... \$ 900



○ APOTHECA DE MEZCAL

1	2	3	4
			
Espadin	Tobalá Cuishe Tepextate	Bacanora Cupreata Abraxas	Jabali Flores



1	2	3	4
			
Espadin	Tobalá	Cuishe	Tepextate
5	6	7	8
			
Bacanora	Cupreata	Jabali	Flores
	9		
			
	Abraxas		



# APOTHECA DE MEZCAL

## Botella

280 ml 750 ml

### Editor de mezcal \*

#### Oaxaca Edition

**Espadín - 48° - 7 años** ..... 320 795  
A mezcal of intense spirit; its gentle smoky notes reveal citrus tones and black pepper.

**Tobalá - 48° - 12 años** ..... 430 1,150  
A mezcal of feminine spirit; its floral and velvety notes make it elegant on the palate.

**Cuishe - 48° - 12 años** ..... 440 1,200  
A mezcal of mineral spirit, connected to the earth and sky; herbal notes contrast with tones of dried plum.

**Tepextate- 48° - 25 años** ..... 540 1,450  
A mezcal of earthy spirit, dry and slightly smoky, with notes evoking rain and ripe fruits.

**Jabalí- 48° - 15 - 25 años**..... 900 1,950  
A rocky-spirited mezcal found in the mountains; its difficult access makes it special, with notes of herbs, flowers and vanilla.

#### Estado de México Edition

**\*\*Sierra Roja- 53° / 7-9 años**..... 600 1400  
A mezcal of mineral notes, clay aroma, flavor of white pumpkin seed, pear & green apple.

# APOTHECA DE MEZCAL



### Fermentation

Process by which sugar is converted into alcohol, through a fermentation process where sugar, yeast and time are the main ingredients.

# APOTHECA DE MEZCAL

## Botella

280 ml 750 ml

### Editor de mezcal \*

#### Guerrero Edition

**Cupreata- 48.5° / 12 años** ..... 410 1,100

A mezcal of mountain herbal spirit, forest earth and mint aroma, reinforced by notes of smoky wood and aged leather.

#### Edición Sonora

**Bacanora - 45° / 12 años** ..... 410 1,100

Our northern selection of dry spirit, with a hint of pepper and an earthy finish. Crafted to let your lips kiss a little native spirit every day.

#### Special Edition

**Mezcal de Flores - 45° / 12 años** ..... 990 2,100

Our latest direct experiment from our still; tobalá mezcal distilled with a selection of wildflowers that will make you remember your happiest moments.

### Mezcal Abraxas

**White 40° | Ensamble Espadín / Tosalá** - 1,200

Our first original recipe, inspired by the concept of duality; the contrast of notes ranges from citrus tones to floral notes.

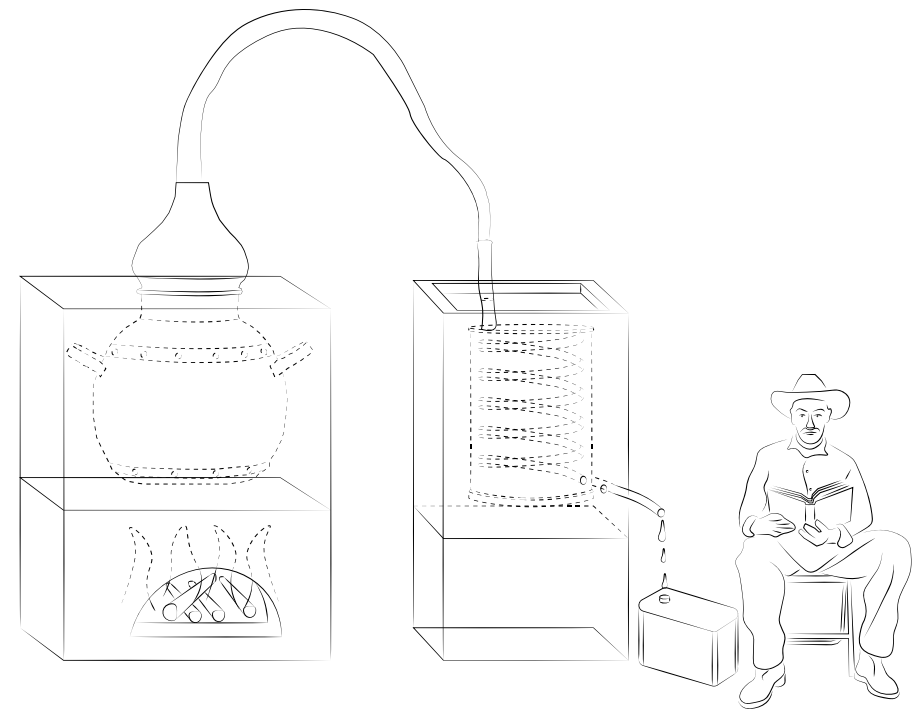
**Black 48° | Ensamble Espadín / Tosalá** - 1,500

Our evolution of the original recipe; same spirit, different identity.

# APOTHECA DE MEZCAL

## Distillation

Process by which the wort (result of fermentation) is transformed into alcohol through a controlled boiling and condensation process in a still; two distillations are traditionally required.



## Methods

There are two main distillation methods:

Artisanal method, with copper still  
Ancestral method, with clay still

○ APOTHECA DE MEZCAL

○ Heads



60° -75°

○ Body



45° -58°

○ Tails

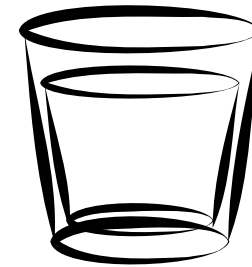
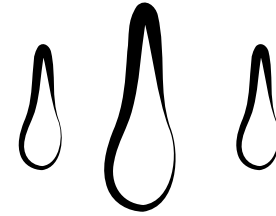


40° > -

○ **Cuts**

Process by which the alcohol degrees of each stage are distinguished during distillation; this requires great experience to identify the right moments.

○ APOTHECA DE MEZCAL

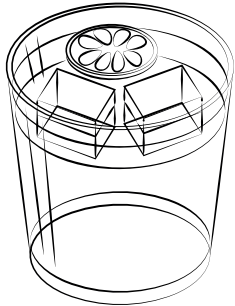


○ **Alcohol Adjustment**

The process by which mezcal is balanced to become a final product is based on the "body" and depending on each producer's personal method; tips, tails or water are added to bring the mezcal to its "point".

# APOTHECA DE MEZCAL

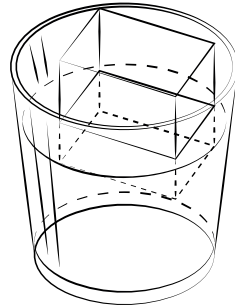
## Cocktails



### Mezcalita

Jamaica ° Limón

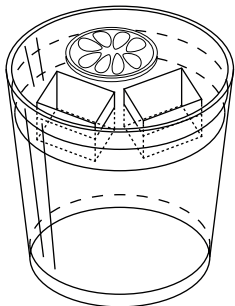
**\$180**



### Mezcaloni

*Our version of the classic  
Negroni*

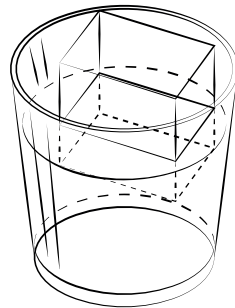
**\$240**



### Agua de rancho

*Espadín mezcal,  
sparkling water, salt*

**\$180**

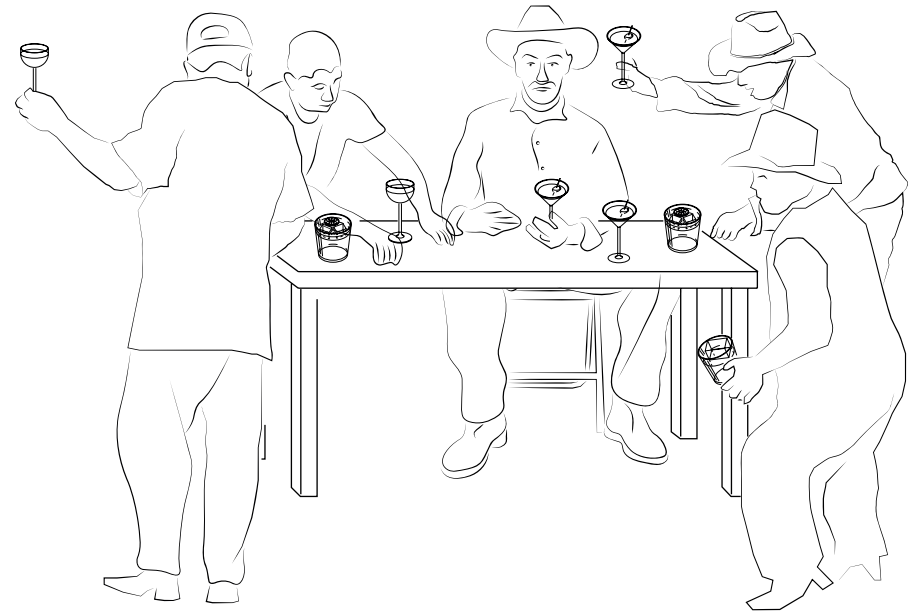


### Mezkahlua

*Our version of the classic  
Alfonso XIII*

**\$240**

# APOTHECA DE MEZCAL



# APOTHECA DE MEZCAL

## Cerveza Artesanal Hércules

**Super Lager** 4.9% ABV | 473 ml ..... 120  
Extra bitter lager - Qro, México  
*Extra bitter, refreshing body*

**Lagermáiz** 4.4% ABV | 473 ml ..... 110  
Lager with Mexican corn- Qro, México  
*Light and very refreshing*

**República** 4.6% ABV | 473 ml ..... 130  
Czech Pilsner - Qro. México  
Pronounced bitterness, floral and spiced.

**Macanuda** 5.2% ABV | 473 ml ..... 110  
Brown Ale - Qro, México  
*Notes of coffee and toasted cocoa, balanced.*

**Súper Lupe** 7% ABV | 473 ml ..... 140  
IPA - Qro, México  
*An explosion of hops expressed in citrus aromas and flavors.*

**Ráfaga** 5% ABV | 473 ml ..... 120  
American Pale Ale - Qro, México  
*Hazy, bitter and refreshing.*

**Hombre Pájaro** 4.5% ABV | 473 ml ..... 110  
Lager con centeno - Qro, México  
*Malt, hops and German yeast.*

# APOTHECA DE MEZCAL



# APOTHECA DE MEZCAL

## Commercial Beer

Pacífico .....	60
Modelo Especial .....	70
Negra Modelo .....	70
Stella .....	90

## Miscellaneous

Sparkling Water .....	50
Still Water .....	30

## Accessories

Stainless steel mezcal .....	600
Tote bag .....	400
Ceramic mezcal glass .....	200
Lighter with bottle opener .....	100

# APOTHECA DE MEZCAL



# APOTHECA DE MEZCAL

*If you made it this far, it is because  
your commitment is real and you will  
find a reward in Karen's hands.*

# APOTHECA DE MEZCAL

