

ALTO

(A. INAEQUIDENS)

ISIDRO RODRIGUEZ

Rio de Parras, Querendaro Michoacán
0326IRM, 49%, 804 bottles, March, 2026

Don Isidro's alto defies a lot of stereotypes of mezcal from Michoacán, specifically its clean, mineral driven character, and a lack of funky, lactic flavors, which many mezcaleros and drinkers enjoy. Isidro avoids the cheesy notes by creating relatively fast fermentations (others in the region can go on for 30+ days), which he achieves by adding a couple of liters of pulque to every thousand liters of mashed agave. This batch distinguishes itself with a higher ABV than we've seen from the past several batches that weighed in around ~46%.

Isidro is a first generation mezcalero who began distilling when he was 19 years old. After sharing his village's communal vinata for many years, he built his own in 2015, where he currently works with his sons and son-in-law.

PRODUCTION

OVEN:	7 ton pit
COOK TIME:	8 Days
WOOD:	encino
REST:	none
MILL:	by hand in eucalyptus "canoas"
FERM TANKS:	stone pits
WATER:	spring (+ pulque)
FERM. TIME:	8-10 days
DISTILLATIONS:	two
STILLS:	300 liter filipino (copper/oyamel)
ADJUSTMENT:	flores y colas*

*Commonly known as "puntas" in Oaxaca, "flores" are the local name for the high proof alcohol that comes off of the still early in the second distillation



MAL BIEN

FOR PLACEMENT AND FURTHER INFORMATION
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