



# MIEL DE TIERRA

*As Smooth As Honey, As Grand As Our Soil*

Creating mezcal is a beautiful and complex task. Doña Maestra Mezcalera Teresa Rubio Murillo knows that it requires “patience, hard work and passion,” and at Miel de Tierra this is a way of life, which is shown in each of their bottles.

Casa Miel de Tierra follows recipes that have been handed down for generations. These preserve the raw flavors of the ingredients used in mezcal making: **the sweetness of the agave and the robustness of the white oak.**

By awakening time-tested traditions with the help of modern technology, Miel de Tierra is able to craft a unique mezcal that enviously isolates the allurements and raw essence of its ingredients.

## 100% Agave Artisan Mezcal

The elegant and meticulous production and studied maturation methods elevate Miel de Tierra Mezcal to an exceptional status.

## Virgin Oak Casks – Earth's Honey

“Miel de Tierra” is known in the colonial villages south of Zacatecas as the natural sap that emanates from the white oak timber when it is axe-cut by the local lumberjack to craft MDT barrels specifically meant for resting handcrafted mezcal.

The mezcal is set to rest with the presence of the honey that flows from the oak, which can only be found whenever virgin timber is used to craft such particular casks.

The honey imparts a delicate flavor, setting this mezcal above the rest.

## Smooth As Honey

Only a handful of old, small producers can still afford to use these elegant techniques for crafting artisan mezcal. The very nature of the arduous process limits the yield to 504 bottles per batch.

Each bottle is fixed with a wooden emblem marking the exact batch and bottle number, allowing traceability of each bottle ever produced by the Miel de Tierra family.

## As Old As Our Soul

The end result establishes a different kind of mezcal, one that dares to replace the strong and smoked flavours of classic mezcals (which only interfere with the purity of its true taste) with the naked essence of the very best ingredients used in its crafting.

What is left behind is an extremely smooth distillate, with remarkable wooden notes and exquisite aroma.

## Save The Bees

For every bottle sold, Miel de Tierra is committed to share a portion of the profits to the conservation of wild honeybees in rural Mexico.



## REGIONAL MAP

There is much benefit in being outside the designated region of Tequila. Distillers have more decision ability in the production methodology they utilize in distillation. Additionally, blue weber agave plants reach a more mature age prior to harvest due to the more limited production of the region.



## ZACATECAS REGION

*“Hailing from Zacatecas — much farther north than the center of mezcal production in Oaxaca — the Miel de Tierra line seeks to show more elegant and earthy flavors than the typical smoky and wild examples from the south.*

*The agaves crafted here are not smoked and show a much more stately character to the wild, smoky spirits made further south in Oaxaca.” —Distiller.com*





THE PURITAN Zacatecas Region • Estate Produced



## Miel de Tierra Joven

Pure craftsmanship strives to capture pure, clean taste of the sunbaked agave plant; the highest purity that can be achieved within its category. The agave essence is flawless and upfront. MDT Joven is unaged and bottled quickly after distillation.

### TASTING NOTES

- › A faint whiff of smoke quickly recedes to more refined flavors of baked pineapple, raw pepper, and a light hint of vanilla
- › "The palate has more sweetness and skews to fresh flavors of dry earth and butterscotch pudding" —John Rankin, Distiller.com
- › "There's a fresh fruitiness to this opening aroma that's void of smoke, road tar, tobacco expectations and is therefore squeaky clean if slightly oily." —Paul Pacult

### SERVING RECOMMENDATIONS

- › Neat
- › Excellent base for cocktails

### AWARDS

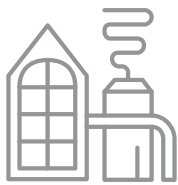
- › **SILVER** WSWA 2019
- › **84 POINTS** Distiller.com 2017
- › **3 STARS, RECOMMENDED** Spirit Journal 2016

40% 750mL  
ALC / VOL BOTTLE SIZE

### BLUE SMOKE Serves 2

- 4 oz Miel de Tierra Joven
- 6 oz Lemon-Lime Soda
- 10 Mint Leaves
- 2 tsp Sugar
- 2 Limes, juiced
- 1 c Fresh Blueberries

Blend blueberries until semi-smooth, leaving some texture  
Muddle the blueberry with mint and sugar; stir in MDT Joven  
Pour over lemon-lime soda and ice; gently stir  
Garnish with whole blueberries, lime, and mint if desired



### PRODUCTION PROCESS

Hand-Picked Estate Agave  
Piña + Steam Autoclave +  
Mechanical Grinder



Stainless Steel Vats  
x 5 to 15 Days



Copper Pot  
Distillation



Estate Artisan  
Mezcal

THE GRANDFATHER Zacatecas Region • Estate Produced



## Miel de Tierra Reposado

MDT Reposado is the perfect balance between pure, unaltered agave essence and raw white oak timbers. Only these two ingredients are allowed to remain, and the result is perplexing.

### TASTING NOTES

- › Smooth, delicate flavor
- › Characterized by distinctive notes of virgin oak and cinnamon spice
- › Gentle clove laced honey flavor that lingers on the palate
- › Refined, nuanced and pleasing
- › "The eponymous flavors of earth and honey..." —John Rankin, Distiller.com

### SERVING RECOMMENDATIONS

- › Neat
- › In cocktails for a honey-vanilla touch

### AWARDS

- › **SILVER** WSWA 2019
- › **DOUBLE GOLD** San Diego Spirits Festival 2014
- › **SILVER** NY Int'l Spirits Competition 2014
- › **88 POINTS** Distiller.com 2017



40% 750mL  
ALC / VOL BOTTLE SIZE

### STATE

### REGION

### QUALITY

### CATEGORY

### AGAVE

### AGAVE MATURITY

### BARREL

### GRINDER

Zacatecas

Jalpa

Premium

Aged

Weber

8 Years

White Oak Virgin Casks

Mechanical Grinding

### DISTILLER

### TIMES DISTILLED

### FERMENTATION YEAST

### AGING

### FERMENTING VATS

### OVEN

### MAESTRA MEZCALERA

Rustic Copper Alembic

Two

Saccharomyces Cerevisiae

11 Months

Stainless Steel Vats

Autoclave Oven

Doña Teresa Rubio Murillo



### PRODUCTION PROCESS

Hand-Picked Estate Agave  
Piña + Steam Autoclave +  
Mechanical Grinder



Stainless  
Steel Vats x  
5 to 15 Days



Copper Pot  
Distillation



Aged 11 Months  
in White Oak



Estate Artisan  
Mezcal Reposado



## THE LEGACY Zacatecas Region • Estate Produced



### Miel de Tierra Añejo Reserva

Just like in waiting for an agave plant to mature, patience is key in producing a fine Añejo Mezcal. Produced from the private family reserve, five years in the making, the perpetual remark of pure oak flavor and aroma becomes the lifeblood of this Añejo Mezcal.

#### TASTING NOTES

- › Decadent nose of creme brûlée and acacia honey
- › The palate is of fresh pastry and golden raisin tones
- › A true hedonist's take on agave that betrays no smoke or mesquite flavors
- › Only a trickle of cinnamon candy on the tongue
- › "Well incorporated, pleasant oak tones" —John Rankin, Distiller.com

#### SERVING RECOMMENDATIONS

- › Neat

#### AWARDS

- › **SILVER** WSWA 2019
- › **89 POINTS** Distiller.com 2017

40%  
ALC / VOL

750mL  
BOTTLE SIZE

STATE  
REGION  
QUALITY  
CATEGORY  
AGAVE  
AGAVE MATURITY  
BARREL  
GRINDER

Zacatecas  
Jalpa  
Premium  
Aged  
Weber  
10 years  
White Oak Virgin Casks  
Mechanical Grinding

DISTILLER  
TIMES DISTILLED  
FERMENTATION YEAST  
AGING  
FERMENTING VATS  
OVEN  
MAESTRA MEZCALERA

Rustic Copper Alembic  
Two  
Saccharomyces Cerevisiae  
2-5 years  
Stainless Steel Vats  
Autoclave Oven  
Doña Teresa Rubio Murillo



#### PRODUCTION PROCESS

[Hand-Picked Estate Agave  
Piña + Steam Autoclave +  
Mechanical Grinder] + Stainless  
Steel Vats X  
5 to 15 Days + Copper Pot  
Distillation + Aged 2 – 5 Years  
in White Oak = Estate Artisan  
Mezcal Añejo

## THE CLASSIC San Luis Potosí Region



### Miel de Tierra Agave Salmiana

Each sip of MDT Salmiana captures the exotic taste of the most rugged landscape where the salmiana agave is grown, granting a taste of the wilderness in the rural spirit of México. Salmiana agave only grows in the secluded region of San Luis Potosí in Central México.

#### TASTING NOTES

- › Exotic aromas harmonize beautifully with delicate, controlled smoky notes
- › An underlying peppery touch with soft green vegetal notes
- › Mid-palate offers a moderately powerful smoke punch that is gently sweet and saline-like
- › Suddenly, a tropical fruit note on the finish

#### SERVING RECOMMENDATIONS

- › Neat

#### AWARDS

- › **SILVER** – WSWA 2019
- › **92 POINTS** – Distiller.com 2017
- › ★★★★★ **4 STARS, HIGHLY RECOMMENDED** Spirit Journal 2016



40%  
ALC / VOL

750mL  
BOTTLE SIZE

STATE  
REGION  
QUALITY  
CATEGORY  
AGAVE  
AGAVE MATURITY  
BARREL  
GRINDER

San Luis Potosí  
Mexquitic de Carmona  
Premium  
Joven  
Wild Salmiana  
10 years  
N/A  
Three-Ton Tahona

DISTILLER  
TIMES DISTILLED  
FERMENTATION YEAST  
AGING  
FERMENTING VATS  
OVEN  
MAESTRO MEZCALERO

Rustic Copper Alembic  
Two  
Wild Yeast  
Unaged  
Local Pine Wood Vats  
Conical Stone Oven  
Don Juan Zarur Flores



#### PRODUCTION PROCESS

[Hand-Picked Estate Agave  
Piña + Tahona Chilena] + Local Pine Wood  
Vats X 5 to 15 Days + Copper Pot  
Distillation = Mezcal Artisanal

“It’s like this mezcal was designed to be well-mannered, but its naturally feral nature couldn’t be reined-in altogether.”

— PAUL PACULT





## THE SOUTHERNER Oaxaca Region



### Miel de Tierra Agave Espadín

The Espadín Agave is native of the humid southern regions of México. This type of agave cannot grow in the arid, northernmost regions of the country. It can only be found in Oaxaca, a land of deep pre-Hispanic ancestry and ancient mezcal making tradition. This Mezcal harnesses centuries of family knowledge to create the epicenter of Oaxacan Mezcal mastership.

#### TASTING NOTES

- › Featuring delicate, yet balanced smoke essences
- › Accompanied with balanced earthy notes

#### SERVING RECOMMENDATIONS

- › Neat
- › In cocktails for a bit of smoke

#### AWARDS

- › **SILVER** WSWA 2018

40%  
ALC / VOL

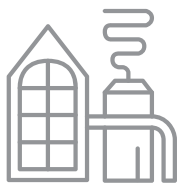
750mL  
BOTTLE SIZE

STATE  
REGION  
QUALITY  
CATEGORY  
AGAVE  
AGAVE MATURITY  
BARREL  
GRINDER

Oaxaca  
Santiago de Matatlán  
Premium  
Joven  
Espadín  
6-8 years  
N/A  
Three-Ton Tahona

DISTILLER  
TIMES DISTILLED  
FERMENTATION YEAST  
AGING  
FERMENTING VATS  
OVEN  
MAESTRO MEZCALERO

Rustic Copper Alembic  
Two  
Wild Yeast  
Unaged  
Local Pine Wood Vats  
Conical Stone Oven  
Don Hector Matéo



#### PRODUCTION PROCESS

[Hand-Picked Estate Agave  
Piña + Tahona Chilena] + Local Pine Wood  
Vats × 5 to 15 Days + Copper Pot  
Distillation = Mezcal Artisanal



All of the Mezcal making traditions add to the beautiful and rich culture that has surrounded Mezcal production in our country for Centuries. Not one style of Mezcal can be said to be superior to the other, rather, their difference is to be celebrated and enjoyed throughout this complex and ancient world of Mezcal making.

## Hand Crafted • Locally Sourced

### Miel de Tierra Sal de Gusano

#### TASTING NOTES

- › Umami with mild heat
- › Earthy, rounded, mineral

#### SERVING RECOMMENDATIONS

- › Serve on an orange slice
- › Cocktail Rimming Salt
- › Try a dash inside a mezcal cocktail
- › Pairs well with chocolate and caramel
- › Savory with eggs, steak, ceviche and fruit

0%

ALC / VOL

100g (3.5 oz),

500g (17.6oz)

BAG SIZE



*By partnering with a local charitable organization, we exclusively employ Indigenous adults with physical disabilities in the preparation of our Sal de Gusano.*



#### PRODUCTION PROCESS

HAND-HARVESTED AT  
DAYBREAK FROM SEA FOAM  
Flor de Sal

MAGUEY WORM  
Molcajeta + Gusano +  
Chili Cayenne + Piquin  
SMOKED

= Pre-Hispanic Traditions of  
Southwestern Mexico

