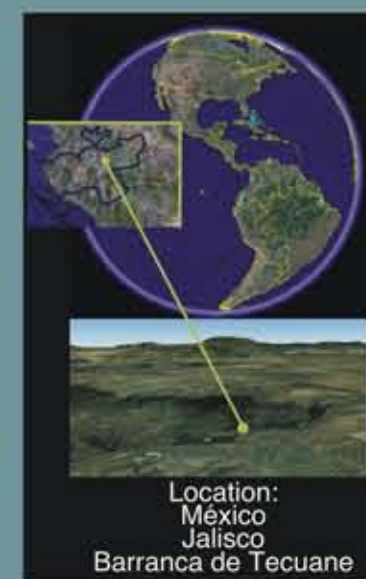
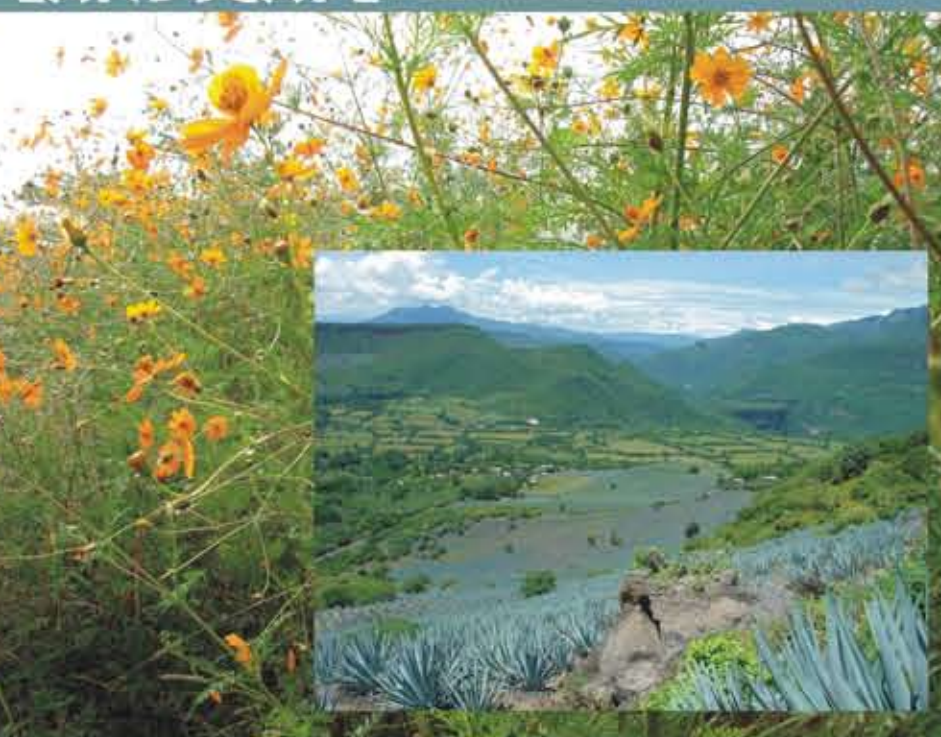


AGAVE LANDSCAPE AND ANCIENT INDUSTRIAL FACILITIES WORLD HERITAGE SINCE 2006



Location:
México
Jalisco
Barranca de Tecuane



FABRICATION PROCESS

1 The mezcal is planted in furrows and cultivated after 8 years



2 The pineapples are cleared off the thick leaves by a process called "jimar"



3 The pineapples are chopped and placed in ovens



ancient oven surrounded with volcanic rock



4 The tahona is used in order to mill the mezcal pineapple in order to extract the juices



5 These are later transported to the fermentation vessels where they are left for:



left for 45 days



left for 10 days

6 The fermented substance is later distilled the distillation site was always near a stream due to the need of a water source

