



DESTILADO ARTESEÑAL

OAXACA, MEXICO

TASTING NOTES

This artisanal agave spirit hails from the small town of Santa María Ixcatlán. The tools and methods unique to this special place in Oaxaca have been passed from father to son for generations. The rare Papalomé agave grows wild in the mountains of Ixcatlán and is uniquely fermented in bull hides and distilled in small clay pots.

STATE
OAXACA

OVEN
CONICAL PIT

STILL TYPE
CLAY

REGION
SANTA MARÍA IXCATLÁN

MACERATION
HAND

DISTILLATION
2

AGAVE
PAPALOMÉ

FERMENTATION
LEATHER

ALCOHOL
46.0% ABV



BALANCAN

Balancan is a mythological place known as the land of jaguars & serpents, a spiritual afterlife for those seeking a sense of place. Balancan Spirits is a collection of uncertified spirits from Mexico. Each spirit represents the traditional methods unique to its origin. Sourced from small producers, Balancan Spirits embodies a sense of place — from the land, to the agave and spirit in each bottle.

OAXACA, MEXICO

