



## SURO INTERNATIONAL IMPORTERS PRESENTING MEZONTE

PHILADELPHIA, PA / Suro International Importers in collaboration with Pedro Jimenez will now be featuring select expressions of **Mezonte** in the United States. Mezonte is a non-governmental organization that promotes, supports and preserves the production and practices of traditional agave spirits with the sole objective to create awareness of the cultural and biological value that these spirits represent.

**Mezonte Santos, Mezonte Tepe, and Mezonte Japo will be the first three products to join the portfolio.**

Mezonte Santos is produced by Santos Juarez. In Toliman Jalisco, Santos is part of a community that produce agave distilled spirits. Dedicated full time to his family and work, his mezcales are born and processed within the volcanic soil and fermented in stone the same way they did over 500 years ago. This batch will feature maguey alineño and cimarron (*A. angustifolia*). Underground ovens with local firewood are used to cook the agave. Then, is crushed with wooden mallets and then fermented with springwater in compacted dirt and volcanic rock pits. Finally it is distilled in a Filipino type still made out of copper and parota wood. The finished product will be featured in 750 ml bottles at 47% Alc. Vol.

Mezonte Tepe is produced by a native Mexican from the Tepehuano's community at the border of Jalisco, Nayarit and Durango who follows the tradition of developing this spirit primarily for ritual purposes. **This reclusive community insists on isolation from western culture** and we value their choices to remain anonymous. This batch will feature maguey Cenizo (*A. bovicornuta*). Underground ovens with local firewood are used to cook the agave. Then, is crushed with wooden mallets and then fermented with springwater in compacted dirt and volcanic rock pits. Finally it is distilled in clay pots. The finished product will be featured in 750 ml bottles at 48% Alc. Vol.

Mezonte Japo is produced by Hildegardo “Japo” Joya. Being close to the sea makes him a joyful and honest man. His personality is reflected through his mezcales (also called raicilla) that are elaborated with endemic Agaves that grow between 12 and 25 years. This batch will feature maguey Amarillo (*A. rhodacantha*). Underground ovens with local firewood are used to cook the agave. Then is crushed with wooden mallets and then fermented with springwater in compacted dirt and volcanic rock pits. Finally it is distilled in a Filipino type still made out of copper and parota wood. The finished product will be featured in 750 ml bottles at 47% Alc. Vol.

Pedro Jimenez, the mind behind Mezonte, works in collaboration with producers across Mexico to ensure the producers receive **fair wages** and **recognition** for their products. The suggested retail prices will range from \$130 to \$145 and consumers will be able to view how every dollar is spent. For more information on Mezonte’s transparency model, please visit our website [www.suroimports.com](http://www.suroimports.com).