MEZCAL
1859
Yuu Baal

Grupo Yuu Baal, S.A. de C.V., a 100% Mexican company, a social enterprise that highlights the traditions of the native Oaxacan producers of Mezcal, that of which the complete process of production is artisanal infusing each of its products the mystical, the exotic, and the absolutely delightful taste makes this majestic drink. Grupo Yuu Baal is made up of producers in San Juan del Rio, San Luis del Rio Tiacolula and Miahuatlan, Oaxaca. The quality of the "magueys" begins in the earth and looking after it as well, this means that the complete cycle of the production, the planting cutting and distillation, are done manually, all with absolute respect for our environment. Our Company is dedicated to the manufacturing, bottling and commercialization of Mezcal 100% agave in its three categories: Joven, Reposado and Añejo. We offer Mezcals made from domesticated and wild magueys from the different geographical regions in the state of Oaxaca complying with the requirements of the designation of origin for Mezcal.

YUU BAAL JOVEN ESPADIN MEZCAL

Excellent for all occasions, as an appetizer or even as a complement for some of the most diverse regional foods, national and international alike. You will delight in a prestigious note of soft flavor and exotic nature, followed by a refreshing flavor of vigorous intensity that reflects the first years of the maguey plant. For the ardent palate as much as in the indulgence of its outmost desire as in the enjoyment of the undiscovered, a drink that demonstrates the marvelous density of the best Mezcals.

TYPE: ..... ARTISANAL
OVEN: ..... STONE OVEN CONCAVO
MILL: ..... STONE MILL
FERMENTATION: ..... NATURAL / OAK WOOD
DISTILLATION: ..... COPPER STILL / DOUBLE DISTILLATION
AGING: ..... NOT AGED

YUU BAAL REPOSADO ESPADIN MEZCAL

The Mezcal Reposado will always have a privileged value from the entrée to the after dinner table-talk. Pale golden yellow, full bodied with a most delightful aroma, you can perceive an extreme force of seduction on the palate due to the elevated processes and standards of aging, quality that places it on another level with the finest and most exciting spirits. Ideal for the most memorable moments, and for the most delicate and exigent senses of a new adventure in the heights.

TYPE ..... ARTISANAL
OVEN ..... STONE OVEN CONCAVO
MILL ..... STONE MILL
FERMENTATION ..... NATURAL / OAK WOOD
DISTILLATION ..... COPPER STILL / DOUBLE DISTILLATION
AGING ..... 6 MONTHS IN AMERICAN WHITE OAK

YUU BAAL AÑEJO ESPADIN MEZCAL

A unique Golden color, full of body and aroma, with a distinguished taste of woods and dried fruits, ideal for the curious palate yearning to find a perfect mix of the natural and a bouquet of lightly smoked woods.

TYPE ..... ARTISANAL
OVEN ..... STONE OVEN CONCAVO
MILL ..... STONE MILL
FERMENTATION ..... NATURAL / OAK WOOD
DISTILLATION ..... COPPER STILL / DOUBLE DISTILLATION
AGING ..... 12 MONTHS IN AMERICAN WHITE OAK

YUU BAAL JOVEN MADRECUIXE MEZCAL

This Mezcal offer an unmistakable herbal aroma and taste. On the smell it accentuates intense notes of green vegetation and wet earth, with a mineral smell that is unparalleled and unforgettable.

TYPE ..... ARTISANAL
OVEN ..... STONE OVEN CONCAVO
MILL ..... SLEDGEHAMMER
FERMENTATION ..... NATURAL / OAK WOOD
DISTILLATION ..... COPPER STILL / DOUBLE DISTILLATION
AGING ..... NOT AGED

YUU BAAL JOVEN TEPEZTATE MEZCAL

A unique Mezcal with a herbal note of sweetness and nobility to the taste. On the smell it accentuates wild plants and flower and the cooking of the mature maguey plant with a fresh and unmatched perfume.

TYPE ..... ARTISANAL
OVEN ..... STONE OVEN CONCAVO
MILL ..... STONE MILL
FERMENTATION ..... NATURAL / OAK WOOD
DISTILLATION ..... COPPER STILL / DOUBLE DISTILLATION
AGING ..... NOT AGED

YUU BAAL JOVEN TOBALA MEZCAL

This is a very well balanced Mezcal full of sweet tones and noble flavors. On the smell it details the sweet smell of lemongrass, aromatic herbs and the cooking of a mature plant with an unmatched unforgettable and fresh aroma. A distinguished smell of country and earth with wild flowers, smoked wood, stone, vanilla, clove, jasmine, peach and apples.

TYPE ..... ARTISANAL
OVEN ..... STONE OVEN CONCAVO
MILL ..... STONE MILL
FERMENTATION ..... NATURAL / OAK WOOD
DISTILLATION ..... COPPER STILL / DOUBLE DISTILLATION
AGING ..... 12 MONTHS IN GLASS

YUU BAAL JOVEN PECHUGA

A clear, cristalline mezcal that offers a range of incomparable flavors and scents worthy of tasting by the best palates. With a nose full of citrus, herbs, fruits and spices, where at first you can perceive notes orange, anise, pineapple and mango. It is a mezcal of a strong yet velvety character with an explosion of flavors on the palate, its sweet touch at the end invites you to have another sip. In its aftertaste you can appreciate the flavor of the turkey breast as well as hints of cinnamon, rice and mango. It is a significant mezcal that is only used on the grandest of occasions such as baptisms and weddings.

TYPE ..... ARTISANAL
OVEN ..... CONCAVE STONE OVEN
MILL ..... STONE MILL (TAHONA)
FERMENTATION ..... NATURAL PROCESS IN PINE WOOD VATS
DISTILLATION ..... COPPER STILLS / TRIPLE DISTILLED WITH FRUITS AND TURKEY BREAST
AGING ..... NOT AGED

YUU BAAL JOVEN ENSAMBLE

TYPE: ARTISANAL
OVEN: CONCAVE STONE OVEN
MILL: STONE MILL (TAHONA)
FERMENTATION: NATURAL PROCESS IN PINE WOOD VATS
DISTILLATION: COPPER STILLS / DOUBLE DISTILLATION
AGING: NOT AGED

YUU BAAL JOVEN JABALI

TYPE ..... ARTISANAL
OVEN ..... CONCAVE STONE OVEN
MILL ..... BY HAND WITH A WOODEN MALLET
FERMENTATION ..... NATURAL PROCESS IN PINE WOOD VATS
DISTILLATION ..... CLAY POT / DOUBLE DISTILLATION
AGING ..... NOT AGED

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