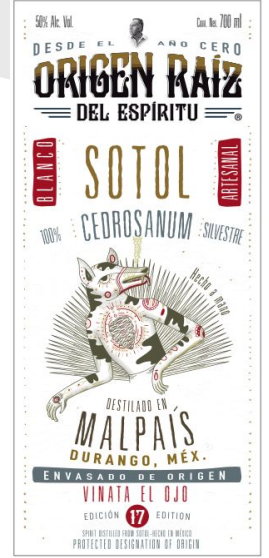
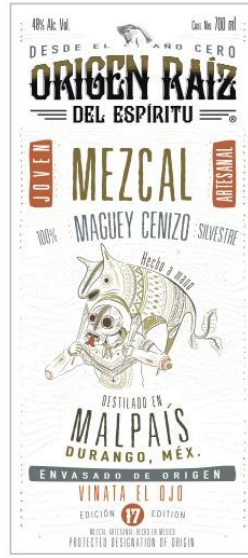
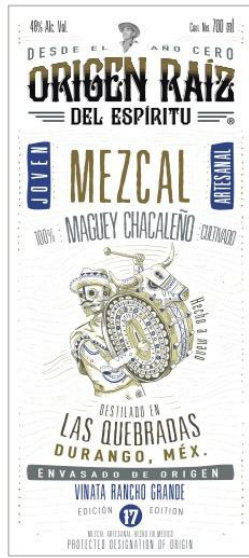
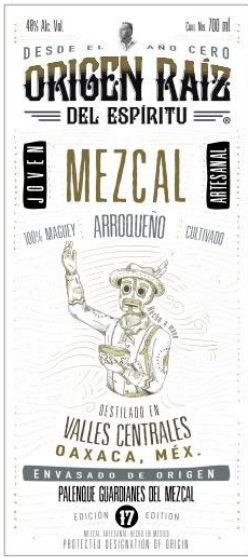


ORIGEN RAÍZ

DEL ESPÍRITU

Born from a project between the Saravia family of Durango and Asís & Don Valentín Cortés of Oaxaca, Origen Raíz is a brand that is committed to a holistic path for the future. From grassland restoration at El Ojo, Durango to community empowerment at Las Quebradas, Durango, to the pursuit of excellence guided by Oaxacan tradition. Origen Raíz delivers this vision via exquisite mezcal and sotol.



This rotation of expressions from the valles centrales region of Oaxaca will be chosen by Don Vale himself. Guided by his family tradition and his own inspiration, each will be a unique release made at his home palenque.

In the Las Quebradas region of NW Durango, the Ángulo Ríos family is bringing positivity and opportunity to a community that merits it. Their uniquely distilled mezcal represents a single part of their story, but depicts the camaraderie and empowerment of the people making it.

The Saravia family has a rich heritage in Durango. They care deeply for the environment and the future of Mexico. Together with the Saravia's vision and the experience of the Cortes family from Oaxaca, a mezcal has been born with love and respect for the past, present and future.

Pecho is a Zapotec word that means "from the heart." These expressions carry with them the soul of the most meaningful moments in life because they are made only for the most special of occasions. A sincere way to transcend into a moment. DIXEBEE!

Wild sotol plants grow easily in Malpaís, Durango. The land of Viñata El Ojo is both rugged and generous. Exploring the Sotol Spirit from this native plant gives us another view into the terroir and creativity of the natural environment.



ORIGEN RAÍZ CENIZO, MALPAÍS



MEZCAL ORIGEN RAÍZ

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RANCHO EL OJO

Rancho El Ojo is a pristine ranch in Durango and the birthplace of Origen Raiz. It is owned by the Saravia family, who act as stewards of the land to conserve the balance and rejuvenate the health of the grassland ecosystem. With an abundance of agave, this certified wildlife preserve also presented a wonderful opportunity. Don Valentin Cortés, with his knowledge of traditional mezcal from Oaxaca, joined the Saravia's to build Viñata El Ojo. The two families now produce Mezcal and Sotol with much love and respect. Dixeebe!

MAESTRO

Don Valentin Cortés

VINATERO

Don Job Rodriguez

MAGUEY (AGAVE)

Cenizo (A. Durangensis),
puro capón

VILLAGE

Rancho El Ojo, Malpaís, Durango

OVEN / FUEL

Conical earthen pit / black oak

MILL

Tahona

FERMENT

Wild, in pine vats for
5-14 days (with bagasso)

DISTILLATION

2x in 280 liter alembic
of copper (with bagasso)

NOTES

Aroma - Papaya, clay, tomato vine
Taste - Red currants, mango, fresh pasta
Texture - medium bodied, luscious, lingering

ABV

Varies by batch



ORIGEN RAÍZ PECHO DE VENADO



MEZCAL ORIGEN RAÍZ

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PECHO

Pecho means 'from the heart' in Zapotec. Usually made twice yearly for celebrations, these expressions mark significant moments in life and are meant to be shared to commemorate them. These pechugas are twice distilled, with the addition of venison, apples, bananas, guava, orange, pineapple, prunes, almonds and just a touch of anise. Enjoy with love, respect and gratitude. Dixeebe!

MAESTRO

Don Valentin Cortés

VINATERO

Don Job Rodriguez

MAGUEY (AGAVE)

Cenizo (A. Durangensis),
puro capón

VILLAGE

Rancho El Ojo, Malpaís, Durango

OVEN / FUEL

Conical earthen pit / black oak

MILL

Tahona

FERMENT

Wild fermented in pine vats
for 5-14 days (with bagasso)

DISTILLATION

2x in 280 liter alembic of
copper (with bagasso)

NOTES

Aroma - Coming soon
Taste - Coming soon
Texture - Coming soon

ABV

Varies by batch



ORIGEN RAÍZ

SOTOL CEDROSANUM



MEZCAL ORIGEN RAÍZ

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RANCHO EL OJO

Rancho El Ojo is a pristine ranch in Durango and the birthplace of Origen Raiz. It is owned by the Saravia family, who act as stewards of the land to conserve the balance and rejuvenate the health of the grassland ecosystem. With an abundance of agave, this certified wildlife preserve also presented a wonderful opportunity. Don Valentin Cortés, with his knowledge of traditional mezcal from Oaxaca, joined the Saravia's to build Viñata El Ojo. The two families now produce Mezcal and Sotol with much love and respect. Dixeebe!

MAESTRO

Don Valentin Cortés

VINATERO

Don Job Rodriguez

SOTOL

D. Cedrosanum

VILLAGE

Rancho El Ojo, Malpaís,
Durango

OVEN / FUEL

Conical earthen pit /
black oak

MILL

Tahona

FERMENT

Fermented in pine vats for
5-14 days (with bagasso)

DISTILLATION

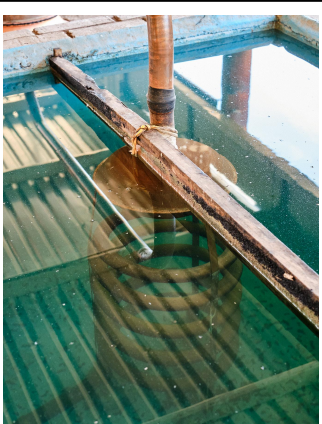
2x in 280 liter alembic of copper

NOTES

Aroma - Coming soon
Taste - Coming soon
Texture - Coming soon

ABV

Varies by batch



ORIGEN RAÍZ

CHACALEÑO, LAS QUEBRADAS



MEZCAL ORIGEN RAÍZ

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LAS QUEBRADAS

Is a mountainous region in northern Durango, Sinaloa and Chihuahua known for the Golden Triangle - a fertile and diverse area that exhibits unique microclimates. The Ranchería de Don Carlos, or "Rancho Grande," reaches as high as 1,500 meters. Forests run into plentiful fields of magueys until you reach Don Carlos' viñata at 800 meters in El Platanar. The terror of the agave shines bright, but strength in Don Carlos' character and the love of his family can be felt with each sip of his mezcal.

MAESTRO

Don Carlos Ángulo Ríos

MAGUEY (AGAVE)

Chacaleño (A. Angustifolia)

VILLAGE

El Platanar, Las Quebradas, Durango

OVEN / FUEL

Cylindrical earthen pit / black oak & tepehuaje

MILL

Mechanical

FERMENT

Wild, in ground adobe, 8 days dry, then 8 more with spring water

DISTILLATION

2x in 200l alembic of copper, wood and stainless steel (with bagasso)

NOTES

Aroma - Milk chocolate, phyllo dough, raspberry

Taste - Herbs, pine, walnuts

Texture - Brisk, friendly, tingling

ABV Varies by batch



ORIGEN RAÍZ

MADRECUISHE, VALLES CENTRALES



MEZCAL ORIGEN RAÍZ

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VALLE CENTRAL

These are a series of expressions made by Don Valentin Cortes at his home palenque in Santiago Matatlán, Oaxaca where his family is from. Each batch will be decided by Don Vale based on his inspiration.

MAESTRO

Don Valentin Cortés

EDITION

1st

MAGUEY (AGAVE)

Madrecuishe (A. Karwinskii)

VILLAGE

Santiago Matatlán, Oaxaca

OVEN / FUEL

Conical earthen pit / black oak

MILL

Tahona

FERMENT

Wild fermented in pine vats (with bagasso)

DISTILLATION

2x in 300 liter alembic of copper (with bagasso)

NOTES

Aroma - toasted cedar, raspberry shrub, november rain

Taste - charred green beans, tarragon, agave

Texture - bold, numbing, spicy oils, long finish

ABV

Varies by batch

SUGGESTED PAIRINGS

Creamy French cheeses from Burgundy that are rich and creamy with plenty of salinity. I.E. Delice de Bourgogne.



ORIGEN RAÍZ

ARROQUEÑO, VALLES CENTRALES



MEZCAL ORIGEN RAÍZ

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VALLE CENTRAL

These are a series of expressions made by Don Valentin Cortes at his home palenque in Santiago Matatlán, Oaxaca where his family is from. Each batch will be decided by Don Vale based on his inspiration.

MAESTRO

Don Valentin Cortés

EDITION

2nd

MAGUEY (AGAVE)

Arroqueño (A. Americana var. Oaxacensis)

VILLAGE

Santiago Matatlán, Oaxaca

OVEN / FUEL

Conical earthen pit / black oak

MILL

Tahona

FERMENT

Wild fermented in pine vats (with bagasso)

DISTILLATION

2x in 300 liter alembic of copper (with bagasso)

NOTES

Aroma - toasted cedar, raspberry shrub, fall rain
Taste - charred green beans, tarragon, agave
Texture - bold, spicy oils, long finish

ABV

49.1% ABV

