

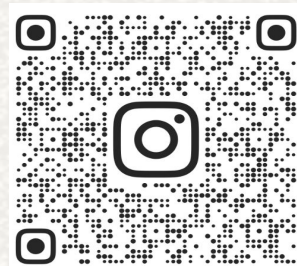
LOT

BRANDS

Pelacañas Spec Sheets



lot001brands.com



@LOT001BRANDS

PELACAÑAS

ARTISANAL MEXICAN RUM

This rum is made from 100% fresh pressed sugarcane juice, estate grown in the shadow of Volcán de Tequila in Jalisco. With wood fermentation, copper pot distillation, and passionate hands, Pelacañas is intensely fresh, bold, and balanced. It is bound to intrigue.

Pelacañas was created as a tribute to the family of Hacienda el Carmen. The hacienda was purchased by Pablo Serrano in 1964. His daughter Martha, for the first time in their family history, balanced the family trust in a way that equally empowered all six of her children. This opened the door for Mónica, the youngest, and her sister, Gabriela, to bring new life to the hacienda, transforming it from historic landmark to a luxury hotel and spa. Inspired by more than 300 years of farming sugar cane, the family legacy continues as Gaby and Moni join in this next adventure - PELACAÑAS RON AGRÍCOLA.



PELACAÑAS BLANCO

MAESTRO DESTILADOR - Juan Ramon Barba Anza

FOGONERO - Raul Martínez Vázquez

FIELD FOREMAN - Jesús Noriega Rodriguez

INGREDIENTS - 100% fresh pressed sugar cane juice, brewers yeast, filtered well water

CANE - La Milagrosa, La Morada, La Colmex

LOCATION - Ahualulco Valley with clay loam and volcanic soil

DISTILLERY - Hacienda el Carmen, Jalisco, MX

CRUSH - Brazilian mechanical sugar cane mill

FERMENTATION - 2-3 days in open top pine vats of 6000L

DISTILLATION - 2x, first in a stainless steel alembic and then rectified in a copper pot to approximately 55% ABV

ADJUSTMENT METHOD - Filtered well water

ABV - 44% ABV

TASTING NOTES -

AROMA - truffle, succotash, steamed cane juice

TASTE - dried mango, bitter greens, pulque

TEXTURE - juicy, round, dry



PELACAÑAS LLAMARADA

MAESTRO DESTILADOR - Juan Ramon Barba Anza

FOGONERO - Raul Martínez Vázquez

FIELD FOREMAN - Jesús Noriega Rodriguez

INGREDIENTS - 100% fresh pressed sugar cane juice, brewers yeast, filtered well water

CANE - La Milagrosa, La Morada, La Colmex

LOCATION - Ahualulco Valley with clay loam and volcanic soil

DISTILLERY - Hacienda el Carmen, Jalisco, MX

CRUSH - Brazilian mechanical sugar cane mill

FERMENTATION - 2-3 days in open top pine vats of 6000L

DISTILLATION - 2x, first in a stainless steel alembic and then rectified in a copper pot to approximately 55% ABV

ABV - Varies by batch

TASTING NOTES -

AROMA - ripe papaya, maple sap, fresh cane juice

TASTE - earl grey tea, buttered popcorn, rain

TEXTURE - heady aromatics, powerful and round

