

MEZCAL EL SILENCIO ESPADÍN

Mezcal El Silencio “Espadín” is made from carefully selected 7–9 year-old Agave species. El Silencio is made in Oaxaca, Mexico, using the traditional process carried on by generations of mezcaleros. Meticulously picked agaves are roasted, crushed, and double distilled resulting in a full-bodied flavor.

AROMA

Subtle Smoke,
Citrus, & Earthy
Greens

TASTE

Slow-Cooked
Agave, Roasted Figs
& Sweet Potatoes

FINISH

Charred Stone Fruit,
Earthy Clay Notes, & a
Hint of Salinity & Spice

86 PROOF - 43% ABV

750ML

UPC: 863415000023

SCC: 20863415000027



AGAVE PLANT

Mature Espadín Agave



HARVESTING

Agave leaves are shaved, revealing the agave heart (piña) and taken to the distillery (palenque)



UNDERGROUND ROAST

Piñas are roasted for approx. 4 days in a pit with mesquite & encino wood over large volcanic rock



TAHONA WHEEL

Cooked piñas are crushed with a tahona (big stone wheel)



FERMENTATION VATS

Crushed piñas (bagasso) are placed in open air fermentation vats for approx. 3-4 days



COPPER STILL DISTILLATION

El Silencio is distilled twice in copper pot stills

LEADING MEZCAL

Mezcal is the fastest growing spirits category in the US

**Source: IWSR - Drinks Market Analysis*

Channel	EL SILENCIO ESPADIN	Growth
US Multi-Outlet	#1	18% Nielsen, 52wk, 12/04/21
US Independent Liquor Stores	#2	86% IRI, 12 wks, 11-28-21
California	#1	20% Nielsen, 52wk, 12/04/21

EL SILENCIO MARKETING & CASA SILENCIO



EL SILENCIO COCKTAILS



SILENCIO MARGARITA



SILENCIO PALOMA



SILENCIO OLD FASHIONED



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