

MAGUEY ESPADÍN

ABV/PROOF: 41% | 82°



FROM
Tlacolula,
Oaxaca

- MAESTRO MEZCALERO
Cutberto Santiago
- MAGUEY ESPADÍN
100% Agave Espadín
- Cooked in a lava rock lined pit, lined with dried agave, for 5 days

TASTING NOTES:
"semi-dry" citric
with a touch of
smoke



1.75 1 Lt 750 ml 200 ml



PINA Y EL MAGUEY

- 2oz Pelotón Espadín
- 2oz Pineapple Juice
- ½ oz St. Elder Natural Elderflower Liqueur
- ½ oz lime juice
- salted rim

Place all ingredients in shaker,
shake well & serve over ice.