

WILD SPIRITS FOR THE COMMON GOOD

WY



MX

WILD COMMON

MEZCAL ENSAMBLE

TRADITIONALLY CRAFTED

MEZCAL ENSAMBLE

An ensamble, in the traditional sense, is a blend of multiple types of agaves grown locally in a specific region. Maestro Mezcalero Joel Velasco has hand-selected mature espadin and tobala agave from his community in San Luis Del Rio, Oaxaca and masterfully blended them to produce an honest expression of terroir. The base of espadin brings an initial clean mouthfeel of green citrus, fresh herbs, and a hint of coconut. The tobala follows up with a warm butter flavor, floral notes, and is gentle and sweet on the finish. Approachable but wonderfully complex, this mezcal flexes its versatility while honoring artesanal traditions.

MAESTRO MEZCALERO.....Joel Velasco
ROASTED.....Earthen Pit CLASS.....Joven
EXTRACTION.....Traditional Stone Tahona
FERMENTATION.....Natural, Open-air in Pine Vats
DISTILLATION.....2X in Small Copper Pot Still

PRODUCT OF MÉXICO · MADE WITH RECYCLED GLASS

PRODUCIDO POR, ENSAMBLE AGAVERO, S.P.R. DE R.L. EAG1511267VO
CALLE MANUEL ÁVILA CAMACHO 220-A, GUADALUPE VICTORIA,
OAXACA DE JUÁREZ, OAXACA. C.P. 68033

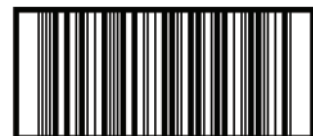
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750 ML



6 x 750 ML CARTON