

TRADITIONALLY CRAFTED

MEZCAL ESPADÍN

Maestro Mezcalero Isidro Damián shows his lifetime of experience with this rich ancestral mezcal from Sola De Vega. Thick and oily in its mouthfeel, this Espadin reflects the dark rich soil in which the agaves were cultivated and the clay pots it was distilled in. Flavors of dark chocolate, tobacco, leather, and cacao all envelope your palate while the sweet citrus flavors of the espadin flex in contrast. Simply exceptional.

MASTER	MEZCALERO	lsidro	Dam	iián
ROASTED		Ear	then	Pit
CLASS			۰۰۰ا	ven
EXTRACTION	ON	Hand Crushed by Woode	n Ma	llet
FERMENTA	ATION	Natural, Open-air in F	ine V	ats
DISTILL AT	ION	2X in Small Conner	Pot S	Still

PRODUCT OF MEXICO

NON-CHILL FILTERED · MADE WITH RECYCLED GLASS

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

IMPORTED BY: WILD COMMON INC, WILSON, WY 83014

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6x 750 ML CARTON