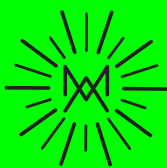




MEZCAL
VERDE[®]
AMARÁS
MA



VERDE AMARÁS

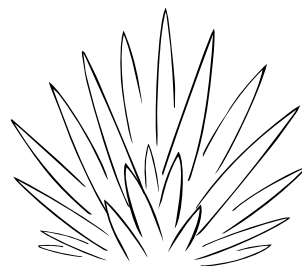


ABV: 42%

	Agave: Espadín [A. Angustifolia]
	Growth period: 6 - 8 years
	Yield: 15 - 17 lb per liter
	Region: Tlaxiula, Oaxaca
	Maestros Mezcaleros: Diana Orozco, Cuauhtémoc, Roberto, Ignacio, Adelfo, Silverio & Tomás
	Oven type: Conical stone Woods: Oak, ocote and pirul
	Mill type: Egyptian Mill [Tahona]
	Fermentation: 1,200 L. Pine vats
	Distillation: Double copper still
	Launch: 2017



The perfect mezcal for mixing,
full-bodied with a smoky finish



A1

Agave characteristics:

Sword-shaped long slim stalks, blue-green color. Tends to be smoky, mineral, and herbal.

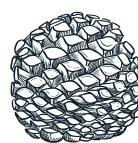
Fun facts:

The use of the three woods while cooking the agaves ensures a smoky profile and full-bodied texture in Mezcal Verde.

Nomenclature: A1

A subtle concentration of agave, crafted using artisanal skills and methods, which creates a balanced array of flavors and aromas.

Profile:



Herbal



Subtly smoky

Perfect serve:

Cocktail

Leonor

Ingredients:

1.5 oz Mezcal Verde Amarás

3 oz Hibiscus, ginger & rosemary infusion

1/3 oz Lime juice

Method: Fill a glass with ice, pour Mezcal Verde Amarás, hibiscus infusion, lemon juice, and fill with water. Stir well.

Glass: Highball

Garnish: Rosemary

Awards:



Gold Medal
SFWS 2022

SIEMPRE  AMARÁS

