



- The first government approved and certified Mezcal distillery, **NOM-001X**
- **7 – 10 year 100% Agave Espadín** from Tlacolula, Oaxaca
- **Artisanal made** - 3 day stone oven roasting, tahona milled, natural yeast fermentation
- **A bright and subtly smoked mezcal**, ideal for cocktails, neat pours and pairing with food
- Joven is rested 2 months then bottled at 86 proof. **A go to for Mezcalitas and Palomas !**
- Reposado is rested then **aged 6 months in American and French limousine oak barrels**. Adds great flavors to a Mezcal Mule and Espresso Martini !
- Añejo is rested then **aged 12 months in American and French limousine oak barrels**. A true sippers delight or in an Old Fashioned !
- Each bottle is **adorned with its own unique Oaxacan figurine, hand-carved and painted by local families**. Proceeds are donated to these families
- **Best new Mezcal to drink right now, 94 pts** - Wine Enthusiast selection 2024
- Available in **750 ml size, packed 6**



Joven: UPC 7 503023 131018 / SCC 1 750302 313101 5
Repo: UPC 7 503023 131773 / SCC 1 750302 313177 0
Añejo: UPC 7 503023 131780 / SCC 1 750302 313178 7

