

# THE REAL SPIRIT OF MEXICO

## WHAT IS MEZCAL?

Mezcal is a traditional Mexican spirit produced by cooking, fermenting and distilling extracted juices from green agave plants native to the state of Oaxaca. With more than 400 years of history, it is Mexico's oldest spirit, an integral part of Mexican culture full of legends, history, flavors and folklore.

## HOW IS ZIGNUM DIFFERENT?

By linking the spirit of the original artisanal process with new-school Mezcaleros and modern techniques, Zignum Mezcal produces the most refined, and premium form of mezcal - stripped of excess and primed for mixability.

Zignum Mezcal extracts the juices of the agave plant before steam-cooking them, which eliminates the smoky taste characteristic of traditional mezcals and reduces the levels of methanol and saturated alcohols. Unlike other mezcals, the result is a silky smooth spirit that can be appreciated in cocktails as well as sipped neat.



• CERTIFIED KOSHER •

## DISTINGUISHING CHARACTERISTICS

### ZIGNUM SILVER

- Made with 100% green agave
- 40% ABV
- Multiple distillation
- Its colorless appearance transmits intense brightness and luminosity
- Embraces a delicate agave flavor with a soft fruit scent
- Ideal to drink in a cocktail or neat with a thin orange slice

### ZIGNUM REPOSADO

- Made with 100% green agave
- 40% ABV
- Multiple distillation
- Aged for 8 months in new American white oak barrels
- At first sight it shows off beautiful orange and brown tones
- It has a full and silky taste in the mouth with delightful hints of vanilla
- Its soft smell and taste make it a complete drink for any time

### ZIGNUM AÑEJO

- Made with 100% green agave
  - 40% ABV
  - Multiple distillation
  - Aged for 14 months in new French white oak barrels
- It possesses a beautiful bright amber color, brimming with complex scents
- Smooth and fine, with a delicious and persistent taste
- The best way to appreciate this mezcal is in a short glass with a little ice