MEZCAL

CINCO DE MAYO

DESDE 2024

MEZCAL ESPADÍN

OAXACA MÉXICO

40% ALC. VOL.

ESTATE BOTTLED

San Dionisio Ocotepec: Town considered indigenous, Zapotec

Cooking in an underground conical oven with oak wood.

Fermentation in pine wood vats. Natural yeasts from the area.

Distillation is in clay pots and artisan copper alembic still

Extraction of a lot of agave. Six years they plant wild agave.

Mezcal master:

Samuel Santiago