



Agave variety: "Espadín" grown in the distinctive white lands of Oaxaca.

Origin: San Luis del Río, Oaxaca.

Mezcal Master: Gregorio Velasco.

Agave Age: 8 to 9 years.

Alcohol content: 48% ALC. VOL.

#### TRADITIONAL DISTILLATION PROCESS

- Mashed in Chilean stone mill and pulled with horse.
- Natural fermentation in wooden vats oak.
- Cooking underground in conical oven.
- Double distillation in cooper stills.

#### TASTING NOTES

Fresh and citrus flavours with a hint of alcohol and minerals, followed by a mild taste of ashes and ripe fruits from Oaxaca.



[www.edrimex.com](http://www.edrimex.com)  
[rsalcedo@edrimex.com](mailto:rsalcedo@edrimex.com)  
Tel: +44 77748 777173

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• HECHO CON CARINO EN OAXACA •



• 70 cl •



• 25 cl •