

## TECHNICAL SHEET: YOUNG ESPADIN MEZCAL

COMMON NAME OF AGAVE: ESPADÍN.

SCIENTIFIC NAME OF AGAVE: (ANGUSTIFOLIA HAW).

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- ROSETTE MEASURING 1.5 M WIDE AND 2 M TALL, WITH STRAIGHT, NARROW, AND RIGID LEAVES.
  - LIGHT GREEN TO GRAYISH TONES; SMALL BUT STRONG AND POINTED SPINES.
  - IT HAS THE WIDEST GEOGRAPHICAL DISTRIBUTION AND HIGH VERSATILITY.
  - USED NOT ONLY FOR MEZCAL BUT ALSO FOR FIBER, MEDICINE, AND FOOD.
  - MATURATION: 6 TO 8 YEARS.
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- APPEARANCE: GOLDEN AMBER.
  - NOSE: THE BARREL WHERE IT RESTED GIVES IT A SOFT WOODY AROMA.
  - PALATE: A MEZCAL WITH NOTES OF FRUIT, WOOD, OAK, VANILLA, AND TOASTED HAZELNUT.
  - MOUTHFEEL: PERSISTENT AND WARM, WITH A DELICATE FINISH.
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PRODUCTION SITE: SAN MATEO MACUILXÓCHITL, OAXACA.

100% ORGANIC MEZCAL | ALC. VOL.: 38.0%

OVEN TYPE: RIVER-STONE CONICAL OVEN.

FERMENTATION WATER: WELL WATER.

STILL TYPE: COPPER ALEMBIC.

GRINDING: STONE MILL.

DISTILLATIONS: TWO (2).

ALCOHOL ADJUSTMENT: HEADS AND TAILS.

FERMENTATION VAT: SABINO WOOD.

BOTTLE TYPE: 750 ML GLASS BOTTLE WITH CORK STOPPER.

