

MEZCAL MACHETAZO

OAXACA 45

AGAVE ESPADIN

— 45% ALC. 90 PROOF



Agave Angustifolia / Espadin native to the state of Oaxaca, is the most commonly used agave in mezcal due to its properties of high sugars, weight and volume. Notes of this agave vary depending on the region of Oaxaca where it is cultivated from. Our Mezcal Machetazo Espadin 45% has a floral and fruity note presence with a light silky texture. These notes are influenced by the sub-tropical climate where the distillery is located. The Espadin Agaves reach maturity and an ideal sugar concentration between 8-12 years and are cooked in an earthen oven releasing aromas of roasted fruit.

SPIRIT INFORMATION & CHARACTERISTICS

Mezcal Master	José Luis Hernández
State of Production	Oaxaca
Town of Production	Santiago Matatlán
Altitude	1,740 meters (5,708 ft)
Type of Mezcal	Young
Type of Agave	Agave Espadin
Production Process	100% Hand-Crafted
Type of oven	Earthen, stone oven
Type of mill	Egyptian mill
Fermentation	Wooden barrels
Distillation process	Copper distilled
Number of distillations	Two
Net Alcohol Content	45%
Net Content	750 mL

TASTING NOTES

Essence of fresh flora and oak wood. Scented savory flavors of herbs intensify in the palate, while smoky cloves and other rich spices remain.



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