



MEZCAL MACHETAZO
Artesanal

TECHNICAL SHEET

Guerrero

USA EDITION · 750 ML

— GUERRERO

Wild Cupreata

Our original and most complex variety. It grows wild on the rocky slopes of the Balsas river basin, in the high mountains of Guerrero — the rocks give it minerals, time gives it character.

TASTING NOTES

Earthy and mineral aroma, with a silky body when swirling the glass, light sweet flavor, with a subtle aftertaste of dark chocolate.

SPECIFICATIONS

CLASS Joven (Young)	ABV 45 % · 90 proof
VILLAGE Petaquillas, Guerrero	ALTITUDE 3,500 ft
MAGUEY Wild Cupreata	MATURATION 7–15 years
COOKING Roasted underground	MILLING Tahona stone
FERMENTATION Natural · wooden barrels	DISTILLATION Twice distilled · copper still
BOTTLE 750 mL · USA Edition	



Origin — Artisanal palenque in continuous operation since 1949 in the sierra of Guerrero. The *Cupreata* agave — known locally as *Papalote* — is harvested wild, only at full ripeness, when sugar concentration is ideal. Every batch is supervised by our *Maestros Mezcaleros*, whose craft has been passed down through generations. 100 % handcrafted · 100 % organic.

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“He who drinks mezcal fears nothing.”

