



MEZCAL MACHETAZO  
Artesanal

TECHNICAL SHEET

Oaxaca

USA EDITION · 750 ML

— OAXACA

# Espadín *Angustifolia*

*Agave Angustifolia/Espadín, a harvested agave native to the state of Oaxaca and the most widely used to produce mezcal due to its high sugar properties. Our Espadín is influenced by the climate where the distillery is located in Matatlán.*

TASTING NOTES

*Scents of fresh flora and oak wood. Aromatic herbs intensify the palate, while smoky clove and other rich spices linger.*

SPECIFICATIONS

CLASS Joven (Young)	ABV 45 % · 90 proof
VILLAGE Santiago Matatlan, Oaxaca	ALTITUDE 5,708 ft
MAGUEY Angustifolia · Espadín	MATURATION 8–12 years
COOKING Roasted underground	MILLING Tahona stone
FERMENTATION Natural · wooden barrels	DISTILLATION Twice distilled · copper still
BOTTLE 750 mL · USA Edition	

Origin — Distillery located in Santiago Matatlán, world capital of mezcal. *Angustifolia/Espadín* agave reaches maturity and ideal sugar concentration between 8 and 12 years. The piñas are slowly roasted in earthen pits, milled by stone tahona, naturally fermented in wooden barrels, and distilled twice in copper stills. Every batch carries the signature of the valley climate.



*“From the land to the spirit, from the spirit to memory.”*

