



MEZCAL MACHETAZO
Artesanal

TECHNICAL SHEET

San Luis Potosí

USA EDITION · 750 ML

— SAN LUIS POTOSÍ

Wild Salmiana

Native to the chalky soil of the highlands of central Mexico in the state of San Luis Potosí. Altitude and a semi-arid climate give the wild agaves vibrant flavors of crisp, citrusy green vegetation. The piñas are steamed above ground in masonry ovens — yielding a cleaner, less smoky profile.

TASTING NOTES

Floral and citrus notes prelude a silky aftertaste with fresh jalapeño final notes.

SPECIFICATIONS

CLASS Joven (Young)	ABV 45% · 90 proof
VILLAGE Charcas, San Luis Potosi	ALTITUDE 6,617 ft
MAGUEY Wild Salmiana	MATURATION 10–12 years
COOKING Terrestrial vapor oven	MILLING Tahona stone
FERMENTATION Natural · masonry pots	DISTILLATION Twice distilled · copper still
BOTTLE 750 mL · USA Edition	

Origin — Palenque in Charcas, San Luis Potosí, at 6,617 feet of altitude. The *Salmiana* agave — known as “Green Giant” — takes 10 to 12 years to mature under the semi-arid highland climate. Unlike other mezcals, the piñas are steamed above ground in masonry ovens, producing a cleaner, less smoky character with crisp vegetal notes.



“Hit me with a machetazo — to laugh at the pain.”

