



100% Agave Espadín (8 to 10 year-old Agaves selected by hand) Artisanal and 100% natural process (small batches) Aged 8 months in new American white oak barrels Balanced and refined taste with floral, vanilla flavors and a hint of oak



SAN FRANCISCO WORLD SPIRITS COMPETITION GOLD WINNER

Mestizo is a perfect one-word description of how mezcal was created. And that's because Mestizo originates from the Latin mixticius, meaning mixed, and was used by the Spanish to refer to the mixing of the European and indigenous Mexican people.

And mezcal as we know it today is also a mix between two cultures: the octli or pulque, which was the beverage produced in Mexico thousands of years ago by fermenting Agave juice, and the distillation process through the alambique that the Spanish learned in the 8th century from the Moors and introduced to the Zapotecs and other indigenous civilizations in the 16th century to improve and make stronger the mexcalli.

So mezcal is in fact the first MESTIZO spirit of the Americas and that's why we decided to name our mezcal Mestizo as a commemoration of what mezcal is all about "which is a mix of cultures".

Agave: 100% Espadín ABV: 40% - 80 Proof

Oaxaca, México Process: Small batch Artisanal State:

Village: Santiago Matatlán NOM: 002X

Maestros Mezcaleros: Wilfrido de Jesús Martínez Hector Matheo Hernández