

## MEZCAL MACHETAZO

# OAXACA 45

AGAVE ESPADIN

— 45% Alc. 90 PROOF



Agave Espadin is native to the state of Oaxaca. Our Mezcal Machetazo Espadin 45% has subtle floral notes with a light spicy finish. These are influenced by the tropical-desert climate where our distillery is located. Espadin reaches maturity and an ideal sugar concentration between 8–12 years. The mezcal master must cut the leaves and penca at this time, soon before it starts to flower and sprout a qurote. Like our Cupreata varieties, the Espadin agaves are cooked in an earthen oven releasing aromas of roasted fruit.

**Citrus, oil and a spicy texture set this Oaxacan Espadin apart at 45% abv.**

## SPIRIT INFORMATION & CHARACTERISTICS

Mezcal Master	Miguel Sanchez
State of Production	Oaxaca
Town of Production	Chichicapam
Altitude	1,548 meters (5,078 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



