

MEZCAL MACHETAZO

## SAN LUIS POTOSI 45

WILD AGAVE SALMIANA

— 45% Alc. 90 PROOF



Wild Agave Salmiana grows in the state of San Luis Potosí and takes 7 years to reach maturity. The desert climate of Charcas, San Luis Potosí gives way to an aroma of fresh vegetation and wooden flavors. The production process of our Mezcal Machetazo Salmiana 45% differs from the common cooking of agaves in an earthen oven because these piñas are cooked through vaporization. The sloped construction of the distillery's floor ensures consistent production from beginning to end as the liquid from the cooked agaves trickles down through each production process by way of gravity.

**Vegetal, spicy, and earthy, this mezcal shows the rustic fingerprint of stone tub fermentation & single distillation**

### SPIRIT INFORMATION & CHARACTERISTICS

Mezcal Master	Juan Manuel Pérez
State of Production	San Luis Potosí
Town of Production	Characas
Altitude	2,017 meters (6,617 ft)
Type of Mezcal	Young
Type of Agave	Wild Agave Salmiana
Production Process	100% Hand Crafted cooked through vapor
Type of oven	Earthen, stone oven
Type of mill	Chilean mill with tahona stone
Fermentation	Induced in masonry-stone tubs
Distillation process	Copper bell
Number of distillations	One
Net Alcohol Content	45%
Net Content	750 mL



