



M E Z C A L *Mexicano*

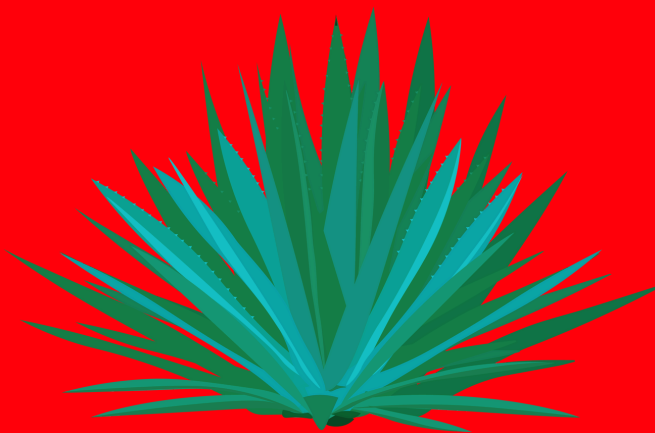
Scientific name: *Rodhacantha*.

Origin: Santiago Matatlán, a town located in the heart of Oaxaca, is known as the "Mezcal Capital of the World".

Production process: Grinding in a cellar, natural fermentation in a wooden vat, double distillation in a copper still.

Alcohol content: 42 degrees.

Distribution: Chetumal, Quintana Roo, Mexico.



**AGAVE
MEXICANO**

TASTING NOTES

It provides very powerful aromas, freshness in the mouth, leaving a pleasant herbal and earthy aftertaste.

MARRIAGE



GUACAMOLE
AND TOTPOPOS



TACOS



MOLE
BLACK



CAKE



CHOCOLATE

*It's the perfect mezcal to accompany
Mexican food...*