



MEZCAL Tepez Tate

Scientific name: Marmorata.

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
TEPEZTATE

TASTING NOTES

Sweet aroma, with soft and delicate notes of passion fruit, cinnamon and floral tones.

MARRIAGE



CHEESE VINTAGE



CUTS OF MEAT



CHILES FILLED



PASTAS



CHOCOLATE

It is the perfect mezcal for tastings...