



ESPADIN TOBALA MEZCAL

OAXACA, MEXICO

TASTING NOTES

AROMA: Spicy Coconut, Ginger, Herbaceous

PALATE: Orange Marmalade, Ginger Compote, Pink Peppercorn

MASTER DISTILLER

MARGARITA BLAS

STATE

OAXACA

MILLING

TAHONA

VILLAGE

SANTIAGO MATATLAN

ELEVATION

6,500 FT

DISTILLATION

2

WATER SOURCE

UNDERGROUND SPRING

AGAVE AGE

7 - 15 YRS

STILL TYPE

COPPER

FERMENTATION

OPEN AIR / WOOD

OVEN

CONICAL PIT

ABV

45.0%

COOKING TIME

3 - 4 DAYS



CRUZ DE FUEGO

Meet the mother and son team of Cruz De Fuego Mezcal, Margarita Blas and Carlos Mendez. They make the spirits you will find in our bottles, and they make these spirits in a traditional way, using their five senses. It is one of the things that makes mezcal and mezcal producers — MAESTROS — so unique in the world of spirits.

Agave plants take years to mature, the result is a far more complex sugar with far more aromatic elements. Those complexities reveal themselves in the end flavors of the spirit.

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