



# TOBALA MEZCAL

OAXACA, MEXICO

## TASTING NOTES

AROMA: Green Pepper, Jalapeño, Peppercorn, Minerality, Cinnamon  
PALATE: Orange, Tangerine, Baking Spice

MASTER DISTILLER

**MARGARITA BLAS**

STATE

**OAXACA**

MILLING

**TAHONA**

VILLAGE

**SANTIAGO MATATLAN**

ELEVATION

**6,500 FT**

DISTILLATION

**2**

WATER SOURCE

**UNDERGROUND SPRING**

AGAVE AGE

**12 - 15 YRS**

STILL TYPE

**COPPER**

FERMENTATION

**OPEN AIR / WOOD**

OVEN

**CONICAL PIT**

ABV

**47.0%**

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.

OAXACA, MEXICO

