



## CLASE AZUL GUERRERO

### Mezcal | 100% Agave Papalote

Inspired by the gastronomy, art, heritage and leadership role of women from the state of Guerrero. Clase Azul Mezcal Guerrero is made from a rare agave variety grown in the mountain ranges of the state of Guerrero. The flavor of the agave Papalote is strongly influenced by the coastal climate and the green forests of the region. The bottle is a piece of craftsmanship that honors the wisdom of ancestors, the delicate nature and the fighting spirit of the Mexican woman. The green color stands for jade, a precious stone that held a high value in the cultures of ancestors and is a symbol of eternity. The four-petaled flowers that cover the bottle, known as the Fifth Sun, a pre-Hispanic deity, are the source of everything. The colorful lid shows the figure of a hummingbird, the messenger of the gods, who confirms the mystical and heavenly connection to the region.

#### **Tasting notes**

##### **Aroma**

Pumpkin, fresh wood, rosemary, almond and chamomile.

##### **Taste**

Fresh wood, seaweed, lemon juice, pepper with light tobacco notes.