



MACHETAZO TASTING SET

Espadín | Cupreata | Salmiana

This Machetazo selection contains three miniatures at their stated strengths: two are bottled at 45% volume and one at 38% volume. The labels connect the set to Oaxaca, Guerrero and San Luis Potosí, giving each miniature a distinct regional reference. THE THREE EXPRESSIONS: Variety and region are stated on each label. The producer describes masonry-oven steam cooking for the 38% selection from San Luis Potosí, while the remaining miniatures are presented through their own stated variety, strength and origin. SUGGESTIONS: Pour small, equal measures into separate copitas at room temperature. Compare all three side by side in any order, with water between samples, so every miniature and regional identity can be considered on equal terms.



Tasting notes

Color

Three clear, colourless spirits.

Aroma

Espadín: floral herbs and light smoke. Cupreata: earthy mineral notes. Salmiana: green herbal notes.

Taste

Espadín: agave and citrus. Cupreata: earthy spice. Salmiana: vegetal and herbal.

Finish

Espadín: light smoke. Cupreata: mineral spice. Salmiana: fresh herbs.

MACHETAZO Machetazo maps three agave varieties to three Mexican regions:

Espadín from Oaxaca, Cupreata from Guerrero and Salmiana from San Luis Potosí.

Each label keeps its variety and origin clearly identified. Producer information describes the Salmiana as steam cooked in masonry ovens. Presented together, the three labels offer a direct comparison of regional agave traditions.