



MEZCAL MACHETAZAZO GUERRERO

100% Wild Agave Cupreata

Machetazo Mezcal is 100% handcrafted according to methods passed down through generations. Made from a variety of wild agave locally known as Maguey Papalote or Cupreata Agave, found on the high mountain slopes of the Rio Balsas basin in the southern Mexican state of Guerrero. The agaves are grown until they have reached maturity between 7 - 15 years to ensure the ideal concentration of natural sugars and minerals. Cooked in earthen ovens, fermented in wooden barrels and distilled twice in a copper still.

Tasting notes

Taste

Subtle hints of smoke and citrus followed by the silky texture coming from the concentrated sugar in the agave.

Finish

Delicate aftertaste of dark chocolate.