



MEZCAL MACHETAZO SAN LUIS POTOSI

100% Wild Agave Salmiana

Mezcal Machetazo San Luis Potosi is made from Agave Salmiana, also known as Maguey Verde or Green Giant, grown in calcareous soils in the Central Mexican plateau in San Luis Potosí, where the semi-arid climate yields crisp, citrus flavours. Handcrafted by cooking the piñas through vaporization in Earthen and stone ovens above ground, this method eliminates the typical smokiness of mezcal. Mezcal Machetazo is fermented in masonry-stone tubs and distilled once in a copper bell still.

Tasting notes

Taste

Fresh floral and citrus notes with a smooth aftertaste and lingering presence of spicy pepper.