



GEM & BOLT MEZCAL

100% Agave Espadin + Damiana

Gem & Bolt is produced by a fourth-generation Master Distiller in Oaxaca, Mexico using Espadin Agave & fresh mountain water. This mezcal is uniquely distilled with Damiana, a traditional Mexican herb long revered by the Mayan and Aztec for its multiple mood-elevating properties and aphrodisiac effects. After personally tasting several Mezcals in early 2020, searching for a new brand to enhance our existing selection, we chose Gem & Bolt Espadin Mezcal for its versatility, smoothness and long mild smoky finish. We are proud to share this specialty with you and we hope you enjoy it as much as we do. - Gerik Siquel (owner of FiGee Fine Goods).

Tasting notes

Color

Crystal clear

Aroma

Smoky with smooth vanilla notes.

Taste

Lightly smoky, touches of oak and red pepper.

Finish

Espadin Agave as well as Damiana and traditional Mexican herbs.

Serving Suggestions 1. Shot 2. Long Drink - Mezcal Maté (Red Bull Organics Maté or El Tony Original) work best, slice of Lime 3. Long Drink - Mezcal Rhubarb (Aqua Monaco Rhubarb & Ingwer) 4. Long Drink - Mezcal Chili Citrus (Mikks Chili-Zitrus mixer) plus a pinch of salt 5. Cocktails - Mezcal Margarita, Mezcal Sour, Mezcal Bloody Mary just to name a few About the Producer According to mythic lore... long ago in ancient Mexico, a lightning bolt struck the heart—or gem—of the agave plant, roasting and fermenting its sugars and releasing the plant's sacred, mystical sap known today as mezcal. Gem & Bolt is produced by an Artist-chemist duo adrinadrina and eliott coon, both daughters of bohemian-bootleggers, who started crafting their own spirits and elixirs. Tradition, Myth, Art, And Invention Coupled With Plant And Elixir Wisdom are the foundation of an unadulterated spirit.