



## OJO DE DIOS CAFE

### Mezcal 100% Agave Espadin

Ojo de Dios Cafe is composed of a blend of Espadín mezcal from Oaxaca and 100 % Arabica cold brew coffee from Mexico. This unsweetened expression allows the natural flavours of agave and coffee to emerge harmoniously. Best served chilled or in coffee-based cocktails.

#### **Tasting notes**

##### **Taste**

Roasted coffee, dark chocolate and agave notes.

**Production Process** Ojo de Dios is an artisanal mezcal made exclusively from 100 % Maguey Espadín agave, sustainably farmed and harvested at optimal maturity after eight years of cultivation. Crafted in San Luis del Río, Oaxaca, using traditional methods. Ojo de Dios mezcal is produced under the guidance of third-generation maestro mezcalero Francisco Ortiz, who oversees both the estate operations and the distillation process. After harvesting the agave hearts undergo sun-ripening before entering a 10-day cooking process in underground conical ovens fired with local oak wood. Then, the agave is milled using a tahona - a large volcanic stone wheel pulled by a donkey - which gently crushes the fibres without overheating them. Then the resulting mash ferments naturally in open wooden vats using wild yeasts, and it is double distilled in 250-litre copper pot stills, producing the final spirit.