



OJO DE DIOS ORIGINAL

Mezcal 100% Agave Espadin

A balanced artisanal Mezcal crafted from 100% Espadin agave. Ojo de Dios Original is the brand's core expression. Unaged and crystal clear, it highlights the natural profile of roasted agave, offering a clean, structured profile ideal for sipping neat or as a refined base in cocktails.

Tasting notes

Taste

Fresh, fruity agave followed by soft, smoky-earthly 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.