



OJO DE DIOS HIBISCUS

Mezcal 100% Agave Espadin

An innovative blend that combines Espadín Mezcal infused with organic, Mexican hibiscus flowers (Flor de Jamaica). Ojo de Dios Hibiscus is ideal for long drinks or mezcal-based cocktails.

Tasting notes

Taste

Dry, slightly tangy and smoky with a nice botanical flavour profile and a natural red hue. No added sugar.

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.