FiGee
FINE GOODS



MEZCAL SENTIR TEPEZTATE

100% Agave Marmorata | Mezcal artesanal

A crisp and vibrant Mezcal made from Tepeztate Agave, a variety that can take as many as 25 years to mature in the wild. Due to the scarcity of mature agaves, only small batches can be produced at the time. The Mezcal obtained from this agave has a very distinct, powerful, unique aroma dominated by floral notes.

Tasting notes

Color
Clear

Aroma
A flower field in full bloom, green papaya and fresh lime juice.

Taste
The strong presence on the palate is fresh, aromatic and well balanced. Loaded with fruity, floral & mineral flavours.

Finish
Long finish, slightly oily with hints of liquorice.
The Sentir Mezcal Story Quality over Quantity is how the owner prefers his Mezcal! Sentir is produced in Santiago Matatlan in Oaxaca, Mexico by the most experienced Mezcaleros using only the "Heart" of the spirit. The heads and tails of the distillate are not used. Such high quality and perseverance creates a smooth and creamy textured Mezcal spirit. "Para todo mal mezcal, para todo bien también"