

MEZCAL DE LEYENDAS.

MAGUEY TOBALÁ

48.7% Alc.Vol. • MEZCAL ARTESANAL • 100% AGAVE • BLANCO



MAGUEY TOBALÁ
Agave potatorum



SAN PEDRO TOTLAPAN,
OAXACA
'Tobala region'



MAÉSTRO MEZCALERO
Aaron Robles



Agave
roasting pit



Crushed by
stone 'tahona'



Oak wood vats



Traditional
copper alembic

AROMA: Honey, floral notes
and light smoke

FLAVOR: Complex palate with
sweet undertones

Pairs amazingly with roasted
meats and mole.

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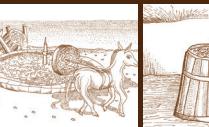
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