

# MEZCAL DE LEYENDAS



Lorem ipsum

## DURANGO

Rich mezcal made from agave cenizo handcrafted in the central valleys of Durango.

Alc/Vol: 47%

**Aromas:** Floral mezcal with aromas of leather, cocoa, coriander and sweet mesquite

**Flavors:** Buttered popcorn, clove, and stone fruit



Ventura Gallegos  
NOMBRE DE DIOS, DURANGO

## SAN LUIS POTOSÍ



Don Che Herenandez  
SANTA ISABEL, SAN LUIS POTOSÍ

Located in the heart of the central "Potosino" plateau, this beautiful mezcal is made in the heart of a historical hacienda.

Alc/Vol: 42%

**Aromas:** herbal, chile jalapeño, lactic notes;

**Flavors:** slightly sweet, strong mineral notes, gently slightly smoked

## SOLAR



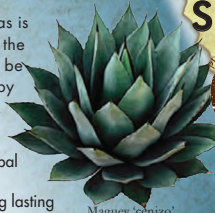
Gerardo Ruélas  
NOMBRE DE DIOS, DURANGO

Mezcal de Leyendas is proud to introduce the first mezcal ever to be produced entirely by using solar energy.

Alc/Vol: 45%

**Aromas:** Fresh herbal notes.

**Flavors:** Clean, long lasting candied finish.



## GUERRERO



Oscar Obregón  
MAZATLÁN, GUERRERO

Produced in the sparse lands of Sierra Madre Oriental.

Alc/Vol: 45%

**Aromas:** Tropical fruits, with notes of cooked agave

**Flavors:** Sweet agave, briny notes, papaya, with gentle smoke

## OAXACA

Our mezcal comes from the tiny village of San Baltazar Guelavila,

Alc/Vol: 50%

**Aromas:** medicinal herbs such as lemongrass as well as some tropical undertones and sugary notes of cane syrup

**Flavors:** cooked citrus, herbaceous tones, cooked agave



Saul Martinez  
SAN BALTAZAR GUELAVILA, OAXACA

## OAXACA



Aaron Alva  
SAN PEDRO TOTOLAPAN, OAXACA

Wild Tobala higher elevations in the central valleys from the small town of San Pedro Totolapan.

Alc/Vol: 50%

**Aromas:** medicinal hues with pete like smoke

**Flavors:** caramel, citrus and apple peel



www.mezcaldeleyendas.com