

MEZCALOSFERA®

BY MEZCALOTECA®



Years of maturation of the agave: 15 to 18 years

Community: Yegosé, Miahuatlán

Age of the maestro: 58

Number of generations that the family works mezcal: 3

Who makes mezcal in the family: Father and uncles **Who teach him how to make mezcal:** His grandfather

Where does he gets agave: From his family land

What agaves does he works with: Tobala, Espadin, Pulquero, Tepextate and blends

Does the maestro drinks mezcal: Yes

Favorite mezcal: Tobala and Tepextate

Does the maestro has a brand: No

Aromas of the production: Sweet and leather

Flavors of the production: Earth and leader notes, dry and buttery

Selling point: A small batch 60 lts, smashed by hand and only 1 distillation

