

MEZCALOSFERA®

BY MEZCALOTECA®



Years of maturation of the agave: 5 to 9 years

Community: Mengoli de morelos, Miahuatlán

Age of the maestro: 36

Number of generations that the family works mezcal: 3

Who makes mezcal in the family: Father, brothers, uncles and cousins

Who teach him how to make mezcal: His father

Where does he gets agave: From his family land and when he produces Tobala he buys it from the Sierra Sur

What agaves does he works with: Tobala, blends, Espadín, Pulquero, Tepextate, Bicuixe, Espadín distilled with ingredients, Sierrudo

Does the maestro drinks mezcal: Yes

Favorite mezcal: Tobala and Tepextate

Does the maestro has a brand: No

Aromas of the production: Smokie, coffee and wood notes

Flavors of the production: Balanced into the smokey and wood notes of the Espadín and a process in palate from the cacao, coffee and cinnamon notes, it tastes like a café de olla

Selling point: A production of 60 liters with a unique recipe from maestro Job

