





Clear color. Tropical, complex aromas and flavors of grilled pineapple, peppers, and sweet potatoes, spiced chestnut honey, smoked peppercorns and herbs. A vibrant, flavorful mezcal.

BOTTLE



CASE







Aged 3 months in American Oak barrels and French Limousin (Cognac) Barrels. Pale gold color, exotic, subtle aromas and flavors of caramel, chili, toasted walnut and fig. A tingling yet balanced mezcal.

BOTTLE



CASE







Aged 12 months in American Oak and French Limousin (Cognac) barrels. Amber color, indulgent, delicate aromas and flavors of vanilla, cola and spiced pear with a volcanic mineral finish. A sophisticated and surprising mezcal.

BOTTLE



CASE





