

40% Alc. Vol.

ARTESANAL



SAN DIMAS MEZCAL ENSAMBLE



Maestro Mezcalero

Mario and Antonio López
Santiago Matatlan, Oaxaca

PRODUCT

- Mezcal Ensamble
- 70% Maguey Espadin
30% Maguey Tobaia
- Alc. Vol. 40%
- Handcraft (Artisanal)
- Cooked in stone pit
- Fermented in oak barrels
- Distilled in copper still 3 times

TASTING NOTES

Layers of roasted agave, green tea and pepper with medium smoke; mouth soft, round with salt and earth taste, very smooth long finish

HISTORY

San Dimas legend goes back to when the Spaniards arrived to the central valley of Oaxaca. A monk had a dream where he was told to distill the fermented juice from agave.

The monastery attributed the dream to San Dimas and mezcal was born.

Product information

Distributed by

Package Available 6 bottles per case Case \$ _____ Bottle \$ _____

Promo Case buy 3 cases Case \$ _____ Bottle \$ _____

Available March 1st

<http://sandimasmzcal.com>