

40% Alc. Vol.

ARTESANAL



# SAN DIMAS MEZCAL



## Maestro Mezcalero

Mario and Antonio López  
Santiago Matatlan, Oaxaca

## PRODUCT

- Mezcal Joven
- 100% Maguey Espadin / *Agave Angustifolia*
- Alc. Vol. 40%
- Handcraft (Artisanal)
- Cooked in stone pit
- Fermented in oak barrels
- Distilled in copper still)

## TASTING NOTES

Aromas: orange peel, honey,  
flowers and white pepper  
Mouth: citrus, spices, mineral and  
light sweet notes

## 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://sandimasmezcal.com>