

40% Alc. Vol.

ARTESANAL



# SAN DIMAS MEZCAL PECHUGA



## Maestro Mezcalero

Mario and Antonio López  
Santiago Matatlan, Oaxaca

## PRODUCT

- Mezcal Pechuga
- 100% Maguey Espadin  
*Agave Angustifolia*
- Alc. Vol. 40%
- Handcraft (Artisanal)
- Cooked in stone pit
- Fermented in oak barrels
- Distilled in copper still 3 times  
with pechuga, grapefruit,  
orange and guava

## TASTING NOTES

Layers of guava, grape fruit and orange peel, medium smoke with hints of minerals and butter; mouth soft and full, lactic notes from the pechuga with a very smooth 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://sandimasmezcal.com>