

48% Alc./Vol. Cont. Net. 750ml



**LOS DANZANTES**<sup>®</sup>

MEZCAL ARTESANAL

100% MAGUEY · JOVEN

PRODUCT OF MEXICO

DENOMINACIÓN DE ORIGEN PROTEGIDA

— TOBALÁ —

— TOBALÁ —



— TOBALÁ —

# Los Danzantes · TOBALÁ

UPS: 87195200025 3

ITF-14: 10871952000250

750 ml

Artisanal Mezcal produced in Destileria Los Danzantes. Single batch 100% maguey Tobalá (*Agave potatorum*), 12 years maturation, cultivated in San Juan del Río, Tlacolula, Oaxaca.

MAESTRO MEZCALERO: KARINA ABAD ROJAS	SOIL: SILTY AND CLAYEY	ALTITUDE: 1,400 MASL
MAGUEY: TOBALÁ ( <i>Agave potatorum</i> )	PRODUCTION PLACE: SANTIAGO MATATLÁN, OAXACA	

**OVEN:** WOOD-ROASTED IN CONICAL FIRE-PITS.

**FIREWOOD:** ENCINO BLANCO AND MEZQUITE.

**TYPE OF MILL:** STONE MILL PULLED BY THE HORSE "SAMSON".

**FERMENTATION:** 5 DAYS USING NATIVE YEASTS IN 800-LITER PINE-WOOD VATS.

**STILL:** 250-LITER COPPER ALAMBICS.

**DISTILLATION:** 2 DISCONTINUOUS DISTILLATIONS. OAXACA

Age of maguey: 12 years	✦ Liters produced: 800 L	✦ Class: Joven
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• Batch tasting notes: smoked, green herbs and citrus fruits •

**Batch:** **Bottle:**

**GOVERNMENT WARNING:** (1) ACCORDING TO THE SURGEON GENERAL, WOMEN SHOULD NOT DRINK ALCOHOLIC BEVERAGES DURING PREGNANCY BECAUSE OF THE RISK OF BIRTH DEFECTS. (2) CONSUMPTION OF ALCOHOLIC BEVERAGES IMPAIRS YOUR ABILITY TO DRIVE A CAR OR OPERATE MACHINERY, AND MAY CAUSE HEALTH PROBLEMS.

Produced and bottled by **Destileria Los Danzantes S.A. de C.V.**  
 Quintana Roo 219, Col. Centro, C.P. 68000, Oaxaca de Juárez, Oaxaca.  
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IMPORTED BY: **GONZALEZ BYASS USA**, CHICAGO, ILLINOIS.

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