



LOS DANZANTES ♦ ESPADÍN AÑEJO

MEZCAL ARTESANAL ♦ 46% ALC. VOL.

MAESTRA MEZCALERA: Karina Abad Rojas.

CLASS: Añejo. ♦ **MAGUEY:** Espadín (*Agave angustifolia*).

COOK: Wood-roasted in conical fire-pits with encino blanco.

MILL: Stone mill pulled by the horse “Sansón”.

FERMENTATION: 6 days using native yeasts in 800-liter pine-wood vats.

DISTILLATION: Two times discontinuous in 250-liter copper alambics.

AGED: 16 month in American and French oak barrels.

TASTING NOTES

NOSE: Light aromas of smoke, ripe fruit and caramel.

TASTE: Flavors of vanilla and cinnamon with a long aftertaste of redwoods.

APPEARANCE: Clear, medium intensity, golden color.

