

LOS DANZANTES ♦ JOVEN COYOTE

MEZCAL ARTESANAL ♦ 48% ALC. VOL.

MAESTRA MEZCALERA: Karina Abad Rojas.

CLASE: Joven. ♦ **MAGUEY:** Coyote (*Agave americana*).

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.

TASTING NOTES

NOSE: Fruity and citrus aromas.

TASTE: Ripe fruit and citrus.

APPEARANCE: Clear and colorless.



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Agave americana