

LOS DANZANTES ♦ JOVEN TOBALÁ

MEZCAL ARTESANAL ♦ 48% ALC. VOL.

MAESTRA MEZCALERA: Karina Abad Rojas.

CLASS: Joven. ♦ **MAGUEY:** Tobalá (*Agave potatorum*).

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

MILL: Stone mill pulled by the horse "Sansón".

FERMENTATION: 8 days using native yeasts in 800-liter pine-wood vats.

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

TASTING NOTES

NOSE: Fresh aromas with bittersweet and caramelized notes.

TASTE: Minerals. Light flavors of citrus fruits, herbs, and cocoa

APPEARANCE: Clear and colorless.

