

MEZCAL MACHETAZO

GUERRERO 45

AGAVE CUPREATA / MAGUEY VERDE

■ 45% ALC. 90 PROOF



Mezcal Machetazo Agave Cupreata 45% is our original and most complex Machetazo. This agave is found on the mountain slopes of the rio Balsas basin in the southern Mexican state of Guerrero. The high mountain slopes where this agave grows wild, is ideal for absorbing minerals giving way to a sweeter flavor unique to the Cupreata Agave, known locally as Maguey Papalote. The age of maturity for Cupreata Agaves varies, but generally occurs at any time from 7-15 years to ensure the ideal concentration of natural sugars and minerals in the heart of the agave, or *piña*.

SPIRIT INFORMATION & CHARACTERISTICS

Mezcal Master	José Morales Uribe
State of Production	Guerrero
Town of Production	Mochitlán
Altitude	1,050 meters (3,500 ft)
Type of Mezcal	Young
Type of Agave	Agave Cupreata / Maguey Verde
Production Process	100% Hand-Crafted
Type of oven	Earthen, stone oven
Type of mill	Egyption mill
Fermentation	Wooden barrels
Distillation process	Copper distilled
Number of distillations	Two
Net Alcohol Content	45%
Net Content	750 mL

TASTING NOTES

Subtle hints of smoke and citric aroma, silky texture with herb and sweet citrus flavors from the agave with a subtle aftertaste of dark chocolate.



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