

WILD CUPREATA

Mezcal Machetazo Cupreata is our original and most complex variety. This agave is found in the Balsas River basin in the high mountains of the state of Guerrero in southern Mexico. This variety grows wild on the rocky slopes, an ideal place for mineral absorption, resulting in its unique flavor. Agave Cupreata is known locally as maguey Papalote. The ripening age of the Cupreata occurs between 7 and 15 years ensuring an ideal concentration of natural sugars and minerals in the heart of the agave.

HANDMADE FOR YOU: ARTISANAL DETAILS

Production State Guerrero

Production Village Petaquillas

Altitude 3,780 feet

Class Young

Agave Type Wild Cupreata Agave

Production Process 100% Handmade

Cooking Procees Terrestrial Stone Oven

Type of Mill Tahona Stone

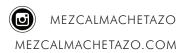
Fermentation Wooden Barrels

Distillation Copper Still

Number of Distillations Two

TASTING NOTES

Earthy and mineral aroma, with a silky body when swirling the glass, light sweet flavor, with a subtle aftertaste of dark chocolate.



GUERRERO

WILD CUPREATA AGAVE 45% 90 PROOF

