



MEZCALMACHETAZO

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MEZCAL MACHETAZO 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 Process	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

