

MEZCAL MACHETAZO

SAN LUIS POTOSI 38

WILD AGAVE SALMIANA

■ 38% ALC. 76 PROOF



Grown in calcareous soils in Central Mexican plateau in the state of San Luis Potosí, Agave Salmiana “Green Giant” takes 10–12 years to reach maturity. The semi-arid climate of the region and wild agave gives way to lively flavors of crisp vegetation and citrus. The production process of our Mezcal Machetazo Salmiana 38% differs from the common cooking because these *piñas* are cooked through vaporization above ground in ovens, resulting in a less smoky flavor. The sloped construction of the distillery’s floor ensures consistent fluidity as the liquid from the cooked agaves trickles down by way of gravity.

SPIRIT INFORMATION & CHARACTERISTICS

Mezcal Master	Juan Manuel Pérez
State of Production	San Luis Potosi
Town of Production	Charcas
Altitude	2,017 meters (6,617 ft)
Type of Mezcal	Young
Type of Agave	Wild Maguey Verde
Production Process	100% Hand Crafted cooked through vapor
Type of oven	Earthen, stone oven
Type of mill	Egyptian mill with tahona stone
Fermentation	Stone pools
Distillation process	Copper bell
Number of distillations	One
Net Alcohol Content	38%
Net Content	750 mL

TASTING NOTES

Underlying fresh floral and citrus notes prelude the silky-smooth aftertaste and lingering presence of spicy pepper.



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