MEZCALMACHETAZO
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ESPADIN

Agave Angustifolia/Espadín, a harvested agave, native to the state of Oaxaca and the most widely used to produce mezcal due to its high sugar properties. The notes and texture of the agave vary according to the region where it is grown within the state of Oaxaca. Our Mezcal Machetazo Espadín has a silky appreciation influenced by the climate where the distillery is located in Matatlán. The Espadín agave reaches maturity and high sugar concentration between 8 and 12 years.

OAXACA

ESPADIN AGAVE
45% 90 PROOF

HANDMADE FOR YOU: ARTISANAL DETAILS

Production State	Oaxaca
Production Village	Santiago Matatlan
Altitude	5,708 Feet
Class	Joven (Young)
Agave Type	Angustifolia
Production Process	100% Handmade
Cooking Procees	Roasted Underground
Type of Mill	Tahona Stone
Fermentation	Natural in Wooden Barrels
Distillation	Copper Still
Number of Distillations	Two

TASTING NOTES

Scents of fresh flora and oak wood. Aromatic herbs intensify the palate, while smoky clove and other rich spices linger.