

### **MEXICANO ( AGAVE RODACANTHA )**

REY CAMPERO smoked wood, dry grass and café espresso.

EL JOLGORIO notes of slate and a background of tropical fruit and chilli heat

\*VAGO jasmine, raspberries, oolong tea, slight saffron, Smoky black pepper but still quite floral.

### **TOBALA ( AGAVE POTATORUM )**

EL JOLGORIO smell of bubblegum, pine and lemon zest, taffy, cedar, candies, banana and ashy.

DEL MAGUEY sweet, fruity taste with a mango and cinnamon taste.

TOSBA smoky with a sweet and fruity nose.

MEZCALES DE LEYENDA ( PUEBLA ) light campfire smokes, dulce de leche and apple cake. Dry mineral flavors with a blast of sea salt and brined lemon.

### **MADRECUIXE ( AGAVE KARWIINSKI )**

EL JOLGORIO fresh cut bell peppers, earthy, with a bit of heat on the finish.

REY CAMPERO velvety, with a strong taste of white chocolate and ripe banana.

### **PECHUGA**

DON MATEO DE LA SIERRA ( VENISON )

EL JOLGORIO ( WILD TURKEY ) aromatic and spicy, with botanical notes and a big finish.

DEL MAGUEY ( HEN ) wild apples, plantains, pineapples and almonds. Meaty.

DEL MAGUEY IBERICO ( BLACK FOOTED PIG ) nose of carnation, gardenia and jasmine, caramel taste, dark fig and wet green hay.

VAGO ELOTE ( CORN ) smoky toasted corn and dry river stones, honeycomb, green tropical fruit and a finish of mint and papaya.

TOSBA ( TURKEY ) wild pineapple, wild apples and bananas, aroma of almonds, basil and chocolate.

### **CUPREATA ( AGAVE ASPARAGACEAE )**

SIEMBRA METL ( MICHOACAN )

MEZCALES DE LEYENDA ( GUERRERO ) burnt sagebrush and hay, aromas of cactus milk, bitter greens, bell pepper, olive brine and yogurt, long sweet finish with a gentle heat.

### **WILD PAPALOME**

DEL MAGUEY meatiness, black olive, slightly dried black cherries, earthy, soft mushrooms.

### **CENIZO ( AGAVE POTATORUM )**

SIEMBRA METL ( MICHOACAN ) strong nut varieties, burst of fruits like apples and soft vanilla, with a strong reminder of pine.

### **ALTO ( AGAVE INAEQUIDENS )**

DON MATEO DE LA SIERRA ( MICHOACAN )

### **AZUL ( TEQUILANA WEBER )**

DEL MAGUEY bright citrus note and banana, sweet green and white peppercorn.

### **ARROQUENO ( AGAVE AMERICANA )**

DEL MAGUEY strong dark fruit and figs, brown sugar and ash. Earthy.

### **DURANGUENSE**

MEZCALES DE LEYENDA ( DURANGO ) aromas of sandalwood, warm earth and salted melon, not smoky, sweet corn, yellow peppers and candied plums

### **TEPEZTATE ( AGAVE MARMORATA )**

EL JOLGORIO intensely vegetal, herbal and earthy.

TOSBA light nose with a lasting citrus and fruitiness, smoky with a tropical finish.

**ESPADIN      SAN LUIS DEL RIO**

DEL MAGUEY spicy, fruity, and smoky nose with a high note of citrus.

ALIPUS natural sweetness, fruity, exhibits big, bold and smoky flavors.

NUESTRA SOLEDAD sparkling grapefruit and citrus aromatics with wet stone.

Savory butterscotch and herbs.

MARCA NEGRA ripe fruit, roasted fruit, sweet milky with a strong citrus finish.

**ESPADIN      SANTA CATALINA MINAS**

DEL MAGUEY nose full of flower essence, vanilla and figs, burnt honey flour and a bit of lemon.

DON AMADO aromatics leaning towards ash, crushed walnuts, roasted corn and savory spices, flavors of terracotta against caramel, butterscotch and fresh herbs.

**ESPADIN      SANTIAGO MATATLAN**

AGAVE DE CORTES slight hints of rose, dry with notes of green grapes and olive oil.

**ESPADIN      SANTA ANA DEL RIO**

ALIPUS over ripe cantaloupe with a bit of a coppery tone, mild smoky with dried herbs.

**ESPADIN      SAN JUAN DEL RIO**

ALIPUS raw fruit towards agave with floral notes of rose water and young mint, over ripe lemon, dried parsley and sweet basil with a finish of black pepper.

MEZCALES DE LEYENDA ( OAXACA ) lemongrass and herb of grace, with sugary notes of cane syrup, citrus confit with strong herbaceous tones.

**ESPADIN      CANDELARIA YEGOLE**

VAGO explosive, very clean, bright, leads with guava, tomato leaf, thai basil and fresh turmeric root, with lavender and mixed gardens cuttings.

**ESPADIN      SANTA MARIA ZOQUITLAN**

NUUESTRA SOLEDAD lemon zest, red pepper, tropical fruit, with taste of honeysuckle and sandalwood, finish of lychee, stone fruits and savory herbs.

**ESPADIN      EJUTLA**

NUUESTRA SOLEDAD bright with white flowers, cilantro and mint on the nose with roasted chiles and wood smoke on the palate.

**ESPADIN      LACHIGUI MIAHUATLAN**

NUUESTRA SOLEDAD wet earth, fresh cherries, cedar wood and cigar box, peppery green, bright and citrusy.

**ESPADIN      SAN BALTAZAR GUELAVILA**

NUUESTRA SOLEDAD sweet, ripe, tropical fruit, caramelized agave, Chinese spices and wet stone.

**ESPADIN      SAN ANDRES MIAHUATLAN**

ALIPUS cooked vegetables, earthy mushrooms and sweet tobacco aromas, plus is sweet and fruity with a touch of oily quality to the mouth-feel.

**VERDE ( AGAVE SALMIANA)**

MEZCALES DE LEYENDA ( SAN LUIS POTOSI ) herbal, bell pepper and jalapenos, slightly sweet with strong mineral notes.