



TOBASICHE-ESPADIN

Spend any amount of time in Santa Catarina Minas, and you'll see lots of tobasiches and lots of espadines everywhere you look. Lucky for us, they go together incredibly well. Espadín provides a nice, wide base for the tightly wound flavors of tobasiche to unpack themselves, and the tobasiche's distinctive woody notes help add some curves to the otherwise straight ahead espadín.

Batch: Esp-Tobas 2026-A, 47.93%

MAESTRO MEZCALERO:	Eduardo Ángeles
VILLAGE:	Santa Catarina Minas, Oax.
MAGUEYES:	Tobasiche (<i>A. karwinskii</i>) Espadín (<i>A. angustifolia</i>)
PRODUCTION DATE:	August, 2025
OVEN:	Prehispanic (conical pit)
STILL:	Clay Pot
DISTILLATIONS:	Two
ADJUSTMENT:	Puntas y Colas
BATCH SIZE:	120 Liters

Alc.

% by Vol.

500ml

DESTILADO EN OLLAS DE BARRO



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SPIRITS DISTILLED FROM AGAVE