

# SOL D OAXACA

M E Z C A L

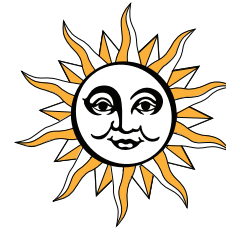


Silver medal **””**  
San Francisco World  
Spirits Competition



SAN FRANCISCO  
WORLD  
**SPIRITS**  
COMPETITION





**SOL**  
**DE OAXACA**  
M E Z C A L

**Agave Variety: Espadín**  
**Village: San Luis del Rio**  
**Kinds: Joven and Reposado.**



Preserving the ancient process that ages to the splendor of the Zapotecan culture. In the expressions of worship of the gods in the ceremonial centers; the priests drank the so called "elixir of the gods" to reach the spiritual trance they needed to achieve the communication with their deities, they called elixir to the "aguamiel" (mead) extracted from the agave plant.

Over the centuries this aguamiel was distilled in a still made of clay and leather, later during the conquest of Mexico, the spanish intruded the copper alembic that allowed them a more dynamic and advanced distillation, making the Mezcal available for the Mexican nobility and the high society.

Even in our days, the Mezcal Sol de Oaxaca, before passing by the barrels, is a reason for gratitude to the gods for allowing the grace of its production as respect to the cult of our forefathers.

## **Worshipping Mezcal**

# Tasting Notes

## Mezcal Sol de Oaxaca Joven

**Eyes:** completely transparent color with silver shades, apparent high average density, with good adherence to the crystal and slow tearing.

**Nose:** Good aromatic intensity, aromas of agave pineapple are very well expressed, citric notes like lime and grapefruit skin with a slightly smoked background.

**Mouth:** With good expression, friendly and invitingly with an aftertaste of agave pineapple with a smokey touch.

The dominant notes are the citric ones of grapefruit, tea notes, violet, yellow flowers, cinnamon, peppermint, with comfortable and generous alcohol, you can enjoy it with good permanence with ten caudalies.

Suggested as an aperitif or digestive and accompanying blue cheeses.

## Mezcal Sol de Oaxaca Reposado

**Eyes:** Clear yellow color with green straw shines, clean and bright with a high adherence to the cup with a slow tearing.

**Nose:** Pleasant aromas, yellow fruits, some peaches, apricot seed, jicama, red chilli, peppermint tea, anise, yellow and white flowers.

**Mouth:** Mezcal with good attack, nice, with a complex jicama aftertaste, the notes of tea, anise, chilli, mint that brings in freshness in mouth, eucalyptus, with the agave pineapple present, it is a nice mezcal, soft and easy to drink but with a long permanence that enjoys all the aromas and flavors. Great quality mezcal. This has the strength that can be paired with a mole, beef and venison.



**Sol de Oaxaca**

**is the first mezcal that showed the premium quality in México.**

# IMAGE

Our Mezcal is represented by the colors of the worldwide famous Oaxacan Alebriges printed in a bottle inside the flames emulated from the smiling sun, our brand distinctive that reflex the worshipping and happiness to our labor.

# AGAVE

We selected the espadín variety to make our so called "elixir of the gods" from the beginning because of its nobility and quality that while not being wild species, we can control and care the growing and sugar content in an organic way for 8 to 10 years, passing to the ancestral process of cooking the agave pineapple in the underground, then the very careful organic fermentation, the double distillation using spring water from the Oaxacan mountains contributing to enrich the organoleptic conditions that gives Sol de Oaxaca Mezcal its unique flavor.

All steps down the supervision of our Maestro Mescalero, the COMERCAM (regulatory council of the appellation of origin) and FDA.

