

MEZCAL NUCANO®



TASTING NOTES



This mezcal has a **medium density**, a pronounced clearness and a pleasing **bright ochre color**, sometimes with reddish hues with round hints.



It possesses an **extraordinary aromatic quality**, within which we find the fruity primary aromas of cherry, fig and cranberry. In its secondary aromas cashew, vanilla and caramel may be detected, finishing with potent tertiary aromas where coffee and chocolate predominate.



A rich, full-bodied and velvety mezcal with a light freshness – succulent to the palate. **The best mezcal for refined palates.**

COMMERCIAL INFORMATION

- ✦ Category: **Añejo (Grand Reserved).**
- ✦ Production: **Artisanal.**
- ✦ Bottled at origin: Yes.
- ✦ Type I: **Añejo 100% agave.**
- ✦ Agave: **Espadín (Angustifolia).**
- ✦ Region: **San Dionisio Ocotepec, Oaxaca, México.**
- ✦ Time of agave maturation: **8 years.**
- ✦ Type of oven: **Conical stone.**
- ✦ Type of milling: **Stone wheel pulled by horse.**
- ✦ Type of vat: **Oak.**
- ✦ Type of distiller: **Copper still.**
- ✦ No. of distillations: **2.**
- ✦ Maturation: **White oak barrels.**
- ✦ Time in barrel: **3 to 5 years.**
- ✦ Net. Cont.: **750 mL.**
- ✦ Alcohol content adjustment: **Heart.**
- ✦ Alcohol content: **40% Alc. Vol.**
- ✦ Ingredients: **None.**

