




MEZCAL NUCANO®



TASTING NOTES

-  This is a mezcal of **medium density**, which may be observed through its “tearing” in the glass. **The transparency, cleanness and brightness of this liquid project its purity.**
-  Through its **highly fragrant quality** we can detect the primary, natural aromas of the agave plant. In its secondary aromas we find lightly fruity notes of vanilla and almond. The strong tertiary aromas are of fresh earth and the wood used in its firing.
-  The liquid’s medium density contains a touch of smokiness, which reaffirms its artisanal production. **It is the purest form of experiencing a great and authentic mezcal.**

COMMERCIAL INFORMATION

- ✦ Category: **Joven.**
- ✦ Production: **Artisanal.**
- ✦ Bottled at origin: Yes.
- ✦ Type I: **Joven 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: **N/A.**
- ✦ Time in barrel: **N/A.**
- ✦ Net. Cont.: **750 mL.**
- ✦ Alcohol content adjustment: **Heart.**
- ✦ Alcohol content: **42% Alc. Vol.**
- ✦ Ingredients: **None.**

