

MEZCAL NUCANO®



TASTING NOTES



This is a mezcal of **light density**, apparent in its continuous “tearing” in the glass. A clear, crystalline liquid of a bright gold tone with moments of **straw yellow**.



In its **medium-level fragrance** we find predominantly fruity qualities with tonalities of ripe pineapple and citrus such as grapefruit, orange and lime. Its secondary aromas are floral notes of jasmine as well as almond and orange flower. Among this mezcal’s tertiary aromas, in which the scent of its oak barrel prevails, are a light hint of cotton candy, vanilla, fresh earth and a touch of cinnamon.



This fresh, balanced mezcal has a light, **silky body and pairs perfectly with a variety of fresh cheeses, green salads with fruit, or ceviches.**

COMMERCIAL INFORMATION

- ✦ Category: **Reposado.**
- ✦ Production: **Artisanal.**
- ✦ Bottled at origin: Yes.
- ✦ Type I: Reposado **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 months to 1 year.**
- ✦ Net. Cont.: 750 mL.
- ✦ Alcohol content adjustment: Heart.
- ✦ Alcohol content: **40% Alc. Vol.**
- ✦ Ingredients: None.

