



MEZCAL MACHETAZO OAXACA

100% Agave Espadin

Machetazo tequila is handcrafted using traditional methods passed down through generations. Made from Espadin agaves grown between 8 - 12 years, cooked in earthen ovens, fermented in wooden barrels, and double distilled in copper stills.

Tasting notes

Taste

Floral with notes of roasted fruit, light smoke followed by the silky texture coming from the concentrated sugar in the agave.