



MEZCAL ENMASCARADO 45°

100% Espadin Agave

Mezcal Enmascarado 45° is a flavourful, smoky mezcal made from 100% organic Espadín agave grown between seven to ten years. These agaves are cooked in traditional cone-shaped ovens covered with soil and palm leaves, so the agave hearts get smoked for 72 hours. After a 2-fold distillation, the alcohol content is calibrated with natural spring water from Oaxaca, finished and hand-bottled by Master Mezcalero Guillermo Abad and his family.

Tasting notes

Taste

Serve in a large balloon glass, swirl around to release smoky aromas, take a little sip. An earthy, bulky and creamy texture will spread through your mouth, leather and agave tones also come into play. Enjoy it in a cocktail or in a shot.