



Mezcal "Aztecali"

Añejo



AZTECALI®

Organoleptic characteristics

Smell: Characteristic woody with fruity touches, herbaceous evocations and smoky notes.

Taste: Creamy caramel, almond-shaped touches, soft and balanced on the mouth, with a robust body and unctuous finish.

40% Alc. Vol. Export.



Technical specifications

Product:	Mezcal 100% blue agave. Aged 18 months in American white oak barrels.
Trade Mark:	"Aztecali"
Class:	Añejo
Quality:	Premium
Supplier:	Real de Jalpa SC de RL de CV
Bar code/box:	7503012601263 / 17503012601260
Availability:	When required
Distribution type:	Distributors, wholesalers, self-servicestores and wineries.
Packing:	Cardboard boxes with 6 pieces of 750 ml. in individual case. Weight per bottle: 1.862 kg. With case: 1.900 kg. Weight per box: 11.426 kg.

Pallet dimensions:
Length: 120 cm.
Width: 100 cm.
Height: 180 cm.
Each pallet has 90 boxes of 6 bottles.
The weight of the pallet is 1042 kg.
Monthly production capacity 30 thousand liters.
HS code: 2208.90.05.
Storage conditions: keep in a cool and dry place. Fragile product.

Awards:

Gold medal at Artisan Awards, San Francisco CA 2015.

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