

ENSAMBLE



PRODUCT INFORMATION

CATEGORY: Young

TYPE OF AGAVE: Pichomel, Jabalf, Madre Cuishe, Marmorata, Convallis, and Karwinskii

MEZCAL MASTER: Melecio Meza Correa

AREA: Santiago Coatepec, Caltepec, Puebla

CONTENTS: 750 mL



SENSORY EXPERIENCE

TO THE EYE: Cristalino Blanco

ON THE NOSE: Floral Cream

ON THE PALATE: Sweet Flavors and Lavender



CHARACTERISTICS OF MEZCAL

100% AGAVE

ALCOHOL BY VOLUME (ABV): 46%

OVEN: Stone Conical Pit

GRINDING: Cylindrical Stone Tahona

FERMENTATION: Sabino Wood Vat

DISTILLATION: Double Distillation in Copper Still

STABILITY: 60 Fierros Mezcal Quality Standards

JABALÍ



PRODUCT INFORMATION

CATEGORY: Young

AGE: 10 - 12 Years

TYPE OF AGAVE: Convallis (Jabalí)

MASTER MEZCAL: Melecio Meza Correa

AREA: Santiago Coatepec, Caltepec, Puebla

CONTENTS: 750 mL



SENSORY EXPERIENCE

TO THE EYE: Cristalino Blanco

ON THE NOSE: Spicy

ON THE PALATE: Smoky, Earthy, and Acidic



CHARACTERISTICS OF MEZCAL

100% AGAVE

ALCOHOL BY VOLUME (ABV): 46%

OVEN: Stone Conical Pit

GRINDING: Egyptian Tahona

FERMENTATION: Sabino Wood Vat

DISTILLATION: Double Distillation in Copper Still

STABILITY: 60 Fierros Mezcal Quality Standards

PICHOMEL



PRODUCT INFORMATION

CATEGORY: Young

TYPE OF AGAVE: Potatorium (Papalometl)

MASTER MEZCAL: Melecio Meza Correa

AREA: Santiago Coatepec, Caltepec, Puebla

CONTENTS: 750 mL



SENSORY EXPERIENCE

TO THE EYE: Cristalino Blanco

ON THE NOSE: Smoky, Herbal Note, and Citrus

ON THE PALATE: Dry and Rugged Flavors



CHARACTERISTICS OF MEZCAL

100% AGAVE

ALCOHOL BY VOLUME (ABV): 46%

OVEN: Stone Conical Pit

GRINDING: Cylindrical Stone Tahona

FERMENTATION: Oak Vat

DISTILLATION: Double Distillation in Copper Still

STABILITY: 60 Fierros Mezcal Quality Standards

PAPALOMETL



PRODUCT INFORMATION

CATEGORY: Young

AGE: 7 - 10 Years

TYPE OF AGAVE: Potatorium (Papalometl)

MASTER MEZCAL: Melecio Meza Correa

AREA: Santiago Coatepec, Caltepec, Puebla

CONTENTS: 750 mL



SENSORY EXPERIENCE

TO THE EYE: Cristalino Blanco

ON THE NOSE: Smoky

ON THE PALATE: Smoky, Light, and Subtle



CHARACTERISTICS OF MEZCAL

100% AGAVE

ALCOHOL BY VOLUME (ABV): 46%

OVEN: Stone Conical

GRINDING: Cylindrical Stone Tahona

FERMENTATION: Oak Vat

DISTILLATION: Double Distillation in Copper Still

STABILITY: 60 Fierros Mezcal Quality Standards