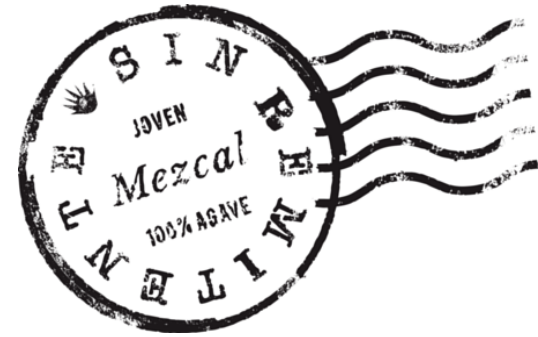


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Sin Remitente- mezcal



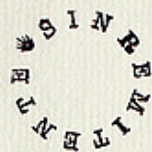
There is something irresistible about receiving an anonymous gift. The thrill of an unknown sender wakes up in ourselves a romantic Imaginarium of older times where written word and waiting time were valued. "Sin remitente" translates as "no sender", we wanted to communicate this message through a branding for a unique mezcal that would feel more like an experience and less like a commercial signature. The center of it all would be the place of origin of this beverage, which in all cases would be the sender: the nature, the geography and landscape, all this represented through a series of made-up postal stamps and illustrations in mailing cards depicting fragments of the mezcal's place of origin.

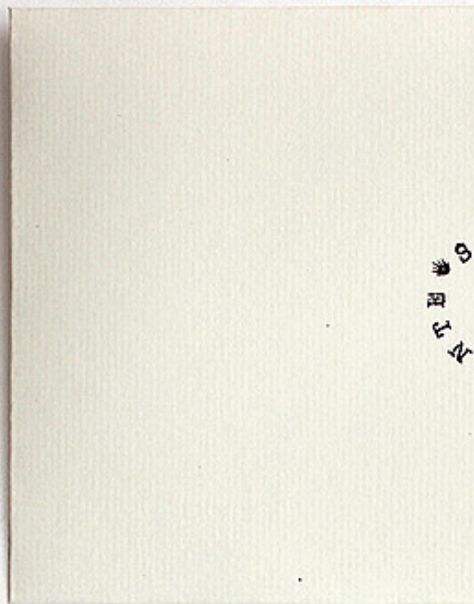
Sin remitente is a mezcal made of Agave Duranguensis (also called cenizo) a tribute to the state of Durango in the north of México, a beautiful place full of mountains, and unique wildlife.

KNOWING MEZCAL SIN REMITENTE

Made with love...









Category: Joven 100% Agave

Agave Type : Cenizo Duranguensis

Region: Nombre de Dios, Durango.

Oven: Pit Oven

Milling: Tahona

Fermentation: Pine Vat

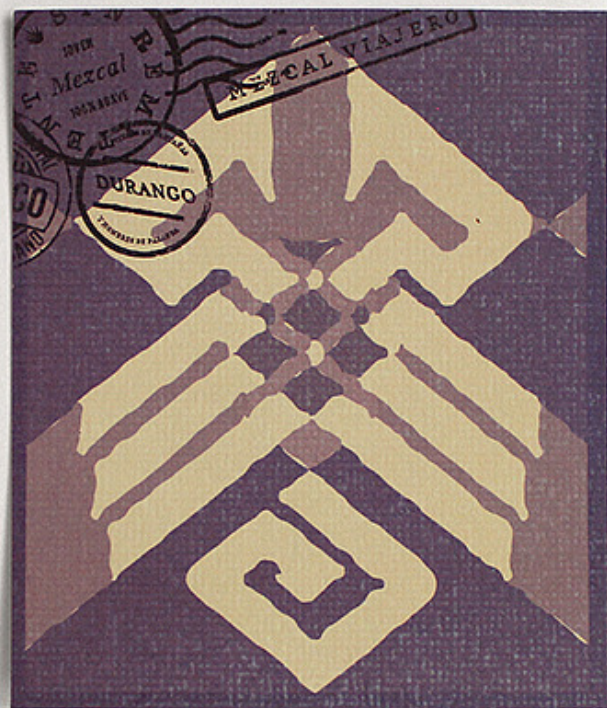
Distillation: Doble Distillation

Alc Vol: 45°

Presentation: 750 ml.

Tasting Notes

This mezcal shows tastes such as apples, cherry, and gentle smoke with the volcanic soil showing itself with a lovely minerality on the finish.



www.sinremitante.mx
hola@sinremitante.mx