



MEZCAL
CABALLO
VIEJO





Mezcal Caballo Viejo has a smooth profile that envelops you with its aroma of agave and discrete notes of wood.

Mezcal Caballo Viejo is produced in Garcia de la Cadena Zacatecas, México 100% made of agave, which grows naturally and is cultivated using ancestral processes.

During its life the agave receives only water and it's carefully cultivated by experts agaveros. After approximately 7 years, the agave is harvested by hand and cooked in masonry ovens, then fermented naturally in pine wood tubs, after fermentation the must is distilled 3 times in copper stills and finally rested for 9 months in white oak barrels.





Product: Mezcal Caballo Viejo

Category: Reposado

Rested: White oak barrels

Maestro Mezcalero: Guadalupe Castro

Community: García de la Cadena Zacatecas

Blend: Agave Azul y Espadín

Alc. Vol: 40°

Capacity: 750 ml

Col. Emb: 12 Bot. of 750 ml

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 Mezcal Caballo Viejo

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