LES CLIMATS
Wine & Spirit Imports, Inc.



Mezcalosfera by Mezcaloteca

Espadín

Mezcaloteca is a project that opened its doors in the city of Oaxaca in 2010 and is dedicated to the conservation and dissemination of diversity in traditional mezcals and their biocultural processes. They have in their tasting room a collection of mezcals that come from different states of Mexico and meet the criteria to be considered within the universe of traditional and ancestral mezcals. Mezcalosfera by Mezcaloteca promotes overseas Maestros Mezcaleros and their authentic production processes.

COUNTRY
Mexico

COMMUNITY
Mengoli de Morelos, Miahuatlán

AGAVE VARIETY
Espadín

YEARS OF MATURATION OF THE AGAVE
5 to 9 years

TASTING NOTES
Bright aromas of lemon peel, lemongrass, fresh-cut grass and herbal touches like cilantro, celery and eucalyptus. Subtle wisp of earthy fire-pit warmth on the palate with a floral, sweet and fruity texture. The finish is minerally with hints of sea salt/brine and wet clay. It is great to enjoy neat, though it also makes excellent cocktails.

ABOUT THE MAESTRO
A third-generation mezcalero from Mengolí de Morelos, Oaxaca, the maestro learned the craft from his father and continues his family's tradition alongside his brothers, uncles, and cousins. Working with agaves from his family's land and select wild harvests from the Sierra Sur, he produces small batches of approximately 140 liters, showcasing the authentic character of each agave.