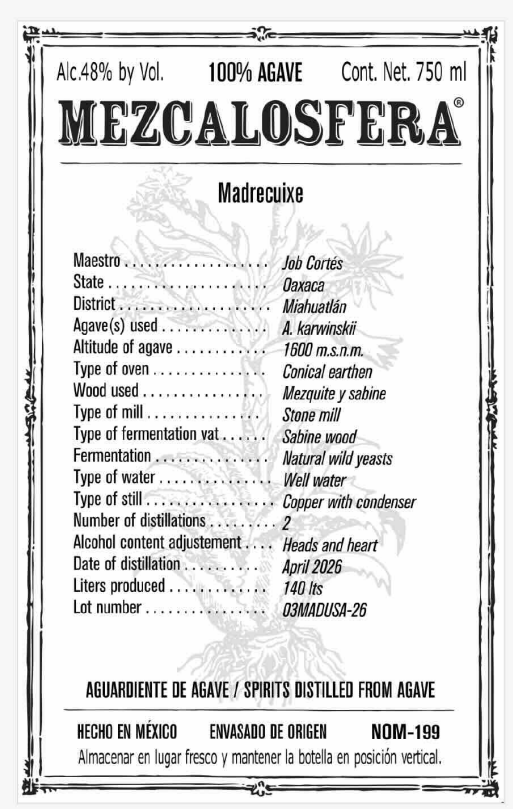
LES CLIMATS
Wine & Spirit Imports, Inc.



Mezcalosfera by Mezcaloteca

Madrecuixe

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
Madrecuixe

YEARS OF MATURATION OF THE AGAVE
12 to 15 years

TASTING NOTES
Vibrant fruit aromas including sweet mango, fresh strawberries, and bright cherry with citrus zest, lime, and underlying chalky, wet earth minerality typical of Miahuatlán. Velvety mouthfeel with undertones of fresh green herbs, mint, damp wood, and rich vegetal complexity. Bright balances of tropical and tart fruit with an exceptionally long earthy finish, lingering with subtle sweetness, clean minerality, and a receding echo of fruit and spice.

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.