

- MEZCAL - AMORES®



TECHNICAL NOTES

Agave:
Espadín (A. Angustifolia)

Growth Period:
8 years

Region:
San Juan del Río, Mitla,
Matatlán, Ejutla, San
Baltazar Guelavila y
Tlacolula

Oven Type:
Conical Stone Oven

Mill Type:
Egyptian mill

Fermentation Vessel:
Pine Wood

Still Type:
Cooper Pots

ABV: 37%



MORE THAN A COMPANY, IT'S A PHILOSOPHY



Mezcal Amores is a company built through love; love for the sun, for the land and the people who work it, and most of all, love for Mexico and its sacred plant - the agave.



We believe in a better world, developing a holistic model "From Seed to Sip" that connects, inspires, and defines what makes us different in the world of mezcal.



In honor of our philosophy, Mezcal Amores allocates up to 20% of the net sale of each bottle to develop internal initiatives promoting social and environmental responsibility.

WHAT MAKES MEZCAL AMORES ESPADÍN DIFFERENT:

Artisanally made in Oaxaca: _____ 

We handcraft our mezcal with six esteemed local producers - Maestros Mezcaleros - in the towns of San Juan del Río, Mitla and Matatlán, among others.

100% Natural Fermentation: _____ 

All fermentation occurs naturally with no sulfites in open-air vats, utilizing wild yeast native to the environment.

Agave Espadín: _____ 

The name "Espadín" comes from its rigid and sword-looking leaves (Pencas). This sacred plant can adapt to any soil before absorbing solar energy for 8 years while it matures in the mountains of Oaxaca.

Tasting notes: _____ 

Subtly perfumes the nose with a touch of cherry blossom, which continues to unfold with every taste, giving away to a hint of wood before finishing with the sweetness of ripe mango and cinnamon. It can be enjoyed neat or in a elevated mezcal cocktail.

Awards: _____ 

Amarás Espadín has won numerous awards, including Gold medals at the Bruxelles "Concours Mondial". Most recently, it won gold at the San Francisco World Spirits competition.

100% Sustainable _____ 

