

# MORE THAN A COMPANY, IT'S A PHILOSOPHY

# MVM MEZCAL VERDE MR MOMENTO

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.

## TECHNICAL NOTES

**Agave:**  
Espadín (A. Angustifolia)

**Growth Period:**  
8 years

**Region:**  
Tlacolula, Oaxaca

**Oven Type:**  
Conical Stone Oven

**Mill Type:**  
Egyptian mill

**Fermentation Vessel:**  
Pine wood

**Still Type:**  
Cooper Pots

**ABV:** 42%



## WHAT MAKES MEZCAL VERDE AMORES DIFFERENT:

### ARTISANALLY MADE IN OAXACA: \_\_\_\_\_ 🌿

Mezcal Verde has a unique hint of smoke in the finish that comes from using three different kinds of wood to roast the agave - Pine Tree, Holm Oak and Pepper Tree. Each wood is sourced from certified suppliers who comply with reforestation plans.

### 100% NATURAL FERMENTATION: \_\_\_\_\_ 🌿

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

### BEYOND LABELS: \_\_\_\_\_ 🌿

Mezcal Verde chooses to incorporate unique artwork on every bottle, partnering with up and coming artists that lend their original style to each bottle of our Mezcal.

### TASTING NOTES: \_\_\_\_\_ 🌿

Mezcal Verde has an approachable and bright profile with small touches of spice and pepper, sweet caramel notes, ripe peaches and an elegant hint of smoke in the finish. Great for mixed drinks such as an Agua Verde or a Oaxacan Margarita.

### 100% SUSTAINABLE \_\_\_\_\_ 🌿

