



MEZCALMACHETAZO
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MEZCAL MAYALEN

WILD CUISHE

Originally from the highlands of Oaxaca, the Cuishe agave belongs to the Karwinskii family, with elongated leaves and a preference for mild summers. This particular agave comes from the lands of Jose Hernandez's father, our Master Mezcalero, located near the province of Matatlan, at an altitude of 2,000 meters (6,700 feet), where it grows in stony soils.

OAXACA

WILD CUISHE AGAVE
48% 96 PROOF

HANDMADE FOR YOU: ARTISANAL DETAILS

Production Village	Santiago Matatlan
Altitude	5,710 feet
Class	Joven (Young)
Agave Type	Wild Cuishe Agave
Production Process	100% Handmade
Cooking Process	Roasted Underground
Type of Mill	Tahona Stone
Fermentation	Natural in Wooden Barrels
Distillate	Copper Still

TASTING NOTES

Transparent color, with complex rosemary herbal appreciation, light citric grapefruit aroma and long finish with a smoky maguery stalk sensation.

