

## 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.

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

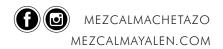
Type of Mill Tahona Stone

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 maguey stalk sensation.



## OAXACA

WILD CUISHE AGAVE 48% 96 PROOF

