



MEZCALMACHETAZO  
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MEZCAL MAYALEN

## WILD COYOTE

Agave Americana, commonly known as Coyote, is a wild agave species that grows in a narrow area of the State of Oaxaca. It is considered a micro endemic species so mezcal production of this variety is limited and highly valued. With the collaboration of the local community and the Master Mezcalero, Mayalen Coyote label is part of our portfolio of high-quality spirits.

OAXACA

WILD COYOTE AGAVE  
48% 96 PROOF

### HANDMADE FOR YOU: ARTISANAL DETAILS

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

### TASTING NOTES

Smooth flavor of comal-roasted citrus that gradually gives way to earthy wood and melds delicately with an elegant finish.

