



## MEZCAL TRASCENDENTE BLENDED WHITE

### Production process

**Cooking:**  
Volcanic stone oven.



**Fermentation:**  
Wild with agave yeasts



Natural wooden tubs

**Distilled:**  
Double distillation



copper mill

**Filtration:**  
special process to remove impurities



- Mezcal made with 100% agave, using the best varieties the Mexican land has to offer:
- Maguay Espadín (A. Angustifolia)
- Maguay Tobalá (A. Potatorum)
- Maguay Cuishe (A. Karwinskii)

### Product information

- Type: Craftman made.
- Category: Young, white.
- ABV: 42 degrees.
- Made in : Oaxaca, Mexico
- Distillation: Double



### Sensory Description

- Mezcal with herbal-floral character, without losing a refreshing citric touch. Cooked agave is perceived as delicate caramel notes with a saline touch. It has a soft entry, but with aromatic complexity. The aftertaste reveals the process of an artisanal mezcal, with an elegant finish. Subtle mineral flavors and hints of citrus that are pleasant to the palate, followed by a delicate smoky touch. Balanced Mezcal with a silky body that allows it to be paired with fatty, slightly salty and spicy dishes

Best for: Sipping and Served Cold

