



DELIRIO
DE OAXACA



100%
ORGANIC AGAVE

MEZCAL PURO
PREMIUM



DELIRIO PURO

Maestro Gonzalez has overdone himself with this small batch blend. The two agaves, espadin and madre quishe, compete for supremacy in an experience as wild and subtle as the mystery that is the Central Oaxaca Valley.

On the one hand, our strongest mezcal bears witness to the annual 340 days of sun its fiery agave receives for over 7 years. On the other hand, its remarkable smoothness points to the ancestral artisanal perfection and hospitality of the Matatlán community.



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AGAVE	Espadín and Madre Cuishe
ORIGIN	Matatlán, Oaxaca Central Valley
PROCESS	Artisanal
<ul style="list-style-type: none"> • Harvest • Cooking • Pressing • Fermentation 	<ul style="list-style-type: none"> • By hand after 6 to 8 years of growth • Mesquite fueled underground stone oven • Horse drawn stone wheel • Juice and vegetal fibers in open pine vats (no added yeasts) • 84 proof. Double distilled in mesquite heated copper alembics
DEGUSTATION	A riot of complex herbal aromas, robust earthy smoked flavors and a surprisingly smooth refreshing finish as crystalline as the bottle and its content.



ORIGIN
GUARANTEE

