



DELIRIO
DE OAXACA



100%
ORGANIC AGAVE

MEZCAL REPOSADO
PREMIUM



DELIRIO REPOSADO

A very short lapse in oak casks leads to a rounder experience but without altogether eliminating the distinctive earthy taste that makes this Miahuatlán specialty such a remarkable appetizer.



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AGAVE	Espadín and Madre Cuishe
ORIGIN	Miahuatlán. 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) • 80 proof. Double distilled in mesquite heated copper alembics
DEGUSTATION	Soft aroma of agave with a distinctive mineral taste and a very subtle note of smoke.



ORIGIN
GUARANTEE

