



MEZCAL MAYALEN

WILD BARRIL

Mezcal Barril hails from Oaxaca, a superb spirit born from the unique Barril agave of the Karwinskii family, known for its elongated leaves and fondness for mild summers. It's crafted from agaves nurtured in the rocky soils of our Master Mezcalero's lands, located near Matatlan at 5900 feet. The meticulous production and distinctive terroir endow it with a profound complexity and richness, epitomizing the diverse essence of Oaxaca's mezcal heritage.

HANDMADE FOR YOU: ARTISANAL DETAILS

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

TASTING NOTES

This mezcal offers a fragrant blend of ripe fruit and gentle smokiness on the nose, with whispers of fresh rosemary herb. Swirling reveals a smooth, rich body, leading to a palate layered with sweet agave and hints of earthiness.



MEZCALMACHETAZO
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OAXACA

WILD BARRIL AGAVE
48% 96 PROOF

