



## COYOTE (Agave Americana L)



**Mezcal type:** Mezcal joven 100% agave.

**Produced:** 2014

**Master Mezcalero:** José Cruz Calvo

**Baking:** Earth oven, using wood and river stones.

**Milling:** Hand smashed in Sabino wood canoes.

**Fermentation:** Open/Natural in Sabino wood vats with wild yeasts.

**Distillation:** Double in clay pots.

**Region:** Sola de Vega

**ABV:** Variable from batch to batch.

### TASTING NOTES:

**Sight:**

Bright and clear, with silver shades and a strong body; slight pearling.

**Nose:**

It shows fruity notes of strawberry, cherries, banana, mango and pear preserve; as well as powerful notes of cooked agave. Delicate notes of licorice, aniseed and mint, moist earth, delicate hints of chocolate, vanilla and floral accents.

**Taste:**

It confirms fruity notes, it is sweet and has a nice finish; intense, with a long lasting flavor.



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