



DOBA-YEJ (Agave Angustifolia Haw)

Mezcal type: Mezcal joven 100% agave.

Master Mezcalero: Don Joel Velazquez.

Baking: Earth oven, using wood and river stones.

Milling: Chilean tahona pulled by horse.

Fermentation: Open / natural in wood vats with wild yeasts.

Distillation Double in copper pot still.

Region: San Luis del Rio..

ABV: 45% Alc. Vol.

TASTING NOTES:

Sight:

Bright and clear, with silver tones and powerful body. Moderate pearl formation.

Nose:

Delicate notes of citrus, like lemon, lime and grapefruit, delicate smokey and golden apple notes. Floral hints of violets and sweet notes of cooked agave and toasted caramel.

Taste:

Medium character, with long presence in the mouth, it confirms its citrus notes with a sweet finish. Tends to improve with air and develops its floral and sweet potential.



 /mezcalsetemisterios  @sietemisterios

