



MEZCAL
**SAN
COSME**



WWW.SANCOSME.MX

BACKGROUND

Mezcal is a unique spirit, and its taste and craftsmanship preserve Mexico's pre-colonial tradition. It is a delicious beverage that has shared its story with the country for over twenty-four centuries. Mezcal is a spirit that reflects the exoticness of a culture with mythical origins which condense a fascinating and complex history of religion, politics, astronomy and philosophy.

Mezcal San Cosme represents an ancestral tradition in a modern packaging; its sophisticated taste should be enjoyed slowly, by sipping each drink while discovering the complex aromas, smooth textures and smoky softness of this historical Mexican beverage.

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FROM OAXACA WITH LOVE

SIGHT

Bright, crystalline, unctuously caressing the glass of the Mezcal, reflecting the great body of San Cosme

TASTE

Mezcal San Cosme feel it's gentle mouth-coating, with a flavor of smoky agave mixed with leather

NOSE

A scent of agave, with some hints of caramel, wood and earth

FINISH

Warm pleasant finish

ORIGIN

Santiago Matatlán, Tlacolula, Oaxaca

AGAVE SPECIES

Angustifolia Haw – Espadín

MEZCAL VARIETIES

White or young Mezcal – 100% agave



COOKING METHOD

Conical earthen pit oven

GRINDING METHOD

Stone wheel

ALCOHOL VOLUME

(ABV) – 40%

GROWTH

8 – 12 years

FERMENTATION

Spring water in wooden vats

DESTILLATION

Double in copper still

MASTER DISTILLER

Wilfrido Hernández