



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.

IG: @mezcalsancosme

FB: /MezcalSanCosme

Mail: info@sancosme.mx

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