



Delirio Añejo Mezcal

Origin: Miahuatlán, Oaxaca	Fermentation: Natural
Agave: Espadin, madre cuishe	Still: Copper alembic
Oven: Conical stone	Distillation: Double
Wood: Mesquite, copal	Barrels: New oak
Mash: Tahona method	Aging: 12 - 15 months

Robust woody profile, elegant sweet notes, complex smoke