



MEZCAL

XICARU

Xicaru Silver Mezcal

Origin: Matatlán, Oaxaca

Fermentation: Natural

Agave: 100% espadín

Tank: Pine vat

Oven: Conical stone

Still: Copper alembic

Wood: Mesquite & ocote

Distillation: Double

Mash: Tahona method

Proof: 81

Traditionally produced, approachable, distinct

