

MEZCAL ARTESANAL

XICARU

SILVER 102^o



Origin: Matatlán, Mexico

Fermentation: Natural

Agave: 100% espadín

Fermentation tank: Pine vat

Oven: Conical stone

Still: Copper alembic

Wood: Mesquite & ocote

Distillation: Double

Mash: Tahona method

Proof: 102

**A smaller cut from the heart of the distillate
Bolder, more robust flavor**