

Mezcal Artesanal MAUTHIA

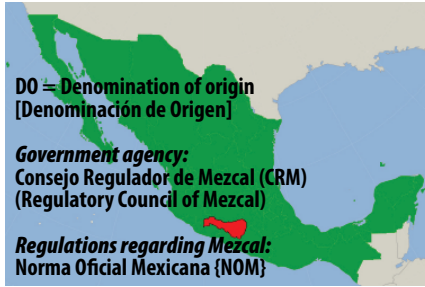
"MAUTHIA" = "SCARY"

by Casa Leon Rojo, Benito Juarez
Mexico ["DO"]



CASA LEÓN ROJO
MEZCAL ARTESANAL

www.casaleonrojo.com



Type of Agave: Cupreata.

It only grows in the mountain slopes of the Rio Balsas basin in the Mexican states of Michoacan and Guerrero at an altitude of around 1,200 to 1,800 meters.

Growth cycle: 12 to 14 years



Its pinas are cooked in a shallow pit over open fire for over 5 days [to break down complex sugars]

Roasted agave then crushed and mashed in a hollowed out tree trunk .



Agave sugar liquid and fibers moved into large wooden vats to start wild/-spontaneous fermentation



Double distillation in traditional copper pot still with a wooden hat



Flavor/aroma profile:
smokey, earthy, minerally, gritty, herbal notes of mint, orange blossoms and ginger

50% alc/vol

Format:
6/750ml bottles per case
barcode:



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