

## Agave Gin 32 Botanicals

### BACKGROUND

Gracias a Dios translates to "Thank God", a phrase that owners Pablo Lopez, Enrique Jimenez, Xaime Niembro, and Oscar Hernandez heard throughout their childhood. A deep commitment to family values and Mexican culture underlines our approach to producing handmade, ultra-premium quality mezcal and agave gin. Gracias a Dios values its people and the environment, employing eco-friendly practices that include water conservation, solar energy, and recyclable materials and proudly offering local employees fair wages. We are a 100% authentic, Mexican-owned company. Keeping with tradition, we celebrate our handmade process, the cultural richness of Oaxaca, and the tradition of making mezcal in an artisanal way. Our mezcal production has been passed down from 5 generations with Maestro Mezcalero, Oscar Hernandez, currently overseeing all production.

### TERROIR & VINTAGE NOTES

Why Agave Gin? Gracias a Dios is one of the few producers that are cultivating them and that have national distribution. An Espadillin base in a gin is a rare treat because an authentic Mexican Gin is prime for a Mexican Negroni cocktail.

### AGING

Triple distilled agave spirit infused with 32 botanicals, which represent the 32 states of the Mexican Republic.

### TASTING NOTES

Clear color. A symphony of citrus notes – grapefruit, lemon and tangerine. Light bodied, with noticeable acidity, this presents an ensemble of citrus notes, led predominantly with juniper notes and a finish sprinkled with black pepper and cardamom. Serve neat or slightly chilled. Great in cocktails, such as a Gin & Tonic with a dash of orange bitters and lemon slices.



### ORIGIN

Oaxaca, Mexico

### SIZES

750ml

### TECHNICAL DETAILS

ABV: 45%, Closure: Cork

### DISTILLER

Oscar Hernandez



750ML



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