

Agave Gin Oaxaca Recipe

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

A triple distilled agave gin using 8 local ingredients (juniper, orange peel, lemon peel, cacao and coffee toasted seeds, eucalyptus leaves, rosemary, and prickly pear peels) that are macerated with the agave spirit during the second distillation and then distilled one last time. Created as an homage to the diversity of the region.

TASTING NOTES

Clear. High aromatic intensity filled with dried avocado leaves, yerba santa, juniper and spices. Sweet citrus notes such as orange and tangerine mix with anise, leading into dried smoked chiles and chocolate. Dry with mild acidity and a touch of bitterness. Serve neat or slightly chilled. Great in cocktails, such as a Negroni or a Spritz with lemon juice, agave, soda and lemon slices.



750ML



ORIGIN

Oaxaca, Mexico

SIZES

750ml

TECHNICAL DETAILS

ABV: 45%, Closure: Cork

DISTILLER

Oscar Hernandez

