

Arroqueño Wild Agave Mezcal

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.

AGING

A limited edition Wild Agave. Double distilled wild agave, cultivated 15 years Miahuatlán, Oaxaca.

TASTING NOTES

Clear. Fresh herbs such as parsley brighten the nose, while savory notes of green pineapple, brined olives and spices round out the nose. Flavors of bell pepper, poblano chile and cooked agave. A medium finish. Serve neat at room temperature or slightly chilled in wide rim glasses.



750ML



ORIGIN

Oaxaca, Mexico

SIZES

750ml

TECHNICAL DETAILS

ABV: 45%, Closure: Cork

DISTILLER

Oscar Hernandez

