

## Cuishe 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 10-13 years in Miahuatlán, Oaxaca.

### TASTING NOTES

Clear with green hues. A harmonious blend of mint, eucalyptus, lemon and grapefruit. Opens with vivid acidity, grapefruit, eucalyptus and rosemary settle on the palate with wonderful nuances of rosemary and grapefruit as a lingering 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

