

Espadín 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

Traditional, double-distilled Mezcal made from 8-year-old cultivated agave in Oaxaca's Central Valleys.

TASTING NOTES

Clear. Subtle notes of lemon tree leaves and peels dance with herbaceous notes and subtle hints of minerality, which are rounded out by caramel and spices. Rich acidity and medium bodied. On the palate, pleasant herbal notes such as lemongrass and cooked agave arise. A lingering finish sprinkled with anise, ginger and caramel. Serve as an aperitif, in cocktails such as a Mezcal Margarita or a Mezcal Negroni. Pair with bold and spicy cuisine such as mole and meat dishes.



750ML



ORIGIN

Oaxaca, Mexico

SIZES

750ml

TECHNICAL DETAILS

ABV: 45%, Closure: Cork

DISTILLER

Oscar Hernandez



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