

Espadín Reposado 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

Double distilled Mezcal made from 8-year-old cultivated agave in Oaxaca's Central Valleys. Aged 3 months in new American oak barrels.

TASTING NOTES

Gold color. Medium intensity on the nose, balanced with spice, almond, vanilla and wood notes, rounded out with subtle earthy tones and fruit. Silky smooth notes of vanilla, almond and wood greet the palate and finish with sweet nuances of crème brûlée. Easy to sip with a mild finish. Enjoy Reposado neat or in cocktails.



750ML



ORIGIN

Oaxaca, Mexico

SIZES

750ml

TECHNICAL DETAILS

ABV: 45%, Closure: Cork

DISTILLER

Oscar Hernandez

