

Mexicano 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

Double distilled wild agave, cultivated 10 years Miahuatlán, Oaxaca.

TASTING NOTES

Clear color. Predominant tobacco aromas on the nose with underlying herbal notes that remind us of oregano, thyme, and black pepper. Secondary aromas of sweet fruit and light citrus such as candied quince alongside meat-leather aromas and fried pork ribs. A lingering minerality with a light spiciness and leather bouquet. Pronounced acidity and flavors of dried fruit and spices. An enjoyable, lingering, fresh finish. Serve neat at room temperature or slightly chilled in wide rim glasses. Recommended for mezcal connoisseurs and wild agave enthusiasts.



ORIGIN

Oaxaca, Mexico

SIZES

750ml

TECHNICAL DETAILS

ABV: 45%, Closure: Cork

DISTILLER

Oscar Hernandez

