

Tepeztate 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 20–25 years in Zoquitlán, Oaxaca.

TASTING NOTES

Clear Fresh, crisp notes of herbs, asparagus, celery and green bell peppers are dominant on the nose, followed by carnation and crystallized lemon. Bright acidity intertwines with a bouquet of mineral aromas –chalk and calcareous rock –finishing with enjoyable cooked herbs, bell pepper, pink grapefruit and cinnamon. A long lingering finish. Serve neat in medium-sized rim glass at room temperature.



750ML



ORIGIN

Oaxaca, Mexico

SIZES

750ml

TECHNICAL DETAILS

ABV: 45%, Closure: Cork

DISTILLER

Oscar Hernandez

