

## Tobalá 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 10-13 years in Zoquitlán, Oaxaca.

### TASTING NOTES

Clear, with green hues. Intense aromas of herbal notes are delightfully balanced with geranium, tangerine, and pink grapefruit, uncovering subtle notes of yeast, vanilla and pink pepper. A complex bouquet of sweet and savory flavors such as tangerine, vanilla essence and floral notes, which flow into subtle smoky notes. A lingering finish sprinkled with tangerine and vanilla. Serve neat in medium-sized rim glass at room temperature.



### ORIGIN

Oaxaca, Mexico

### SIZES

750ml

### TECHNICAL DETAILS

ABV: 45%, Closure: Cork

### DISTILLER

Oscar Hernandez



750ML

