

Tobolá Cultivado 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

The result of an eight-year sustainability project. In 2012, the Gracias a Dios team planted wild agave Tobalá seeds in their greenhouse, then transferred them to the fields. In 2020, those special Tobalá plants were transformed into a special, limited-edition mezcal.

TASTING NOTES

Clear. Delightful smoky notes lead into an herbal character that consists of freshly cut grass and wheat grass, followed by jasmine, lime and grapefruit peel. An abundance of smoky notes are accompanied by light spiciness and dark chocolate, which are complimented by cooked agave, agave honey, green bell pepper and roasted poblano chiles. A long finish, which evolves into smoke, spice and roasted pineapple. Enjoy neat. Perfect for special occasions.



750ML



ORIGIN

Oaxaca, Mexico

SIZES

750ml

TECHNICAL DETAILS

ABV: 45%, Closure: Cork

DISTILLER

Oscar Hernandez

