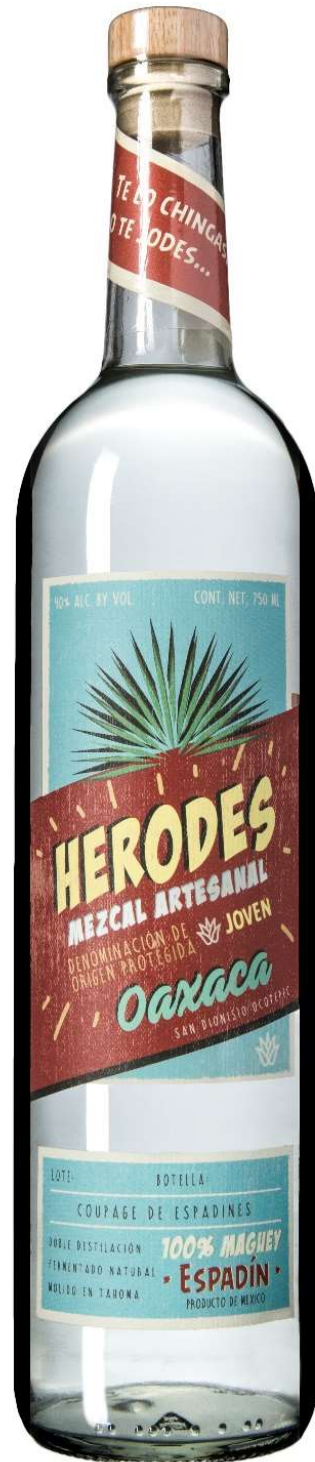


TECHNICAL INFORMATION - MEZCAL HERODES



AGAVE VARIETY

ESPADÍN

COOK

GROUND OVEN

GRIND

CIRCULAR STONE GRINDER

FERMENTATION

NATURAL IN WOOD TANK

DISTILLATION

COBBER STILL

NUMBER OF DISTILATION

2

ABV

40% ALC.

DEGUSTATION NOTE:

THE ESPADÍN FROM SAN LUIS AMATLAN DIFFERENTIATE ITSELF WITH STRONG HERBAL AROMAS. THE 40ABV PROCESS GIVES TO HERODES A SMOOTHIE STYLE AND AN EASIER PAIRING CHARACTER.

AN ORIGINAL AND LIMPID MEZCAL THAT PREFERS THE FRESHNESS INSTEAD OF THE SMOKY SIDE.

HERBAL - LOW SMOKED- FRESH