

MEZCAL DELIRIO DE OAXACA REPOSADO

100% maguey and certified by the Mexican government / CRM.

MAGUEY Espadín

ORIGIN Matatlán, Oaxaca

ARTISANAL PROCESS



HARVESTING

By hand after 8 to 10 years of growth



COOKING

In a wood-fueled underground conical stone oven



MASHING

Horse drawn stone wheel



FERMENTING

100% natural from aboriginal yeasts



DISTILLING

Double distilled in copper alembic



AGING

Aged between two and four months in lightly toasted American oak barrels



80 Proof

The final product has a soft profile with a maguey aroma and discreet smoke notes.