

# Espadín



# Gracias a Dios MEZCAL

**Scientific name** - Agave angustifolia

**Other names** - Espadín, Espadilla, Tepemete or Zapupe

**Usage** - To make mezcal, as food, honey or as an ornament (this agave is the most used for mezcal production with over 6,000 producers).

**Natural Habitat** - Bushes, dry forests and humid forests.

**Height** - 0 to 2,500 m.a.s.l.

**Flowering** - June to August

**Region** - Campeche, Aguascalientes, Chihuahua, Durango, Jalisco, Puebla, Nuevo León, Nayarit, Morelos, Sonora, Tamaulipas, Tlaxcala, Veracruz, Yucatán, Guerrero, Michoacán y Oaxaca.



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**CULTIVATED: 8 YEARS**

**Region: Oaxaca's Central Valleys**

*Double Distillation | 45% Alc. Vol.*

**Oscar Hernández Santiago**

**MAESTRO MEZCALERO**

**Tasting Notes:**

*In its primary aromas, herbs and citric notes can be perceived such as lemon tree leaves and peel. Minerality is also present with a slight spice similar to soda water. Cooked agave can be perceived as caramel and ground ginger. In its secondary aromas, a slight cereal scent can be perceived.*



**GOLD MEDAL**  
Tastings 2015



## VISUAL APPRECIATION

brightness ●●●●○  
limpidity ●●●●●  
apparent texture ●●●●○  
color - transparent with platinum edges

## TASTE APPRECIATION

acidity ●●●●○  
astringency ●○○○○  
bitterness ●●○○○  
dryness ●●○○○  
alcoholic perception ●●●○○  
body ●●●●○  
complexity ●●●○○  
aftertaste - anise, ginger and caramel  
taste - herbal and cooked agave

## OLFACTORY APPRECIATION

intensity ●●●●○  
character - herbal

### AROMAS

herbal ●●●●○  
maguey penca ●●●○○  
floral ○○○○○  
frutal ○○○○○  
citric ●●●○○  
moist earth ●○○○○  
mineral ●●●○○  
cereal ●○○○○  
yeast ○○○○○  
dairy ○○○○○  
caramel ●●●○○  
spices ●●●○○  
nutty ○○○○○

## PERMANENCE

in mouth ●●●●○  
in glass ●●●●○

## POINTS TO CONSIDER:

Its rich acidity makes it an ideal appetizer, but it has a mild alcoholic perception and silky body which allows it to be paired with greasy and spicy dishes such as mole and meat. Its organoleptic characteristics can be perceived similarly in different glasses.



## BALANCE AND GENERAL OPINION

Visually it's a bright, very clean and transparent mezcal with platinum edges. Mild aromatic intensity and herbal character. In mouth, it is very fresh and the alcoholic perception is mild, it's not overwhelming and allows to appreciate its other qualities. It has a silky texture that alongside its flavors, remain for a long time. Herbal notes as lemongrass and the characteristic cooked agave can be found. Anise, ginger and salty caramel can be perceived in the aftertaste. The permanence in mouth and glass is prolonged. We consider this mezcal to be very accesible in taste and in general, therefore it has a high acceptance.