

# Espadín - Reposado



## 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.*

**Aged:**

**3 months in new American oak barrels**



**Oscar Hernández Santiago**

**MAESTRO MEZCALERO**



**Tasting Notes:**

*In its primary aromas, dry fruits such as dates can be perceived. In its secondary aromas, dairies such as butter can be perceived.*

*In the tertiary aromas, that are predominant, vanilla, almonds, caramel coconut and wood can be perceived.*



**SILVER MEDAL**  
Tastings 2015



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## VISUAL APPRECIATION

brightness	● ● ● ○ ○
limpidity	● ● ● ● ○
apparent texture	● ● ● ● ●
color - golden with green and platinum edges	

## TASTE APPRECIATION

acidity	● ● ○ ○ ○
astringency	○ ○ ○ ○ ○
bitterness	○ ○ ○ ○ ○
dryness	● ● ○ ○ ○
alcoholic perception	● ● ○ ○ ○
body	● ● ● ● ○
complexity	● ● ○ ○ ○
aftertaste - burnt milk (crème brûlée)	
taste - vanilla and almonds	

## OLFACTORY APPRECIATION

intensity	● ● ● ○ ○
character - wood	

### AROMAS

herbal	○ ○ ○ ○ ○
maguay penca	○ ○ ○ ○ ○
floral	○ ○ ○ ○ ○
frutal	● ● ○ ○ ○
citric	○ ○ ○ ○ ○
moist earth	● ○ ○ ○ ○
mineral	○ ○ ○ ○ ○
cereal	○ ○ ○ ○ ○
yeast	○ ○ ○ ○ ○
dairy	○ ○ ○ ○ ○
caramel	● ● ● ● ○
spices	● ● ● ● ○
nutty - almond	● ● ● ● ○
vanilla	● ● ● ● ○
wood	● ● ● ● ○

## PERMANENCE

in mouth	● ● ● ○ ○
in glass	● ● ● ○ ○

### POINTS TO CONSIDER:

It's a good mezcal for beginners and for those who are used to drinking wood aged drinks such as whiskey and cognac. We believe that the time in the new wooden barrels gives the mezcal aromatic richness and thick body, giving structural balance. Nevertheless, it can dull the other qualities in taste and we do not recommend more ageing time.



## BALANCE AND GENERAL OPINION

This is a balanced mezcal, its organoleptic characteristics are at a same level. Visually it is very clean and long tears are formed, that depict an apparent viscosity. It's golden color is very attractive and it ends with green and platinum flashes. The aromatic intensity is discreet and spicy, nutty, and vanilla aromas from the wood are predominant. In taste, acidity and alcoholic perception in low. Its texture is silky and the taste of vanilla and almond can be perceived, characteristics notably conferred by the ageing in wooden barrels. In the aftertaste, burnt milk with sugar is notable. Permanence in mouth and glass is mild. We consider this mezcal to have a high acceptance due to it being easy to drink. It's rich texture, sweet aromas, and low alcoholic perception invite to keep enjoying another glass.