

OAX ORIGINAL MEZCAL 'TEPEZTATE'



A mezcal of pristine, bright and dense body, with intense citric aromas that develop into flavors of subtle smoke and wet earth. Smooth and rich on the palate with a long and warm finish.

Category: Mezcal Joven

Area of Production: San Luis del Río, Oaxaca, MX

Ingredients: 100% Tepeztate Agave, a wild variety of agave (25+ yr old plants)

Alcohol: 44%

Proof: 88

Distillation: Agave is cooked in an earthen oven fired with Tepehuaje, Mesquite and Oak, and then ground by horse-drawn Tahona wheel, followed by double-distillation in a copper mill.

p.s. scroll for cocktail recipes...

COCKTAILS

APPLE SPICED MARGARITA



Ingredients:

- 2 oz OAX Tepeztate
- 2 oz Apple cider
- 2/3 oz freshly squeezed lemon juice

Preparation:

Shake all ingredients and strain into a cocktail glass.
Garnish with a cinnamon-sugar rim

PALOMA

Ingredients:

- 2 oz OAX Tepeztate
- 2 oz fresh grapefruit juice
- 1/2 oz freshly squeezed lime juice
- 1/2 oz agave syrup

Preparation:

Shake all ingredients with ice and strain into a chilled glass.
Garnish with a salt rim and top with club soda.



NAKED AND FAMOUS



Ingredients:

- 3/4 oz OAX Tepeztate
- 3/4 oz Ulrich Aperitivo
- 3/4 oz Absinthia Blance
- 3/4 oz freshly squeezed lime juice

Preparation:

Shake all ingredients over ice and strain into a chilled coupe