

OAX ORIGINAL MEZCAL 'TOBALÁ'



Tobalá has a clear tone, with an explosive and complex flavor. There are sweet, floral, and herbal hints in its silky textured body, with notes of almond on the finish.

Category: Mezcal Joven

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

Ingredients: 100% Tobalá agave, a wild
variety of agave (12-15 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

OAXACAN SUNSHINE



Ingredients:

- 2 oz OAX Tosalá
- 1 oz fresh pineapple juice
- 3/4 oz freshly squeezed lime juice
- 1/4 oz agave syrup
- cilantro & jalapeño pepper

Preparation:

Muddle cilantro and jalapeño pepper in a shaker with agave syrup, then add all ingredients and shake. Strain into a rocks glass

MEZCAL NEGRONI



Ingredients:

- 1 oz OAX Tosalá
- 1 oz Silvio Carta Aspide Spritz
- 1 oz Carlo Alberto Vermouth Riserva Rosso

Preparation:

Stir ingredients over ice and strain into a glass with fresh ice.
Garnish with an orange twist

MEZCAL MARGARITA



Ingredients:

- 2 oz OAX Tosalá
- 1 oz freshly squeezed lime juice
- 1/2 oz simple syrup

Preparation:

Shake all ingredients together over ice and pour into a chilled glass. Garnish with a salt rim and a lime wheel