

XICALA

XICALA AÑEJO MEZCAL

OAXACA • MEXICO • NORTHAMERICA

TASTING NOTES

Xicala Añejo Mezcal is a mezcal distilled from 100% agave espadín. The piñas, or hearts, of the agave are baked in a traditional stone oven before the juices are extracted and ground by an Egyptian-type stone mill powered by horses. The juices are then naturally fermented in wooden tubs before being double distilled. This añejo is aged for two years in mostly French oak barrels as well as some American oak barrels.

SCAN >>

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This Wine



ATTRIBUTES

- Available Size: 750mL (6 pc)
- ABV%: 40

VINTAGE IMPORTS

Importer & Distributor of Wines & Sirits

