

XICALA

XICALA REPOSADO MEZCAL

OAXACA • MEXICO • NORTH AMERICA

TECHNICAL DETAILS

Xicala Mezcal is produced with the 100% agave Espadin grown in the Valley of Tlacolula Oaxaca. This mezcal is cooked in an underground pit and then crushed with a tahona pulled by a mule. After the agave is ground, it is then stored in wooden barrels with a combination of hot and cold water to ferment for eight days. The fermented agave is then mashed and distilled. The first distillation yields low-grade alcohol (20 to 25% APV). The heads and tails from the distillation run are removed. Only the heart of the distillation is kept and it is distilled for a second time to render the final product, which is about 43% APV. Just as in the first distillation, the heads and tails are removed and only the heart is saved. The spirit is then rested for a few months in steel tanks before being bottled. Each bottle of Xicala is adorned with a handcrafted Alebrije.

TASTING NOTES

Tropical, complex aromas and flavors of grilled pineapple, peppers, and sweet potatoes, spiced chestnut honey, smoked peppercorns and herbs, and sweaty hard cheese rind with a supple, vibrant, dry-yet-fruity medium-to-full body and a warming, engaging, medium-long finish revealing shades of campfire embers, lit tobacco, volcanic rocks, and smoked venison jerky finish. A vibrant, flavorful mezcal.

SCAN >>

More About
This Wine



ATTRIBUTES

- Available Size: 750mL (6 pc)
- ABV%: 40
- Type: 1340

REVIEWS

Beverage Testing Institute | 94

VINTAGE IMPORTS

Importer & Distributor of Wines & Spirits

