LA MEDIDA®
MEZCAL

MEZCAL
CONSEJO REGULADOR
DENOMINACION DE ORIGEN

Data Sheet
Mezcal La Medida 100% Tepeztate

Product Description	**Mezcal Artisanal Tepeztate**
Trademark	La Medida
Register Productor	Celso Luis Santiago (RFC: *LUSC760405PA5)*
Científic Agave Name	A. marmorata Roezl
Madurated Age	16 to 20 years
Estate	Oaxaca
Distrit	Ejutla de Crespo
County	Coatecas Altas
Local	Las Salinas
Artisanal Productor	Maestro Cipriano Hernández
Mezcal's Process	Artisanal
Cooking	Earth hole
Mill	Tahona's mill
Fermentation	Organic in wooden barrels
Distillation	Doble destilation in cooper pot
Alc. Vol.	48°
Presentation and volum	**Bottle 700 ml**
Case	Box with 6 bottles
Body and Collor	Transparent, medium-round body with a gentle exhale
Odor	Aromas of a vegetal base that evokes to us the black olive, red pepper, asparagus and capers. Evolves into woodsy / earthy hues that evoke the earth after rain
Flavor	Soft flavor a little spicy (black pepper), vegetable and mineral nuances with a bitter aftertaste. Vegetable aftertaste but sweet.