



T O B A L Á M E Z C A L

Scientific name: *Potatorum*.

Origin: Santiago Matatlán, a town located in the heart of Oaxaca, is known as the "Mezcal Capital of the World".

Production process: Grinding in a cellar, natural fermentation in a wooden vat, double distillation in a copper still.

Alcohol content: 42 degrees.

Distribution: Chetumal, Quintana Roo, Mexico.



AGAVE TOBALÁ

TASTING NOTES

It offers a complex flavor profile, leaving a pleasant fruity aftertaste with hints of honey and citrus.

MARRIAGE



CHEESE VINTAGE



STEW
OF BEEF



SEAFOOD



MOLE
BLACK



CHOCOLATE

It is the perfect Mezcal to have as an appetizer...