



MEZCAL DE OAXACA
MINA REAL
100% PURO DE AGAVE, SIEMPRE

Mina Real Mezcal is an ecologically-sustainable mezcal made with agave slowly cooked in a brick kiln without the consumption of firewood. Our steaming method highlights the plants' bright floral bouquet without burning an industry average of 3.5 lbs of firewood per liter produced. Utilizing a combination of both modern and historical technique, the agave honeys for Mina Real are fermented intact with their crushed agave piña fibers, followed by a double distillation in pot stills for pronounced earthiness and character. Mina Real Reposado Mezcal is additionally barreled in American white oak.



LAS JOYAS
DEL AGAVE S.A. DE C.V.



delmezcal.com

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At the Real de Minas Distillery in Santa Catarina Minas, we are in our eleventh generation of crafting iconic mezcal.

For Mina Real Mezcal, we use an agave-roasting technique that saves 25,000 pounds of wood per roast (that's equal to one large tree!), using Oaxaca's most ecological roasting oven.

Our production highlights aromatic agave cooked without charring and fermented with wild yeasts, before double-distillation in pot stills.

Mina Real Mezcal is made from 100% Espadín agave and contains no additives.



Mina Real Blanco Mezcal
 46% ABV/92 PROOF
 6x 750 mL

Item #

Price



uncharred agave:
bright & elegant

