



NECKER

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|----------------------------|---|---|--|
| 100% Magüey Espadín | | MEZCAL ARTESANAL | |
| ORIGIN | Santa Catarina Minas, Oaxaca | DON AMADO Minero de Oaxaca 100% Magüey Espadín | |
| MAGUEY VARIETY | Magüey Espadín | | |
| ROAST | Earthen oven with guamúchil & mesquite wood | AÑEJO AÑEJO 1 AÑO ~ AGED 1 YEAR | |
| FERMENTATION | Open-air wooden vats Ambient wild yeasts | | |
| DISTILLATION | Clay & bamboo distilled |  | |
| AGING | Used American White Oak casks | | |
| BATCH SIZE | 687 L. |  | |
| BOTTLE NUMBER | 59 | | |
| MASTER DISTILLERS | Hermanos Arellanes |  | |

delmezcal.com

IMPORTED BY
Terranova Spirits, Berkeley, California

DISTILLED AND BOTTLED BY
Productores de Magüey y de Mezcal Minero, S.A. de C.V.
Camino Real No 7, Col. Barrio Medio, Santa Catarina Minas, Oaxaca C.P. 71534 // RFC PMM050507A70

GOVERNMENT WARNING: (1) ACCORDING TO THE SURGEON GENERAL, WOMEN SHOULD NOT DRINK ALCOHOLIC BEVERAGES DURING PREGNANCY BECAUSE OF THE RISK OF BIRTH DEFECTS. (2) CONSUMPTION OF ALCOHOLIC BEVERAGES IMPAIRS YOUR ABILITY TO DRIVE A CAR OR OPERATE HEAVY MACHINERY, AND MAY CAUSE HEALTH PROBLEMS.

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

750mL DENOMINACIÓN DE ORIGEN PROTEGIDA
ORIGINARIO DE OAXACA - PRODUCT OF MEXICO **43.5%** ALC./VOL.

LEFT SIDE

FRONT