





Mina Real Mezcal is made in Santa Catarina Minas, Oaxaca, and highlights the bright floral bouquet of Espadín agave. Using a combination of both modern and historical techniques, the agave honeys for Mina Real are fermented intact with their crushed agave piña fibers, followed by a double distillation in copper alembic stills for pure agave character.







delmezcal.com

MEZCAL DE OAXACA

MINA REAL

100% PURO DE AGAVE, SIEMPRE

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

Our production highlights aromatic agave cooked without charring and fermented with wild yeasts, before double-distillation in copper alembic 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



















