



ERSTWHILE MEZCAL

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CUISHE

Master Mezcalero: Juan Hernández Méndez

NOM: NOM-0496X

Agave Varietal: Cuishe

Scientific Name: Agave karwinskii

Town / Municipality: Santiago Matatlán

State: Oaxaca

Fermentation: Natural, Open-Vat Fermentation in Wood

Still Type: Copper Alembic

Dates of Distillation: December 2017

Number of Liters in Distillation: 200

ABV: 45%

Tasting Notes: An herbal, easy drinking mezcal from the Agave Karwinskii family. This mezcal has a bit of kick to it with notes of pepper and spices. Floral, greenery, banana, and chipotle. On the palate, the banana follows through with a hint of cinnamon sticks, clove, and Chinese bitter melon: an understated but natural summoning of the festive spirit and warmth of our favorite holidays.

