



ERSTWHILE MEZCAL

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ESPADÍN

Master Mezcalero: Silverio García Luis

NOM: NOM-0162

Agave Varietal: Espadín

Scientific Name: Agave angustifolia

Town / Municipality: Rancho Blanco Güilá

State: Oaxaca

Fermentation: Natural, Open-Vat Fermentation in Wood

Still Type: Copper Alembic

Dates of Distillation: August 2017; March 2018; May 2018

Number of Liters in Corresponding Distillation: 1447;
1197; 997

ABV: 48-49%

Tasting Notes: Butterscotch, black tea, banana, and roasted maguey. A little sweet, a little creamy. Savory, spicy, and peppery, in a way that reminds us of smoked meats and Texas style barbecue. Followed by lingering, resonating notes of ash and soft smoke on the palate.

Backstory

It was the fall of 2017. My partner Kevin Brown and I were on a multi-day trip through the countryside of Oaxaca, drinking cool hibiscus water at roadside stands and taste-interviewing mezcalero candidates for Erstwhile Mezcal's first shipment out of Mexico. Specifically, we were looking for a great Espadín, one that we would be proud to introduce to the world as Erstwhile Mezcal's flagship Espadín.

Even before leaving master mezcalero Silverio García Luis's palenque in Rancho Blanco Güilá, Oaxaca, we already had a gut feeling that this is the One.

This Espadín stood out from the (many) others we had tasted. It hit that magical sweet spot of taste, complexity, good value and versatility.

Elegant. Balanced. Nuanced. Approachable but never boring.

The Erstwhile Espadín is your workhorse mezcal. Great for mixing cocktails, but no less stellar if savored neat on its own. The perfect gift for the bon vivant in your life. A dynamite addition to any home or professional bar.

Yuan Ji

Co-Founder of Erstwhile Mezcal

