



ERSTWHILE MEZCAL

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TOBALÁ

Master Mezcalero: Juan Hernández Méndez

NOM: NOM-0496X

Agave Varietal: Tobalá

Scientific Name: Agave potatorum

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: 525

ABV: 44%

Tasting Notes: Banana, cooked maguey and adobo on the nose. Quince and vanilla on the tongue, with the lingering lovely round sweetness of caramel. The slightest hint of spiciness and hot smoke.

This mezcal always makes us think of dessert, and would make a fabulous after-dinner digestif with dessert or on its own. Banana foster, creme brûlée, banana pudding ... The possibilities are endless.

