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ESPADÍN

Producer: [Silverio García & Epifania Gómez](#)

NOM: NOM-O86X

Agave Varietal: Espadín

Scientific Name: *Agave angustifolia*

Town / Municipality: Rancho Blanco Güilá,
Oaxaca

Fermentation: Wild, native yeasts in open
vats made of ocote pine wood

Still Type: Copper Alembic

ABV: 48%

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

Awards & Accolades:

- **Wine Enthusiast**
 - Top 100 Spirits
 - Score: 92 Points
- **Beverage Testing Institute (BTI)**
 - Gold Medal Winner | Exceptional
 - Score: 93 Points
- **Craft Spirits Berlin Awards 2023**
 - BEST IN CLASS gold medal winner with highest score in the Mezcal / Agave Spirits category
 - Score: 95.33 Points



WINE ENTHUSIAST
**TOP 100
SPIRITS**



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