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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. Would make a fabulous after-dinner digestif with dessert or on its own. Banana foster, creme brûlée, banana pudding ... The possibilities are endless.

Scan to learn more!