

The soul of Oaxaca, Mexico



MEZCAL
SACRIFICIO
100% AGAVE REPOSADO

IT CAN BE SERVED...

AS AN APERITIF

Ideal for all kind of creamy, savory, spicy, fried or acidic snacks. Try it with *sopes*, tostadas, ceviche, tacos and fresh cheeses.
Drink it slow, in small sips.

AS AN AFTER-DINNER DRINK

Goes great with coffee. Mezcal Sacrificio is perfect alongside any companion, bringing out the best of both drinks, both on the palate and in the soul.

AS A MIXER

Mezcal Sacrificio knows how to mix. It maintains both its physical and spiritual properties... as long as you respect the portions.. Ideal with lemon, lime, ginger, honey, agave and basil.

NAME: Mezcal Sacrificio

PRODUCER: Destilería Sacrificio, S.A. de C.V.

MASTER MEZCALIER: Eric Hernández

ORIGIN: Tlacolula, Oaxaca

AGAVE: 100% Espadín Agave

Roasted with mesquite and ocote pine

Double distilled in steel and copper

Aged 3 months in untoasted Mexican white oak barrels

IDEAL SERVING TEMPERATURE: 18 ° C

ALL ABOUT MEZCAL



1 Mezcal is distilled from a Mexican plant called agave.

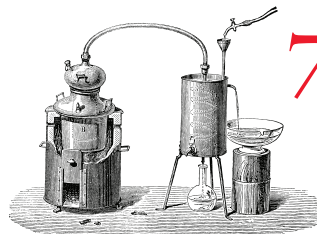
2 Mezcal can be young, mature, aged, flavored, artisan, ancestral, or simple.

3 Tequila is a kind of mezcal

4 Oaxaca has a long tradition in the variety of plants used for mezcal.

5 Young and mature varieties of Mezcal Sacrificio are handcrafted and are produced from espadín agave in Tlacolula, Oaxaca.

6 Mezcal Sacrificio is unique because its agave is hand-picked, which ensures its smoothness and character.



7 Mezcal Sacrificio doesn't add any smoked or woody flavor. We believe that pure agave has the best flavor mezcal can offer.

8 Mezcal Sacrificio Reposado is aged for three months in untoasted brandy barrels.



The Fifty Best
GOLD MEDAL
2015

San Francisco World
Spirits competition
SILVER MEDAL 2015



The Tasting Panel
DOUBLE GOLD
2013 SPIRITS

The Fifty Best
GOLD MEDAL
2015

San Francisco World
Spirits competition
SILVER MEDAL 2015

THE PREPARATION

JOVEN

Selected hearts of the maguey ("piñas" or "cones") are cut up and baked in mesquite and ocote pine wood- fired ovens for two days under a low, constant and penetrating flame. The next step is the traditional mashing to extract the juices, which are collected in wooden tubs and left to ferment.

REPOSADO

As in any good recipe, aging improves the result, because in the end we are left with a refined product that needs no additional toasting. That's why we use untoasted barrels to obtain both the elegance of an aged spirit with the unmistakable and delicious agave flavor of a young mezcal: clean, fruity and fresh.