

BASE PANEL

Print single-sided on US Tabloid (11 x 17 inches) at 100% / actual size.
Cut the solid outline, score the dashed folds, form a triangle with this
base underneath, and secure the glue tab inside the base.

Production profile from the spirits records and supplied tech sheets. Grados retains the source lot strength; the release strength is on the front.	
Leña	Nombre Común
Pino y mesquite	Cuisha
Duración de Horneado	Nombre Científico
72 horas	Agave karwinskii
Molino	Maestro Mezcalero
Tahona de caballo	Gerónimo
Fermentación	Clasificación
Levadura natural, 5-6 días	Artisanal
Tipo de Tina	Grados
Pino	47-48%
Fuente de Agua	Finca
Rio	Ceros de San Dionisio Ocoteppec
Tipo de Destilador	Elevación
Olla de cobre con refrescador	1690 m.s.n.m.
Número de Destilaciones	Cosecha
2	Mano, transportado en burro
Clase	Tierra
Joven	Valle, tierras calurosas
Ajustes	Pueblo
Colas	San Dionisio Ocotoppec
	Horno
	Tradicional, en tierra

Detalles de producción



MEZCAL
PASSPORT



Signature

Mezcalero:
MAXIMILIANO SERAFÍN
GARCÍA GERÓNIMO

Agave:
CUISHE

Style:
ARTISANAL

**copper distillation*

Location:
SAN DIONISIO OCOTOPEC OAXACA,
MEXICO

45% ALC/VOL | 90 proof | Joven

NOTAS

Serafin's mezcals, made in the artisanal style, on a small hillside outside of San Dionisio Ocotoppec, faithfully honor their constituent agaves. His cuish is no exception. This distillation's flavor profile is why we love mezcals made from Agave karwinskii: it is fresh, vegetal, green and bright—no unwanted aromatics, no untoward flavors, no compromises. Enjoy neat with citrus fruits, grilled meats, salsas.

Be part of
the story.

GLUE TAB - attach inside base