

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.

Leña		Nombre Común	Espadín
Pino y mesquite		Nombre Científico	Agave angustifolia
Duración de Horneado		Maestro Mezcalero	Maximiliano Serafín García
72 horas		Gerónimo	
Molino		Clasificación	Artisanal
Tahona de caballo		Grados	47-48%
Fermentación		Finca	
Levadura natural, 5-6 días		Ceros de San Dionisio Ocotepéc	
Tipo de Tina		Elevación	1690 m.s.n.m.
Pino		Cosecha	
Tipo de Destilador		Mano, transportado en burro	
Olla de cobre con refrescador		Tierra	
Número de Destilaciones		Valle, tierras calurosas	
2		Pueblo	
Clase		San Dionisio Ocotepéc	
Joven		Horno	
Ajustes		Tradicional, en tierra	
Agua purificada			

Production profile from the spirits records and supplied tech sheets. Grados retains the source lot strength; the release strength is on the front.

Be part of the story.

Detalles de producción



MEZCAL
PASSPORT




Signature

Mezcalero:
**MAXIMILIANO SERAFÍN
GARCÍA GERÓNIMO**

Agave:
ESPADÍN

Style:
ARTISANAL

**copper distillation*

Location:
**SAN DIONISIO OCOTOPEC OAXACA,
MEXICO**

45% ALC/VOL | 90 proof | Joven

NOTAS

Serafin's espadín, like his outstanding cuish, is characterized by its bright, vegetal tones and its even balance of alcohol and agave. This versatile copper pot espadín is perfect for sipping neat, but, unlike many clay pot varieties, is also ideal for experimenting with cocktails.

Be part of the story.

GLUE TAB - attach inside base