



SANTO DE PIEDRA

Type of agave: Espadín
(*Angustifolia*)

Agave age: 10 years in avg.

Alc. by Vol. 40% / 80 PROOF

Class: Joven / Young

Type of mezcal: Artisanal

Production Region: San Luis del
Río, Oaxaca.

Smoky: Balanced with caramel
notes, due to a secret blend of woods

**24/7 Bespoke assistance by
manufacturer.**

Santo de Piedra Mezcal is the finest expression of the earth method, crafted into a unique and delicate spirit, devoted to people, traditions and life's magnificence.

It's more than a devotion to a meticulous process, terroir, and the land and people of Oaxaca. Our craft is a tribute, created to savor and celebrate the intimate human connections that matter most, by making mezcal as it is supposed to be, in an exotic terroir that combines high altitude, low humidity and sporadic marine winds, bringing to the spirit with an unique floral

and herbal notes. The agave plants, which are grown for ten years, are roasted with a house blend of woods that includes black cedar to bring a depth of flavour. Once roasted, a traditional pressing method extracts the liquid before being twice distilled in a copper pot still. A fruity aroma of peach, apricot and grapefruit along with a subtler smokiness sets Santo de Piedra Mezcal apart, and makes it particularly versatile in cocktails and in neat pairings. On the palate it is exceptionally smooth with a peppery, smokey finish. Committed to authenticity, the

bottles finish is handmade on site with recycled glass. Each of the bottles are numbered and signed, allowing consumers to trace when and where their spirit was made.