



# Carlita's Spirits

## MEZCAL ARTESANAL JOVEN ESPADÍN+TOBALÁ 100% MAGUEY



Cont. Net. 750 ml  
Alc. / Vol. 40%  
Made in Mexico  
San Dionisio Ocotepéc, Oaxaca

 **MAGUEY**  
angustifolia · potatorum

 **COOKING**  
conical stone oven

 **MILLING**  
tahona

 **FERMENTATION**  
wood vat

 **DISTILLATION**  
double  
copper still

### VISUAL

Crystal-clear appearance, free of impurities. Silver reflections and amber tones with greenish nuances.

### TASTE

Medium alcoholic perception, allowing the appreciation of its mineral and acidic notes, along with a slight tingling sensation. It presents herbal notes, citrus tea, cooked maguey, mandarin, and vanilla.

### AROMA

It stands out for its floral and citrus fruit aromas. Subtle and pleasant smoky aromas are also perceived.

### AFTER

Silky texture, leaves a prolonged aftertaste in the mouth with notes of ginger, herbaceous caramel and licorice.

<b>BOTTLE</b>	1.8kg / 3.9lb	750 ml
<b>CASE</b>	10.8kg / 23.8lb	6 bottles
<b>PALLET</b>	702kg/ 1547.6lb	65 cases



*We make spirits only for the love of the craft, we enjoy experimenting with the resources that nature gives us, creating spirits with an unique soul.*

*Each batch is labeled with a distinctive name, characteristic of its sensory profile that may be different from the previous one, from time to time Carlito's experience evolves.*

