



## LOS SIETE MISTERIOS COYOTE MEZCAL

SKU: LIM7MCL

Inspired by the land, legends and mysteries of Mexico, Los Siete Misterios was established in 2010 with only one objective in mind: to produce mezcals indicative of this great country's rich cultural heritage and traditions.

Founded by brothers, Julio and Eduardo Mestre, the production is centred in the district of Sola de Vega in the Sierra Sur Region of the State of Oaxaca and Santiago Matatlan, Tlacolula, in the central Oaxacan Valley. The brothers first got into Mezcal production when on their way to Puerto Escondido, where they discovered exceptional Mezcal whilst passing through Sola de Vega.

Los Siete Misterios uses only 100% natural agave sugars that come from ripe plants and traditional production techniques to produce their mezcals. This includes cooking in underground ovens, manual grinding using wooden mallets, natural fermentation with no chemical agents added, and a double distillation in locally, hand-made clay pots. Artisanal and limited production, preserve the whole spirit, heritage and tradition of the Mezcal.

There are 20 families directly involved in the production process of Los Siete Misterios (7 Mysteries), and each family has about 4-5 family members.

**Tasting Notes:** Fruity tones of strawberry, cherry, banana, mango and pear preserves, well cooked agave. Delicate tones of licorice, anise and mint, wet earth, delicate nuances of chocolate, vanilla and floral flashes.

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