



ALIPÚS MEZCAL ANCESTRAL EDICIÓN ESPECIAL

SKU: LIMAEE

Produced by Don Felix Garcia. Traditionally roasted in an earthen fire-pit with locally collected dead wood on a bed of river stones, hand-crushed with wooden mallets in an ancient canoa hollowed out from a tree-trunk, naturally fermented in Juniper wood tanks of Potrero. Produced once a year with 50% Espadin and 50% Tobala Agaves, using clay-pot stills rather than copper. Intensely rich on the palate, with the distinctive soft mouthfeel that comes from distillation in clay.

