



#DRINK BRUSCO

CATEGORY

100% de agave

FEAUTES

Artisanal production
Cultivated, semi-cultivated and wild agaves.

ALC. / VOL.

45% (90 Proof)

CONTENT

1 L / 500 mL / 100 mL

BOTTLE

1 L: 21 / 9.5 cms
500 mL: 17.15 / 7 cms
100 mL: 12 / 4.9 cms

CASE

1 L: 30.5/20.5/22 cms (6 bot)
Pallet with 100 cases
500 mL: 30.5/23/18 cms (12 bot)
Pallet with 96 cases
100 mL: 32.9/22.1 /13 cms (24 bot)
Pallet with 174 cases



www.drink-brusco.com



AGAVE

ESPADIN

Cultivated agave

Our cultivated espadín (Agave Angustifolia Haw) grows in in the area of Soledad Salinas, Oaxaca surrounded by high forests under the surveillance of Felix & Joel, a 4th generation family of agave growers, who harvest the best raw materia when it reaches between 6 to 8 years of maturity.

AGAVE

SIERRA NEGRA

Semi-cultivated agave

Our sierra negra (Agave Americana, var. Oaxacensis) grows at Villa Sola de Vega, Oaxaca, under a program of semi-cultivation in which the healthiest wild agaves are chosen to be reproduced and planted either in the mountains or in combination with other crops.

AGAVE

TOBAZICHE

Wild agave

Our tobaziche (Agave Karwinskii) grows into the wild central valleys of Oaxaca, due to the characteristics of such harvesting, the mezcal is produced in small limited batches without hampering the natural development of the ecosystem.

MAESTRO

Joel Velasco

MAESTRO

Eleuterio Ogarrio

MAESTRO

Lucio Bautista

REGION

Las Margaritas, central valleys of Oaxaca.

REGION

Villa Sola de Vega, Oaxaca.

REGION

Río Ejutla, Oaxaca.

FEAUTES

Cooked in ground ovens & double distilled in copper pot stills.

FEAUTES

Cooked in ground ovens & distilled in clay pot stills.

FEAUTES

Cooked in ground ovens & double distilled in copper pot stills.

Under artisanal methods that enrich both, the cultural heritage and the finished product, our mezcal espadín is cooked in ground ovens along with oak, shredded by tahona, fermented in wooden vats and double distilled in copper pot stills. A robust and complex Mezcal.

The taste and scent of our sierra negra are aimed through a detailed selection of the agaves but more precisely because of the distillation in clay pots, which enable to complement the mezcal along with mild flavours.

In one sip, Tobaziche gathers the complexity, knowledge and strength of those elements involved in the process of making mezcal, creating a greater relationship between the wild valleys, production and an understanding of the flavours associated to the locality of the agave.