

## ESPINA NEGRA MEZCAL



### Products

The legend goes like this: Mayahuel was a beautiful young woman, granddaughter of Tzintzimitl. One night, Quetzalcoatl and Mayahuel meet to love each other turning into the shape of a bifurcated tree; When Tzintzimitl goes down to Earth looking for her granddaughter, she discovers her with Quetzalcoatl, barely separating herself from the branches. Then, Tzintzimitl tears apart Mayahuel and leaves her remains to be eaten. Quetzalcoatl buries them and off them sprouts the agave plant; As mezcal is the distillate from it, it's a liquor involved in spiritual rituals. Also known as "The Drink of Gods", mezcal has a special making process. Completely artisanal, Mezcal is the main product of distillation, the difference between mezcal and tequila lies in the processing: while tequila is industrialized, mezcal is a hand-crafted production process. The main agave for Mezcal Espina Negra is "Espadín" because it can be cultivated, we plant it and clean it frequently during 7 to 8 years in the mountains. We encourage mezcal to be drunk carefully and treated with respect, since its elaboration is a large, rich, natural, and sacred process. There are different kinds of agaves, for Mezcal Espina Negra, just Espadín is cultivated; The other agaves they use are wild, these agaves grow up alone and must be found. The difference between one from another is the age, and of course, the flavors, while some agaves are more herbal, others are sweet or aromatic. It's a spectrum of flavors to explore. Oaxaca is a magic place with several traditions, rituals, and dances, and Mezcal is always involved.

