



LOS SIETE MISTERIOS ARROQUENO MEZCAL

£135.00

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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.

Los Siete Misterios Arroqueno is an icon of Los Siete

Misterios, and over time has become a favourite amongst agave enthusiasts. Agave Arroqueno is one of the oldest and largest agaves available, that can take between 12 and 25 years to grow.

Tasting Notes: Clear, bright, with silver tones and a great body. Delicates notes of butter, herbal shades of mint, thyme, and cooked agave; smoky notes and a delicate floral presence. Very soft still a fragrant and fresh after taste.

Maximum 2x Per Order

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