



LOS SIETE MISTERIOS DOBA-YEJ MEZCAL

£50.30

Buy 6 for £41.08 each and save 2%

Buy 12 for £40.24 each and save 4%

SKU: LIM7MD

Categories: [Mezcal](#), [Cinco de Mayo](#),

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. After 3 years of watching the world falling in love with Mezcal, Los Siete noticed a huge potential to

reach more people by diversifying the way it could be enjoyed: through cocktails.

This was the reason they decided to launch a well-balanced Mezcal, Los Siete Misterios Doba-yej, with all the artisanal characteristics to be enjoyed straight or to be mixed in cocktails without ever losing its essence. With a 45.5% abv, it is the perfect balance to co-exist in both worlds, its scents and flavours are utterly sublime.

Tasting Notes: Crystalline and bright, with silvery shades. Aromas of lemon citrus, lime, grapefruit and smoked apple with violet tones and delicate floral notes of sweet toasted caramel cooked agave.

[Download Product Info:](#)

