



Mezcal List

Mezcal vs Tequila

Tequila can only be produced with the blue weber agave plant and is made by harvesting the plant, baking the core, shredding it, extracting the juice, fermenting it, distilling it, and aging it. Whereas mezcal can legally be made with more than 40 species of agave, including espadín, tobalá, and tepeztate. Mezcal is traditionally made by cooking the agave in a large hole in the ground lined with lava bricks and covered with maguey fibers, stones, and clay. Mezcal typically has strong smoky flavors.

ASK HOW TO CREATE YOUR OWN TASTING FLIGHT

MEZCAL

BRAND	NOTES	REGION	AGAVE	STILL TYPE	ABV
400 Conejos Joven	<i>Soft, fresh wood, subtle notes of cooked agave</i>	Tlacolula, Oaxaca	Espadín	Copper	40%
400 Conejos Cuishe	<i>Sweet cooked agave, floral and earthy</i>	Miahuantlán	Cuishe	Copper	40%
400 Conejos Tobala	<i>Balanced citrus and herbal notes, green fruits and smokiness from cooked agave</i>	Yautepec	Tobala	Copper	40%
400 Conejos Añejo	<i>Bold and flavorful on the palate, finding a perfect mix of smoky and woody vibes. There's a touch of sweet caramel and vanilla that slowly fades, leaving behind a gentle hint of citrus and fruity goodness in the end.</i>	Tlacolula, Oaxaca	Espadín	Copper	40%
Casamigos Mezcal	<i>Smoke and black pepper</i>	Oaxaca	Espadín	Copper	40%
Clase Azul Mezcal Durango	<i>Herbal, lemon peel, charred agave, spiced smoky finish</i>	Durango	Cenizo	Copper	44%
Codigo 1530 Mezcal Artesanal	<i>Floral, light woody vanilla, mandarin orange citrus, dark cherry, earth, stone, clay and gentle smoke</i>	Oaxaca	Espadín & Tobala	Copper	42.2%
Codigo 1530 Mezcal Joven	<i>Sweet, earth nose, honey, tobacco, salinity from clay, vanilla, cantaloupe, bright minerality, hazelnut</i>	Oaxaca	Papalomé	Clay	43.1%
Del Maguey - Vida de Muertos	<i>Warming spice, creamy texture with floral notes, green herbs and poblano peppers</i>	San Luis del Rio, Oaxaca	Espadín	Copper	45%
Del Maguey - Vida	<i>Ginger, cinnamon and tangerine</i>	San Luis del Rio, Oaxaca	Espadín	Copper	42%
Del Maguey - Chichicapa	<i>Complex taste of citrus and mint</i>	San Balthazar Chichicapam, Oaxaca	Espadín	Copper	48%
Del Maguey - Tobalá	<i>Sweet fruity nose and grassy, mineral, floral, qualities with a mango and cinnamon taste and an aromatic, perfume finish</i>	Santa Maria Albarradas, Oaxaca	Tobala	Copper	45%
Del Maguey - Crema de Mezcal	<i>Nose of roast maguey, with vanilla and pear, a creamy almond, apple, coffee, pineapple palate, and a long sweet smoky orange finish</i>	San Luis del Rio, Oaxaca	Espadín	Copper	40%
Del Maguey - San Luis del Rio Azul	<i>Citrus, dried tropical fruit, banana chip, sweet green peppercorn, medium long finish</i>	San Luis del Rio, Oaxaca	Azul	Copper	47%

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Del Maguey - Minero	<i>Floral nose, sweet flavor with hints of vanilla and a long, fruity, smooth finish</i>	Santa Catarina Minas	Espadín	Clay	50%
Del Maguey - Ibérico	<i>Spicy floral nose of carnation, tropical aromatics of gardenia and jasmine, ripe pear, dark fig, notes of wet green hay, and forest floor</i>	Santa Catarina Minas	Espadín	Clay	49%
Del Maguey - Pechuga	<i>Nose of basil, lemon, ocean, and fruit. It is almost scotch - like in its smoky taste. And yes, in addition it is salty, very soft, and tastes a wee bit like chicken.</i>	Santa Catarina Minas	Espadín & Pechuga	Clay	49%
Illegal Joven	<i>Eucalyptus and mineral aromas compliment hints of green apple, fresh citrus, and chiltepe</i>	Oaxaca	Espadín	Copper	40%
Illegal Reposado	<i>Caramelized pear and bitter orange on the nose, clove, butterscotch, and hints of vanilla on the palate</i>	Oaxaca	Espadín	Copper	40%
Illegal Añejo	<i>Maple, clove, and bitter orange aromas. Dark chocolate and sweet agave on the palate</i>	Oaxaca	Espadín	Copper	40%
Wild Common - Cuishe	<i>Vegetal and fruit flavors. Hints of celery, cilantro, green apples, and minerality.</i>	San Luis Amatlán, Oaxaca	Cuishe	Copper	46%
Wild Common - Ensamble	<i>Clean mouthfeel of green citrus, fresh herbs, and a hint of coconut. Warm butter flavor, floral notes, and is gentle and sweet on the finish.</i>	San Luis del Rio, Oaxaca	Espadín & Tobala	Copper	46%
Wild Common - Espadín	<i>Thick and oily in its mouthfeel, this Espadín reflects the dark rich soil in which the agaves were cultivated and the clay pots it was distilled in. Flavors of dark chocolate, tobacco, leather, and cacao all envelope your palate while the sweet citrus flavors of the Espadín flex in contrast</i>	Sola De Vega, Oaxaca	Espadín	Clay	47%