

Los Amantes Mezcal

Region: Oaxaca, Mexico Date Established: 1999



Mezcal Los Amantes is an artisanal spirit, hand crafted using traditional methods that have been used for generations. Mezcal, one of the oldest spirits produced in Mexico, is protected by a Denomination of Origin similar to that of Tequila, Champagne and Cognac.

Mezcal Los Amantes is produced in the Mexican State of Oaxaca (wa-haw-kah) utilizing only 100% Espidin Agave, sourced from local growers and farmers from around the state of Oaxaca. Mezcal Los Amantes was first created in the hearts of Guillermo Olguin and Ignacio Carballido. Their mutual love of mezcal led them to extensive research into developing an authentic, high quality mezcal, reminiscent of the spirit they enjoyed growing up in Mexico. To craft this fine spirit they employed traditional methods of pot distillation, stone tahona (stone used for crushing the agave), and wooden tank fermentation. Their commitment to traditional methods, and dedication to quality have earned Mezcal Los Amantes. The COMERCAM certification that certifies the mezcal is being produced by traditional methods and is 100% agave.

The line of Mezcal Los Amantes also includes a Reposado and an Anejo.



- **JOVEN** Aged for approximately 2 months, the Joven has notes of cucumber and a distinct citrus saltiness with just a mild hint of sweet smokiness that is nearly an afterthought on the palate.
- **REPOSADO** Aged for approximately 8 months incorporating both clay and New American Oak. The flavor profile has notes of sweet barrel spiced vanilla in a combination of citrus and a well-balanced layer of smokiness that envelopes the palate in all corners..
- **ANEJO** aged no less than 2 years is exclusively matured in New American Oak barrels. Significant vanilla notes layer the aroma and palate with the agave and barrel smokiness in perfect balance to create an extremely long and round finish. Anejo is limited in production and availability.



- The name Los Amantes means “The Lovers”
- The name is derived from the ancient Aztec legend of Mayhuel
- 94 points - *Wine Enthusiast* March (2013)

