



MEXICO

LOS SIETE MISTERIOS

A Mexican Legacy

Los Siete Misterios was founded in 2010 with the intention of honouring the Mezcal tradition through the promotion of local commerce and small producers, but with a contemporary approach.

Each Mezcal in the Los Siete Misterios range is certified 100% Agave, and contains a single variety of the fruit, which contributes specific aromas that are unique to each bottle. To qualify as Mezcal, the spirit must be produced in one of the nine certified and controlled areas in Mexico. Thirty varieties of Agave have been approved by the Mexican government to go into the production of Mezcal, whereas there is only one variety that can be used to make Tequila (Blue Weber Agave). The crop is hand-harvested by “El Jimador” over several days, and then the Agave is baked in underground pits, according to tradition, which gives the Mezcal its typical and unique flavour. The fermentation process then takes place over 10 to 15 days in open tanks using Agave’s own natural yeast. The whole concoction is then distilled in a copper still so that it can produce this unique and authentic Mezcal, which respects all the original characteristics of the spirit that is held in such high regard by Mexicans, a jewel in their history’s crown.

Doba Yej – Santiago Matatlan region, Oaxaca

Notes of citrus, lemon, grapefruit, and green apple with powerful floral violets and caramelized Agave, for a long and intense finish on the palate.

Espadin – Sola de Vega region, Oaxaca

Fruity aromas of cherry, raspberry, banana and liquorice, with bursts of smoked olive, incense and damp earth. Sweet Agave notes have floral power yet a slight bitterness.

Silver medal winner in the “Spirits of Mexico 2011”

Mexicano

Delicate aromas of mint and incense floral hues like lavender, intense cooked agave, vanilla and chocolate sparkles, delicate aromas and vapors, smoked olive, wet earth and snuff.

