



## LOS SIETE MISTERIOS TOBALA MEZCAL

**£145.00**

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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. Sola de Vega has always been known as the birthplace of La Chilena, which is a type of regional music, and for its mezcal Tobalá, for which many travel from the capital and other towns.

For many, Tobalá is the jewel in the crown, not only for its magnificent physical beauty resembling the bud of a rose, but for the complicated method of reproduction

only by seed since it doesn't have "hijuelos" and finally for the complicated harvest that Maestros Mezcaleros go through since it grows up in very remote location.

**Tasting Notes:** Potatorum clear, bright with silver shades. Delicate notes of dark chocolate, tar, prunes and cooked agave, delicate tones and smoked chipotle chile It leaves a sweet finish. It is suggested to leave in the glass for a few minutes to develop their best aromatic qualities.

**Awards:** Spirits of Mexico 2011 - Gold Medal and Best in Category

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