

SHELF TALKER

Mezcal Don Amado AÑEJO



DON AMADO AÑEJO

- *Minero mezcal from Santa Catarina Minas, Oaxaca*
- *Distilled in earthen clay-pot stills*
- *Barrel aged in white-oak casks previously used to age brandy*
- *Rich aged agave, tropical fruit, and smoke with a lingering finish of sea-salt caramel and vanilla*

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