
BRAND:

Mezcal Clase Azul Durango

CLOSURE: Cork

CASE SIZE: 3 x 7Ocl

ABV: 40%

ORIGIN: Mexico



HISTORY:

The lovely black, matte decanter in which Mezcal Clase Azul is presented, is hand-carved by artisans from a small community of Mazahua. The design of the bottle is inspired by black clay pottery, one of the most representative styles of Mexican folk art, whose detailed process enriches the beauty and quality of each piece. In addition, its unique and colourful top is hand-crafted by artisans belonging to the Wixarika or Huichol culture. Each piece that a Huichol artisan creates, using beeswax, resin, a needle, and individually placed beads, in a special way represents their roots and their traditions that trace back to ancient times. In this instance, combining images that together reference the origins of Mezcal. Finally, each piece bears with pride a medallion with an imprinted agave on its forefront, the signature trademark of the Clase Azul family. Clase Azul makes tequila and they only one mezcal. Mezcal Clase Azul is made in the state of Durango where the extreme climate, the rich minerals of its soil, and the source of natural springs in the area, give particular force and complexity to its notes, making it a different mezcal than what is produced elsewhere in Mexico.

SPIRIT CARTEL

PRODUCTION:

Mezcal Clase Azul is made with 100% wild agave Cenizo, which takes 12-15 years to mature. The agave Cenizo grows somewhat abundantly in Durango, where this mezcal is made. Clase Azul follows the same traditional palenque distillation process as any other artisanal Mezcal. One impressive point about this mezcal is that the agave is milled by hand, rather than using a donkey and tahona.

TASTING NOTE:

Its underground cooking generates sweet notes of peanut, brown sugar, honey, ash, wood and chocolate. Meanwhile fermentation using stone piles with red oak, adds some ripened fruit notes.

SPIRIT CARTEL