



**Packaging:** Bottle  
**Quantity per box:** 6  
**Volume:** 700 ml  
**Alcohol:** 44 %  
**Serving Temperature:** 10-12 °C

## Xiamens Mezcal Artesenal



**Mexico, Santo Tomás de Arriba, Oaxaca,**

**Type:** Spirits

**Grapes:** 50% Tepextate "Marmorata" Agave and 50% Espadín "Angustifolia" Agave

**Systembolaget's Art No:** [50167](#)

**About the Product:** Tepextate is a wild agave that requires 25 to 30 years to properly mature, while the Espadín agave is harvest-ready in 3 to 8 years. Our palanquero harvesters, according to tradition, only cut the agave during a full moon. Both types of agave cores are baked together in a mix called "heated assembly". This is a very important step, since the distillation process of an ensemble is much more complicated than distilling a single type of agave. However, this is the key to obtain a more complex mezcal. After they are cooked during 6 full days in volcanic rock ovens, the cores are crushed in an old-style mill driven by a mule. The fragments are later placed in wooden vats with pure spring water where they will ferment for 15 days.

**Producer:** Xiaman Spirits GmbH

**Alcohol:** 44 %

**Goes Well With:** 🍷 🍸

**Harvest:** Xiaman is a completely artisanal masterpiece, with more than 13 hours of labour in every handcrafted bottle. Each one of the 500 bottles in every lot is carefully numbered and signed by our master mezcalier.

This makes every bottle a fine piece worthy of collectors, the result of the effort and talent of proud Mexican hands.