



MEZCAL BUEN BICHO JOVEN

Espíritu Corsa • Espadín 6-7 Years



BRAND OVERVIEW

Established in 2010, Espíritu Corsa purchased a third generation Palenque located in San Agustín Amatengo, Oaxaca. Working alongside their mezcalero, they have produced several fantastic lines. **Buen Bicho is named in admiration for the persistence and strength of the worker ants at their Palenque.** With each sip, Buen Bicho pulls your senses to rich smells and flavors of the country side of Oaxaca.

THEIR MEZCAL

- One of a few who own's the Palenque with 100% production reserved for their owned brands
- Buen Bicho is produced **Artisanal** with 100% natural ingredients and a guarantee of no pesticide or additives
- Open air fermentation with local, wild yeast

THE PEOPLE

- Fair wages

- Conscious working conditions with employee's health in mind – gas burners are used in place of wood to heat the stills and maintain safe air quality

THE LAND

- Limited production for sustainable farming practices to preserve the land for future generations
- Limit contribution to the deforestation with first utilizing pre-fallen trees as wood for the agave roasting

HANDCRAFTED FROM OUR TERRIOR TO YOUR CUP

Espíritu Corsa is **passionate** about the mezcal, the land, and the people of Oaxaca.

PRODUCT OVERVIEW

TASTING NOTES

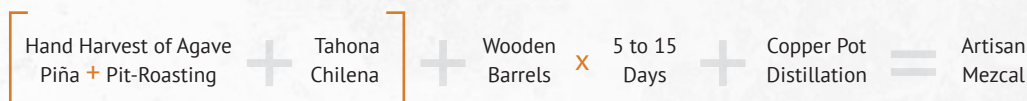
- Beautiful glossy transparent color
- Intense aromas of smoke, earth and minerals
- Soft light flavor, smooth in the mouth and throat
- Authentic flavor of agave

SERVING RECOMMENDATIONS

- A perfect mixer, especially for sweet and sour cocktails
- A delicate sipper, neat

PRODUCTION PROCESS

Single distillation in copper stills native to the Ejutla region designed to allow for the fullest agave aromas and flavors



40% 750mL
ALC/VOL BOTTLE



ORIGIN

PRICE



SAN AGUSTÍN AMATENGO
OAXACA
MEXICO



FULL PRODUCT LINE

