



ESPÍRITU LAURO MEZCAL AÑEJO

Espíritu Corsa • Espadín 70% and Karwinskii (Cirial) 30%

BRAND OVERVIEW

Established in 2010, Espiritu Corsa purchased a third generation Palenque located in San Agustin Amatengo, Oaxaca. Working alongside their mezcalero, they have produced several fantastic lines. **Espiritu Lauro's recipe has been passed down for three generations following the traditional practices of the artisan mezcaleros that proceeded.** With each sip, Espiritu Lauro 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
- Espiritu Lauro 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

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

PRODUCT OVERVIEW

TASTING NOTES

- Bright amber glow with a fruitful bouquet
- Dark chocolate truffle kissed with smoke
- Refined mouthfeel, soothing warm finish, sweet with salty smoke

SERVING RECOMMENDATIONS

- Neat in an aperitif glass

PLANT AGE: 12 Years (Karwiinksii / San Martinero), 7 Years (Espadin)

ELEVATION: 4,757 ft

TERRAIN: Slopes of the Southern Oaxaca mountain range

PROPAGATION: Reproduction by hijuelos

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

