



ESPÍRITU LAURO MEZCAL REPOSADO

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

93 POINTS – Distiller.com 2017

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

- Lustrous golden hue with a soft bouquet of warm spices and subtle smoke
- Creamy and rich of deep caramel notes
- Tropical fruit with vanilla bean enhanced with smoky tones
- A touch of vanilla and spice enhanced with light, smoky tones intrigues the palate

SERVING RECOMMENDATIONS

- Neat in an aperitif glass

PRODUCTION PROCESS

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



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



40%
ALC/VOL

750mL
BOTTLE



ORIGIN

PRICE



SAN AGUSTÍN AMATONGO
OAXACA
MEXICO



FULL PRODUCT LINE

