



AGAVE SALMIANA • THE CLASSIC

Miel de Tierra

92 POINTS *Distiller.com 2017*
★★★★ **HIGHLY RECOMMENDED**
Spirit Journal 2016

BRAND OVERVIEW

Creating mezcal is a beautiful and complex task. Doña Maestra Mezcalera Teresa Rubio Murillo knows that it requires “patience, hard work and passion,” and at Miel de Tierra this is a way of life, which is shown in each of our bottles.

Casa Miel de Tierra follows recipes that have been handed down for generations. These

preserve the raw flavors of the ingredients used in mezcal making: the sweetness of the agave and the robustness of the white oak.

By awakening time-tested traditions with the help of modern technology, Miel de Tierra is able to craft a unique mezcal that enviously isolates the allurements and raw essence of its ingredients.



As Smooth As **Honey**, As Grand As Our **Soil**

PRODUCT OVERVIEW

TASTING NOTES

- Exotic aromas harmonize beautifully with delicate, controlled smoky notes
- An underlying peppery touch with soft green vegetale notes
- Mid-palate offers a moderately powerful smoke punch that is gently sweet and saline-like
- Suddenly, a tropical fruit note on the finish

SERVING RECOMMENDATIONS

- Neat

PRODUCTION PROCESS

PRODUCT	Mezcal 100% Agave Type I	GRINDER	Three-Ton Tahona
STATE	San Luis Potosi	DISTILLER	Rustic Copper Alembic
REGION	Mexquitic de Carmona	TIMES DISTILLED	Two
QUALITY	Premium	FERMENTATION YEAST	Wild Yeast
CATEGORY	Joven	AGING	Unaged
AGAVE	Wild Salmiana	FERMENTING VATS	Local Pine Wood Vats
AGAVE MATURITY	10 years	OVEN	Conical Stone Oven
BARREL	N/A	MAESTRO MEZCALERO	Don Juan Zarur Flores

40% 750mL
ALC/VOL BOTTLE



ORIGIN

PRICE



SAN LUIS POTOSI
MEXICO



FULL PRODUCT LINE

