



AÑEJO RESERVA • THE LEGACY

Miel de Tierra

89 POINTS *Distiller.com 2017*

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

- Decadent nose of creme brûlée and acacia honey
- The palate is of fresh pastry and golden raisin tones
- A True hedonist's take on agave that betrays no smoke or mesquite flavors
- Only a trickle of cinnamon candy on the tongue
- “Well incorporated, pleasant oak tones” —John Rankin, Distiller.com

SERVING RECOMMENDATIONS

- Neat

PRODUCTION PROCESS

PRODUCT	Mezcal 100% Agave Type I	GRINDER	Mechanical Grinding
STATE	Zacatecas	DISTILLER	Rustic Copper Alembic
REGION	Jalpa	TIMES DISTILLED	Two
QUALITY	Premium	FERMENTATION YEAST	Saccharomyces Cerevisiae
CATEGORY	Aged	AGING	2-5 years
AGAVE	Weber	FERMENTING VATS	Stainless Steel Vats
AGAVE MATURITY	10 years	OVEN	Autoclave Oven
BARREL	White Oak Virgin Caskets	MAESTRA MEZCALERA	Doña Teresa Rubio Murillo

40%
ALC/VOL

750mL
BOTTLE



ORIGIN

PRICE



ZACATECAS
MEXICO



FULL PRODUCT LINE

