



JOVEN • THE PURITAN

Miel de Tierra

84 POINTS *Distiller.com* 2017

★★★ 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

- A faint whiff of smoke quickly recedes to more refined flavors of baked pineapple, raw pepper, and a light hint of vanilla
- “The palate has more sweetness and skews to fresh flavors of dry earth and butterscotch pudding” — John Rankin, *Distiller.com*
- “There’s a fresh fruitiness to this opening aroma that’s void of smoke, road tar, tobacco expectations and is therefore squeaky clean if slightly oily.” — Paul Pacult

SERVING RECOMMENDATIONS

- Neat
- Excellent base for cocktails

PRODUCTION PROCESS

PRODUCT	Mezcal 100% Agave Type I
STATE	Zacatecas
REGION	Jalpa
QUALITY	Premium
CATEGORY	Joven
AGAVE	Weber
AGAVE MATURITY	8 years
BARREL	N/A

GRINDER	Mechanical Grinder
DISTILLER	Rustic Copper Alembic
TIMES DISTILLED	Two
FERMENTATION YEAST	<i>Saccharomyces Cerevisiae</i>
AGING	Unaged
FERMENTING VATS	Stainless Steel Vats
OVEN	Autoclave Oven
MAESTRA MEZCALERA	Doña Teresa Rubio Murillo

40%
ALC/VOL

750mL
BOTTLE



ORIGIN

PRICE



ZACATECAS
MEXICO



FULL PRODUCT LINE

