



REPOSADO • THE GRANDFATHER

Miel de Tierra

DOUBLE GOLD San Diego Spirits Festival 2014

SILVER NY Int'l Spirits Competition 2014

88 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

- Smooth, delicate flavor
- Characterized by distinctive notes of virgin oak and cinnamon spice
- Gentle clove laced honey flavor that lingers on the palate
- Refined, nuanced and pleasing
- “The eponymous flavors of earth and honey...” — John Rankin, Distiller.com

SERVING RECOMMENDATIONS

- Neat
- In cocktails for a honey-vanilla touch

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 | 11 months |
| AGAVE | Weber | FERMENTING VATS | Stainless Steel Vats |
| AGAVE MATURITY | 8 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

