



SAL DE GUSANO

Miel de Tierra • Hand-Crafted • Locally Sourced

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

By partnering with a local charitable organization, we exclusively employ Indigenous Adults with physical disabilities in the preparation of our Sal de Gusano.

TASTING NOTES

- Umami with mild heat
- Earthy, rounded, mineral

SERVING RECOMMENDATIONS

- Serve on an orange slice
- Cocktail Rimming Salt
- Try a dash inside a mezcal cocktail
- Pairs well with chocolate and caramel
- Savory with eggs, steak, ceviche and fruit

PRODUCTION PROCESS

HAND-HARVESTED AT DAYBREAK
FROM SEA FOAM

Flor de
Sal



MAGUAY WORM

Molcajeta + Gusano +
Chili Cayenne + Piquin

SMOKED



Pre-Hispanic Traditions of
Southwestern Mexico

0%	100g,	3.5oz,
ALC/VOL	500g	17.6oz
	SIZE	SIZE



ORIGIN

PRICE



ZACATECAS
MEXICO

FULL PRODUCT LINE

