

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 allurement 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

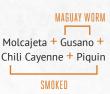


SERVING RECOMMENDATIONS

- 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





Pre-Hispanic Traditions of Southwestern Mexico

100g, 3.5oz, 0% ALC/VOL

500g 17.6oz



ORIGIN



FULL PRODUCT LINE









