



SANTA PEDRERA MEZCAL JOVEN

Espíritu Corsa • Espadín 8 Years

SILVER – WSWA 2018

BRAND OVERVIEW

Established in 2010, Espíritu Corsa purchased a third generation Palenque located in San Agustín Amatengo, Oaxaca. Working alongside their mezcalero, they have produced several fantastic lines. Santa Pedrera is not only revered as the Queen among the Espíritu Corsa Brands, but also translates to the sacred spot or breaker of sadness. With each sip, Santa Pedrera pulls your senses to rich smells and flavors of the country side of Oaxaca allowing you to embrace the joy and spiritual depth that it is to be one with the terroir of Oaxaca.

THEIR MEZCAL

- One of a few who own's the Palenque with 100% production reserved for their owned brands
- Santa Pedrera is produced Artisanal with 100% natural ingredients and a guarantee of no pesticide or additives
- Open air fermentation with local, wild yeast

- Conscious working conditions with employee's health in mind – gas burners are used in place of wood to heat the stills and maintain safe air quality

THE LAND

- Limited production for sustainable farming practices to preserve the land for future generations
- Limit contribution to the deforestation with first utilizing pre-fallen trees as wood for the agave roasting

THE PEOPLE

- Fair wages

HANDCRAFTED FROM OUR TERRIOR TO YOUR CUP

Espíritu Corsa is passionate about the mezcal, the land, and the people of Oaxaca.

PRODUCT OVERVIEW

TASTING NOTES

- Transparent bright color
- Intense, smoky aroma
- Strong flavor with a silky mouthfeel
- Sweet and citric with an underlying warm, wood note
- Perfect balance between alcohol and earth minerals
- Characteristic earthy flavor by the way it is cooked

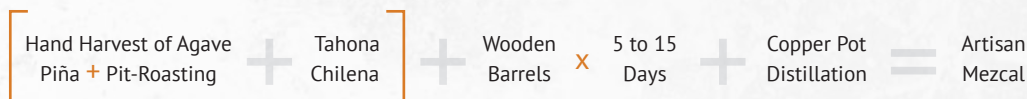
SERVING RECOMMENDATIONS

- Neat
- Holds up well as a base in cocktails
- A great starter or digestive with a very smooth taste

PLANT AGE: 8 Years
ELEVATION: 2,460 ft
TERRAIN: Central valley of Southern Oaxaca mountain range with 40% humidity
PROPAGATION: Reproduction by hijuelos

PRODUCTION PROCESS

Single distillation in copper stills native to the Ejutla region designed to allow for the fullest agave aromas and flavors



46% 750mL
ALC/VOL BOTTLE



ORIGIN

PRICE



SAN AGUSTÍN AMATENGO
OAXACA
MEXICO



FULL PRODUCT LINE

