

100% AGAVE DE SILVESTRES ARROQEUÑO

Espíritu Corsa • Mother of Espadín

BRAND OVERVIEW

Established in 2010, Espíritu Corsa purchased a third generation Palenque located in San Agustin Amatengo, Oaxaca. Working alongside their mezcalero, they have produced several fantastic lines. In preserving the land, the minerals, and the Mezcal tradition for generations to come, the Silvestres line is available in limited quantities as the earth can provide. A concerted effort is given to have grace on mother earth. With true heart and passion, Espíritu Lauro Silvestres presents pure, wild agave foraged in Ejutla, Oaxaca.

THEIR MEZCAL

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

THE PEOPLE

- Fair wages
- · 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

ES MEZCAL ESPÍRITU LAI MEZCAL JOYEN JOYEN AGAVES SILVESTRES

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

- Denotes intense brilliance and luminosity
- Soft smoked aroma
- Fruity earthy with strong touches of banana and minerality
- Silky texture carries the agave and flavors of the earthy
- Touch of astringency



SERVING RECOMMENDATIONS

Neat in an aperitif glass

PLANT AGE: 9 – 14 years
ELEVATION: 4,920 – 5,920 ft
TERRAIN: Flat earth

PROPAGATION: Seed dispersal by animals

PRODUCTION PROCESS

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

Hand Harvest of Agave
Piña + Pit-Roasting

Tahona Chilena Woode Barrels X 5 to 1

Copper I Distillat Artisan Mezcal varies ALC/VOL

NVASADO DE ORIGEN NOM-0138X

750mL



ORIGIN



FULL PRODUCT LINE

