



100% AGAVE DE SILVESTRES MEXICANO

Espíritu Corsa

BRAND OVERVIEW

Established in 2010, Espiritu 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, Espiritu 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
- Espiritu 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

HANDCRAFTED FROM OUR TERRIOR TO YOUR CUP

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

PRODUCT OVERVIEW

TASTING NOTES

- Notes of fermented fruit
- Sweet, intense flavors enveloped with vegetal nuances
- Astringent with a sweet and smooth finish

SERVING RECOMMENDATIONS

- Neat in an aperitif glass

PLANT AGE: 8 – 12 years (Dobada(a)n)

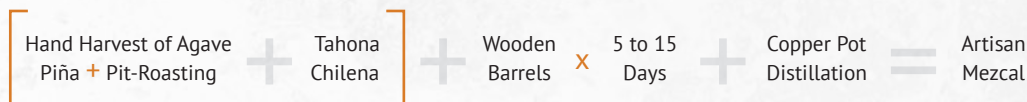
ELEVATION: 3,450 – 4,000 ft

TERRAIN: Mountain borders

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



varies 750mL
ALC/VOL BOTTLE



ORIGIN

PRICE



SAN AGUSTÍN AMATENGO
OAXACA
MEXICO

FULL PRODUCT LINE

