

*When you fall in love with Mezcal
you fall in love with Oaxaca.*



**TOBALA
SILVESTRE
2019**

ELEVATION: 5000ft	TERRAIN: Canyon	ROASTING: Earthen Pit
WOOD: Native Oak	MILLING: Tahona Chilena	VATS: Pine
FERMENTATION: Open air	DISTILLATION: Copper Alembic 2x	
REGION: Tlacolula de Matamoros	STATE: Oaxaca	48% ALC/VOL.
MEZCALERO: Erasto Martinez	NOM-0637X	750ML

432 MAPLE ST. UNIT# 4, RAMONA, CA 92065



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PRODUCT OVERVIEW

This Wild Tobala, harvested from canyon sides on the outskirts of Tlacolula de Matamoros comes from 3rd generation Mezcalero Erasto Martinez. This exceptionally small micro-batch was distilled in Dec 2019, and has rested 2+ years in glass. Tobalas are notoriously hard to pin down as its flavor & aroma vary wildly from batch to batch even from the same mezcalero. We picked up notes of sweet cooked agave, honey, fragrant verdant spices and papaya with an herbaceous & piney aroma combined with delicate floral herbs.

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