

MEZCAL
CARTA DE AMOR
 OAXACA

MEZCAL TOBALÁ SILVESTRE

Carta De Amor

Carta De Amor was founded on a lifelong dedication to crafting and sharing “crazy good” micro batches of agave spirits. The founders revel in uncovering unsung mezcaleros in their journeys through Oaxaca’s vast array of Palenque’s to source mind-blowing products with authenticity.

This Artesanal Mezcal was distilled in 2019 using hard to find, wild Tobalá. Tobalá is one of the smallest magueys in existence, measuring one eighth the size of an Espadín. It has broad, spade-like leaves. The compact size of this agave and its small piña yields limited quantities of mezcal and takes 12-15 years to reach full maturation. Tobalá are notoriously hard to pin down as the flavor and aroma vary

wildly from batch to batch, even from the same mezcalero. Yet, this agave offers intensely aromatic mezcal with complex notes of tropical fruit.

Crafted by third generation Master Mezcalero Erasto Martinez and his team, the wild-harvested Tobalá used is sourced from the Highlands at an elevation averaging around 5000 feet. Carta de Amor Tobalá Silvestre 2019 is crafted in the traditional method at his palenque in Tlacolula de Matamoros, Oaxaca. The team used earthen pit ovens using oak for cooking the agaves, open air pinewood fermentation vats, and a copper still. The mezcal has been rested for over two years before being bottled lovingly by hand. Only 798 bottles were produced in total.



Carta de Amor is a “love letter” from the land, the agave, and the people of Oaxaca

PRODUCT OVERVIEW

TASTING NOTES

- An herbaceous and piney aroma, with delicate floral herbs
- Sweet, cooked agave, raw honey, with fragrant verdant spices and tropical papaya

- Warming pear and piney finish

SERVING RECOMMENDATIONS

- Sip neat, from a Copita (small wide clay bowl)

PRODUCTION PROCESS

Plant Age: 15 years+

Elevation: 4900-5900 feet

Terrain: Rocky canyons

Propagation: animals aid in propagation; only grows from seed

Hand harvest of Tobalá Piña + Tahona Chilena Milling + Pine Vats × Open air fermentation 5-15 days +

Copper Pot Distillation + Rest in glass × 2 years = Carta de Amor Mezcal Tobalá Silvestre

48% ALC/VOL
750mL BOTTLE

SKU

DISTRIBUTOR

SALES REPRESENTATIVE

BOTTLE PRICE

CASE PRICE

ORIGIN

TLACOLULA DE MATAMOROS

OAXACA

MEXICO

