



MITRE

• MEZCAL ARTESANAL •

3 MAGUEYES



Clear and Bright. Great complexity of aromas reminiscent of penca, earth and wet grass highlighting its genuineness. Green fruits such as quince leave to shine, as well as notes of citrus and mud, without neglecting the toasted and smoked typical of the detailed craft process under which 3 magueyes is made. On the palate, its aromas are confirmed and even enhanced as is the case of smoked, and pleasantly remaining in the aftertaste along with the fruity notes.