

TOPANITO

MEZCAL ARTESANAL

Topanito Mezcal Artesanal is made from 100% Espadín Agave and produced in the Amantes de lo Ajeno Distillery in the state of Oaxaca, Mexico. After a minimum of seven years, the agaves are harvested and their hearts (piñas) are roasted in earth pits for up to eight days. This intense roasting process lends artisanal mezcal its distinctive, smoky character. The roasted agave hearts are ground in a traditional donkey-powered mill (tahona). After the addition of water, the mash ferments for three to five days in open stone vats under the exposure of wild yeasts.

After a double distillation, Topanito Mezcal Artesanal 40% vol. is reduced to its sipping strength by adding spring water. Green paprika, lemon thyme, eucalyptus and roasted agave dominate the bouquet, which is complemented by coriander seeds, pink grapefruit and pomelo. Grassy, fresh and soft impressions of green mango, hay and juniper prevail on the palate, before fading with flavours of juniper and coriander.

Topanito Mezcal Artesanal Blanco 100% Espadín 40% vol.

Article No	2595
Capacity	700 ml
Alcohol strength	40 % vol.
Aroma profile	Roasted agave, Pomelo, Lemon Thyme
Case content	6 bottles
EAN code bottle	4260252370207
Bottle weight	1.33 kg
EAN code case	4260252370214
Case weight	8.2 kg
Pallet configuration:	
Cases per layer	24
Layers per pallet	4
Cases per pallet	96
Country of origin	Mexico
Colorants	None
Allergens	None
Importer and brand owner	Perola GmbH Ronhofer Hauptstraße 299 90765 Fürth Germany



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