

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.

Topanito Mezcal Artesanal Blanco 52% is double distilled and bottled at distillation strength. The bouquet is dominated by impressions of rosemary, fir and pine resin, which are accompanied by khaki fruit, pastries as well as ginger and grilled paprika. Chili, pepper, black cardamom as well as barbecue notes, bacon and paprika prevail on the palate. The mezcal appears strong and soft at the same time. His long-lasting finish is rich, oily and full-bodied and offers hints of fir and rosemary.

Topanito Mezcal Artesanal Blanco 100% Espadín 52% vol.

Article No	2596
Capacity	700 ml
Alcohol strength	52 % vol.
Aroma profile	Rosemary, chili, pastries
Case content	6 bottles
EAN code bottle	4260252370221
Bottle weight	1.12 kg
EAN code case	4260252370238
Case weight	7.2 kg
Pallet configuration:	
Cases per layer	25
Layers per pallet	4
Cases per pallet	100
Country of origin	Mexico
Colorants	None
Allergens	None
Importer and brand owner	Perola GmbH Ronhofer Hauptstraße 299 90765 Fürth Germany



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