

TOPANITO

MEZCAL ARTESANAL

Topanito Mezcal Artesanal expands its prolific range with three extraordinary mezcals made out of rare, remotely growing wild agaves, each of them exhibiting exceptional notes and flavors.

Madre Cuishe can be translated as "Mother Agave". It owes her title to a biological phenomenon, which lets her produce seeds that develop into numerous agave varieties, for example Tobalá.

Agave Madre Cuishe is typically harvested after 12 to 15 years and usually grows in lower altitudes with hot climate, which provide earthy, mineral notes.

Topanito Mezcal Artesanal 100% Madre Cuishe exhibits a very mild nose with earthy minerality and a touch of mango. Mild freshness, a bit of salt and green paprika meet hints of olives as well as parmesan on the palate, leading to an earthy finish.

Despite its massive, rough and robust character, Madre Cuishe tends to bring out the most elegant mezcals of all.

Topanito Mezcal Artesanal Blanco 100% Madre Cuishe 49% vol.

Article No	2950
Capacity	700 ml
Alcohol strength	49 % vol.
Aroma profile	Green paprika, earthy minerality, olive
Case content	6 bottles
EAN code bottle	4260252370269
Bottle weight	1.33 kg
EAN code case	4260252370290
Case weight	8,2
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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Ronhofer Hauptstraße 299
90765 Fürth
Germany

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Tel.: +49 911 32244584
Fax: +49 3212 1323623
Email: info@perola.eu