

# 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.

Maguey Tepeztate grows in heights of 1.400 to 2.000 meters – typically at steep hillsides and rocky cliffs, often near wild herbs. It takes up to 30, sometimes 35 years for Tepeztate to mature and be harvested.

Topanito Mezcal Artesanal 100% Tepeztate unfolds a unique, green and fruity character with moments of green mango, green chili and cucumber on the nose, which are accompanied by notes of kiwi and maracuja.

On its intense palate, maracuja is complemented by lime, cayenne, a bit of chili as well as a touch of creamy mango.

### Topanito Mezcal Artesanal Blanco 100% Tepeztate 49% vol.

Article No	2951
Capacity	700 ml
Alcohol strength	49 % vol.
Aroma profile	Green mango, chili, cucumber, cayenne
Case content	6 bottles
EAN code bottle	4260252370245
Bottle weight	1,33
EAN code case	4260252370276
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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**PEROLA**  
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