

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.

Maguay Tobalá is relatively tiny in size and growing at higher levels, which usually lends a sweeter and more fruity character to the final spirit. Tobalá is usually harvested after 12 to 15 years and it takes comparably high amounts of plants of this little agave to produce mezcal. The final result is a wonderfully aromatic and likewise intense agave spirit.

Topanito Mezcal Artesanal 100% Tobalá unfolds an intensely fruity character with ripe red berries, cherry, fresh mint as well as hints of tobacco and coffee beans on the nose. On the palate, notes of blackberry and cassis are accompanied by dark chocolate, smoke and moments of tobacco.

Topanito Mezcal Artesanal Blanco 100% Tobalá 49% vol.

Article No	2952
Capacity	700 ml
Alcohol strength	49 % vol.
Aroma Profile	ripe berries, smoke, tobacco, dark chocolate
Case content	6 bottles
EAN code bottle	4260252370252
Bottle weight	1,33
EAN code case	4260252370283
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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