MEZCALES DE LEYENDA

Mezcales de Leyenda Durango

Our mezcals are made from agaves cooked in an underground oven lined with lava rocks, heated by fire created using oak, for 3 days.

A hearty, warm and full bodied mezcal that comes from rich volcanic fields located in the central valleys of Durango, Mexico. It has different aromas combining herbs, peaches, toasted hazelnut and vanilla. It shows tastes such as apples, cherries, anisette and gentle smoke.

PROPERTY OF PACIFIC EDGE IMPORTS, AGOURA HILLS, CA

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