



OR ESPADÍN

From the lands of Santiago Matatlán, Oaxaca, handmade by Don Valentín Cortés and his family. This **MEZCAL** emerges from generations of tradition, where the unique terroir of Matatlán shapes each agave, and the family's dedication ensures its exceptional quality.

Each drop reflects the depth and **COMPLEXITY** of its **IDENTITY**. Its authentic flavor tells the story of a process that respects nature and time. It is produced only during two seasons of the year, as a special gift for those seeking unmatched authenticity and quality. The capón process and prolonged maturation yield a nuanced spirit, available in limited quantities, testimony of the respect that defines true mezcal.

Savor the pure essence of **OAXACA**, and discover the soul of a highly prized mezcal. This mezcal offers a glimpse into the heart of Oaxacan tradition, inviting you to experience the rich heritage and artistry embodied in every sip. Dixeebe!

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PRODUCIDO Y ENVASADO POR RAÍZ ORIGEN DESTILADOS
DE MAGUEYS.P.RDER.LDEC.V. - RFC:ROD150312140
Calle Ana Leyva 204 int 316 -A, Col. Nueva Vizcaya,
CP 34080 Victoria de Durango, Durango.



INFORMATION

PALENQUE (DESTILERÍA): GUARDIANES DEL MEZCAL
TOWN: MATATLÁN, OAXACA, MÉXICO
BOTANICAL NAME: AGAVE KARWINSKII
ALCOHOL BY VOLUME: 49%
MAESTRO VINATERO (MEZCALERO): DON VALENTÍN CORTÉS

PROCESS

COOKED IN UNDERGROUND OVEN
GROUND WITH STONE TAHONA
FERMENTED IN WOOD
DISTILLED IN COPPER STILL