

PROPERTY OF PACIFIC EDGE IMPORTS, AGOURA HILLS, CA



### *Twice Distilled Mezcal*

*Made in small 400 liter batches, cooked for up to 18 hours underground. Exclusively using "natural fermentation" process.*

*All our agaves are mashed using the ancient tradition of the Tahona stone. Distilled twice in a small pot still. Savory exotic aromas, floral aromas of roasted pepper, pickling spices, roasted mango with a satiny and a white ash finish.*

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