MEZCAL BUEN BICHO JOVEN

Espíritu Corsa • Espadín 6-7 Years

BRAND OVERVIEW

Established in 2010, Espíritu Corsa purchased a third generation Palenque located in San Agustin Amatengo, Oaxaca. Working alongside their mezcalero, they have produced several fantastic lines. Buen Bicho is named in admiration for the persistence and strength of the worker ants at their Palenque. With each sip, Buen Bicho pulls your senses to rich smells and flavors of the country side of Oaxaca.

THEIR MEZCAL – ESTATE PRODUCED

- One of a few who own's the Palenque with 100% production reserved for estate owned brands
- Buen Bicho is produced Artisanal with 100% natural ingredients and a guarantee of no pesticide or additives
- Open air fermentation with local, wild yeast

THE LAND

- Limited production for sustainable farming practices to preserve the land for future generations
- Limit contribution to the deforestation with first utilizing pre-fallen trees as wood for the agave roasting

THE PEOPLE

- Fair wages
- Conscious working conditions with employee's health in mind – gas burners are used in place of wood to heat the stills and maintain safe air quality

HANDCRAFTED FROM OUR ESTATE TO BOTTLE

Espíritu Corsa is **passionate** about
the mezcal, the land, and the people of Oaxaca.

PRODUCT OVERVIEW

TASTING NOTES

- Beautiful glossy transparent color
- Intense aromas of smoke, earth and minerals
- Soft light flavor, smooth in the mouth and throat
- Authentic flavor of agave

SERVING RECOMMENDATIONS

- A perfect mixer, especially for sweet and sour cocktails
- A delicate sipper, neat

PRODUCTION PROCESS

[Hand Harvest of Agave Piña + Pit-Roasting] + [Tahona Chilena] + Wooden Barrels x 5 to 15 Days + Copper Pot Distillation = Artisan Mezcal

40%	750mL
ALC/VOL	BOTTLE

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PRODUCT

CASE

PRICE

ORIGIN

SAN AGUSTÍN AMATENGO
OAXACA
MEXICO

FULL PRODUCT LINE