Scorpion™ Mezcal

100% Agave

www.mezcals.com

WORMS ARE FOR WIMPS!

Scorpion Mezcal Anejo 5 year

This award-winning Scorpion Mezcal Reserva 5 Year Old is rare limited edition mezcal in a French glass decanter with a scorpion in every bottle. This special Reserva spends 5 years aging in oak barrels of less than 200 liters. Single barrel bottlings of our aged products ensures premium quality mezcal.

Beautiful golden amber color. Intense aromas of roasted pineapple, raw honey, vanilla, caramel, cinnamon bark, fresh herbs and smoldering embers. A rich, lush entry leads to a massive, off-dry full bodied palate of roasted agave, grilled pineapple, wildflower honey, oiled leather, charred oak, exotic peppercorns and brown spices. Finishes with a long, sweet fade of toffee, peppery spice and smoky oak. Amazingly complex, balanced and utterly delicious.

Scorpion Mezcal Tobala Anejo & Scorpion Mezcal Tobala Silver

Tobala is a varietals species of agave, traditionally found growing in the wild hills of Oaxaca. Today, the plants that grow in the wild are no longer harvested. Scorpion Mezcal planted their own fields of Tobala agave in Oaxaca to preserve this indigenous variety and the tradition of Mezcal made from the Tobala. The Anejo is aged 3 years in French oak barrels.

The Anejo offers assertive aromas of fresh dill weed and lemongrass, with an enhancing caramel oak structure. A second sniff yields kiwi, custard, sandalwood and baking spices in a pretty mélange of aromas. It's a well-rounded Anejo in the mouth, with residual oaky sweetness and smoke combining to elevate the herbal and agave flavors. Tangy cigar notes merge with roasted nut and a juicy vanilla richness on the finish creates a seductive, silky and long lasting conclusion.

The Silver erupts with fresh aromas of dill weed, kiwi and freshly mown grass, along with a moderated ashiness. Dill dominates the flavors as well, but the young and green flavors continue to green grapes, cilantro, lemongrass and anise, all overlayed with a smoky richness. Startlingly clean and fresh – a benchmark Tobala.

SCORPION MEZCAL

These award-winning Mezcals are artisan-made in small batches in Oaxaca, Mexico, with a real scorpion in every bottle. The distinctive bottle comes with its own little Scorpion Mezcal sombrero. The Reposado and Anejo are aged in oak barrels.

Anejo

Dark amber. Very smoky with strong Phenol. Dry and sweet at the same time somehow, with lime, leather, oil, smoke and a suggestion of mint. Smoky, spicy aftertaste like a really good tobacco and spicy notes.

Reposado

Gold. Lanolin and honey aromas. A soft round entry leads to a dry light to medium body with honey, grassy herbs, flax, caramel, salt and light spice. Finishes dryly with a honeyed oak barrel note.

Silver

Clear. Complex, fruit fudge and smoky nose. A soft, round entry leads to smooth medium body with delicate lemon grass, dried fruit and spice flavors. Finishes with a long, silky, sweet and hot spicy finish. A velvet brick.