

PROPERTY OF PACIFIC EDGE IMPORTS, AGOURA HILLS, CA



## Scorpion Mezcal Tobala Silver

*This award-winning Mezcal is artisan-made in small batches in Oaxaca, Mexico. Aged in oak barrels.*

*TASTING NOTES: 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 green flavors continue to green grapes, cilantro, lemongrass and anise, all overlayed with a smoky richness. Startlingly clean and fresh.*

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