

PROPERTY OF PACIFIC EDGE IMPORTS, AGOURA HILLS, CA



Scorpion Mezcal Añejo

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

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

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