

PROPERTY OF PACIFIC EDGE IMPORTS, AGOURA HILLS, CA



Scorpion Mezcal Reposado

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

TASTING NOTES: Lanolin and honey aromas. A soft, round entry lead 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.

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