

PROPERTY OF PACIFIC EDGE IMPORTS, AGOURA HILLS, CA



## Yuu Baal Añejo Espadin Mezcal

*A unique Golden color,  
full of body and aroma.*

Light golden hue. Coffee, dried fruit (red apple, pear, and banana), and slight butterscotch aromas. Well rounded, but full bodied. Spice begins to build, before mellowing out at the mid-palette and receding into a pleasant heat. Pronounced salinity and baking spices through the end of the attack and into the finish.

PROPERTY OF PACIFIC EDGE IMPORTS, AGOURA HILLS, CA



## Yuu Baal Añejo Espadin Mezcal

*A unique Golden color,  
full of body and aroma.*

Light golden hue. Coffee, dried fruit (red apple, pear, and banana), and slight butterscotch aromas. Well rounded, but full bodied. Spice begins to build, before mellowing out at the mid-palette and receding into a pleasant heat. Pronounced salinity and baking spices through the end of the attack and into the finish.

PROPERTY OF PACIFIC EDGE IMPORTS, AGOURA HILLS, CA



## Yuu Baal Añejo Espadin Mezcal

*A unique Golden color,  
full of body and aroma.*

Light golden hue. Coffee, dried fruit (red apple, pear, and banana), and slight butterscotch aromas. Well rounded, but full bodied. Spice begins to build, before mellowing out at the mid-palette and receding into a pleasant heat. Pronounced salinity and baking spices through the end of the attack and into the finish.

PROPERTY OF PACIFIC EDGE IMPORTS, AGOURA HILLS, CA



## Yuu Baal Añejo Espadin Mezcal

*A unique Golden color,  
full of body and aroma.*

Light golden hue. Coffee, dried fruit (red apple, pear, and banana), and slight butterscotch aromas. Well rounded, but full bodied. Spice begins to build, before mellowing out at the mid-palette and receding into a pleasant heat. Pronounced salinity and baking spices through the end of the attack and into the finish.