YUU BAAL JOVEN ESPADIN MEZCAL

Excellent for all occasions, as an appetizer or even as a complement for some of the most diverse regional foods, national and international alike. You will delight in a prestigious note of soft flavor and exotic nature, followed by a refreshing flavor of vigorous intensity that reflects the first years of the maguey plant. For the ardent palate as much as in the indulgence of its outmost desire as in the enjoyment of the undiscovered, a drink that demonstrates the marvelous density of the best Mezcals.

TYPE: ..... ARTISANAL
OVEN: ..... STONE OVEN CONCAVO
MILL: ..... STONE MILL
FERMENTATION: ..... NATURAL / OAK WOOD
DISTILLATION: ..... COPPER STILL / DOUBLE DISTILLATION
AGING: ..... NOT AGED

YUU BAAL REPOSADO ESPADIN MEZCAL

The Mezcal Reposado will always have a privileged value from the entrée to the after dinner table-talk. Pale golden yellow, full bodied with a most delightful aroma, you can perceive an extreme force of seduction on the palate due to the elevated processes and standards of aging, quality that places it on another level with the finest and most exciting spirits. Ideal for the most memorable moments, and for the most delicate and exigent senses of a new adventure in the heights.

TYPE ..... ARTISANAL
OVEN ..... STONE OVEN CONCAVO
MILL ..... STONE MILL
FERMENTATION ..... NATURAL / OAK WOOD
DISTILLATION ..... COPPER STILL / DOUBLE DISTILLATION
AGING ..... 6 MONTHS IN AMERICAN WHITE OAK

YUU BAAL AÑEJO ESPADIN MEZCAL

A unique Golden color, full of body and aroma, with a distinguished taste of woods and dried fruits, ideal for the curious palate yearning to find a perfect mix of the natural and a bouquet of lightly smoked woods.

TYPE ..... ARTISANAL
OVEN ..... STONE OVEN CONCAVO
MILL ..... STONE MILL
FERMENTATION ..... NATURAL / OAK WOOD
DISTILLATION ..... COPPER STILL / DOUBLE DISTILLATION
AGING ..... 12 MONTHS IN AMERICAN WHITE OAK