

# Cinco Sentidos

LA COLECCIÓN MIXTECA

## Azul



If you have ever wondered what Tequilana Weber agave would taste like in the hands of an artisanal mezcalero, you are in luck. Remnants of a 1970's government program, pockets of agave Azul (sometimes simply referred to simply as "Agave") can be found throughout mezcal-producing regions in Puebla, and maestro mezcalero / tomato farmer Delfino Tobón Mejía especially cherishes the agave for its high sugar content and delicate flavors. Tasting Azul made by Delfino in his homemade 3-plate copper still is a revelatory experience for tequila and mezcal drinks alike.

### Production Notes

**Distiller:** Delfino Tobón Mejía

**Region:** San Pablo Ameyaltepec, Puebla

**Agave:** Azul (a. Tequilana Weber)

**ABV:** 48.2%

**Milling:** Mechanical

**Distillation:** Single Distilled in homemade 3-plated copper still

**Batch Size:** 500 Liters (44 cases)

### Tasting Notes

**Aromas:** Cotton candy, Starburst, sawdust and sweet herbs

**Palate:** Tart green apple, basil, sweet herbs, eucalyptus and licorice all meld together with a solid and balanced acidity.