

SALES SHEET

OXOMO
MEZCAL ARTESANAL
• JOVEN •
100% Maguey Espadín

MEZCAL JOVEN OXOMO

Tasting notes: It's an exceptional artisanal and authentic spirit that should be enjoyed with respect. Its slow cooking method gives it deeply smoky and woody aromas. Its ageing in wooden vats gives it floral, fruity and spicy notes as well as aromas of apple, apricot, pepper, cinnamon and vanilla.

Serving suggestions: to be enjoyed neat or in cocktail in a transparent and narrow stemmed glass to concentrate the aromas.
Serving temperature between 17 and 22 degrees Celsius.

It can be enjoyed with fresh fruits, walnuts or almonds to enhance its aromas. Its unique taste and complex aromas make it an ideal partner for gastronomy like spicy or smoked dishes, cheese, guacamole, ceviche, tacos, oysters, salmon, duck breast, caramel flan, fruit sorbet.

PACK: 6 / 700 ML



NOM 0724X

DISTILLERY
MFM Productores
SAPI de CV

CATEGORY
100% agave espadín

BOTTLE
6/700 ML

ALC./VOL.
40% (80° Proof)

BARREL
American &
French Oak




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