

# PLUMA NEGRA

*Pluma Negra honors the Black Birds who discovered the lightning-cooked Agave and the Farmer who had the ingenuity to take, prepare, and share his work of genius. This Farmer created the community of Mezcal, and we honor that tradition and legend by sharing **Pluma Negra Mezcal** with you.*



## Espadín

**40%ABV/80 Proof (Silver)**

**48%ABV/96 Proof (Black)**

Our **40% ABV Espadín** is designed as a cocktail spirit, try mixing over ice with tangy sweet pineapple juice, zingy citrus fruits such as tangerine, orange and lime, or crisp and clean cucumber.

Our **48% ABV Espadín** is a sipping Mezcal that is best enjoyed neat. Pairs well with lightly smoked fish.

### TASTING NOTES

Espadín is light and fresh on the nose - lime, pear and apple come forward, with subtle herbal and almond notes at the end. It has a light and zingy feel that flows between tangy citrus and briny olives that lingers long on the palate. Espadín is beautifully approachable and perfect for people who are new to experiencing Mezcal.

### SPECS

Maguery: Espadín  
Age of Maguery: 7-10 years maturity  
Elevation: ~3800 ft  
Fermentation: 8 to 15 days\*  
Sizes available: 750ml



## Tobalá

**48%ABV/96 Proof**

Our **Tobala** is a sipping Mezcal best enjoyed neat. Pairs well with strong taste cheeses, lamb and beef.

### TASTING NOTES

Delicate notes of chocolate and plum with hints of tobacco, nutmeg and floral aromas. Straightforward pineapple and tropical mango come through first on the palate, with low herbal and cinnamon notes. Tobalá's floral finish is light and long lasting.

### SPECS

Maguery: Tobalá (wild)  
Age of Maguery: 8-12 years maturity  
Elevation: ~3800 ft – 5000 ft  
Fermentation: 8 to 15 days\*  
Sizes available: 750ml



## Tepeztate

**52%ABV/104 Proof**

Our **Tepeztate** is a sipping Mezcal best enjoyed neat. Pairs well with roasted chicken, seared duck and lean meats.

### TASTING NOTES

Fresh herbs and newly cut grass with a hint of eucalyptus. Warm and soft on the palate, with bright herbal notes. Tepeztate has a long and distinctive finish that increases in complexity over time.

### SPECS

Maguery: Tepeztate (wild)  
Age of Maguery: 25-35 years maturity  
Elevation: ~5000 ft – 8200 ft  
Fermentation: 8 to 15 days\*  
Sizes available: 750ml

### Our Process

1. We harvest wild agave from local communities across the region.
2. We cook the agave in underground earthen ovens at low temperatures producing lighter smoke flavors.
3. We crush the agave with a traditional "Tahona" stone.
4. We ferment the agave "Bagaso" in pine tubs. We double distill each batch in copper alembic stills.