

DESOLAS

MEZCAL × BLANCO

DESOLAS MEZCAL IS DELICATELY CRAFTED FROM SALMIANA AGAVE IN SAN LUIS POTOSI, MEXICO. SALMIANA AGAVE IS ALSO KNOWN AS THE “MAGUEY VERDE” BEING ONE OF THE LARGEST AGAVE VARIETALS AND CAN TAKE UP TO 25 YEARS TO REACH FULL MATURITY.

WHAT MAKES DESOLAS SO SPECIAL IS THAT OUR PIÑAS ARE COOKED IN ABOVE GROUND OVENS INSTEAD OF AN UNDERGROUND PIT, RESULTING IN A MEZCAL WITH LOW SMOKE AROMA AND BALANCED TASTE.



AGAVE TYPE __ SALMIANA AGAVE

ORIGEN __ SAN LUIS POTOSI, MEXICO

AROMAS __ LEMON PEEL, GREEN CHILE, FRESH BOTANICALS

TASTING NOTES __ CITRUS, DRIED HERBS, SPICE WITH A BIT OF MINTERALITY

SPECS __ 750 ML / 6 BOTTLES PER CASE

KEY SELLING POINTS

- DESOLAS MEZCAL IS MADE FROM 100% SALMIANA AGAVE WHICH GIVES THE JUICE THE UNIQUE FLAVOR PROFILE AS COMPARED TO OTHER MEZCALS
- THE SALMIANA AGAVE IS ROASTED IN ABOVE GROUND OVENS CALLED “HORNOS” INSTEAD OF AN UNDERGROUND PIT WHICH IS WHY DESOLAS TASTES LESS SMOKEY THAN OTHER MEZCAL
- THE NAME DESOLAS IS A WORD INSPIRED BY THE SUN (THE SOL), POSITIVITY, LIGHT, WARMTH AND ILLUMINATION.