



MezcalMotel Mezcal is inspired by its Mexican heritage, rooted in the richness of craftsmanship and artesanal tradition. Produced by third-generation maestro mezcalero Daniel López, Motel Mezcal is made from agave grown for a minimum of eight years, cooked on volcanic stones and double-distilled with no additives, abocantes, or sugars. The result is an exceptionally smooth and refined mezcal – velvety on the palate, balanced with herbaceous notes of ripe banana, pineapple, mild oak, and a subtle smoky finish.

www.motelmezcal.com

MEZCAL FOR THE MOMENT

TYPE: Joven Mezcal. 100% Maguey Espadín.

REGION: Santiago Matatlán, Oaxaca.

PLANTING: Biodiverse agave seeds are planted on Oaxaca land using organic and sustainable methods to preserve the agave species.

CULTIVATION: Espadín agave is grown for a minimum of 8 years to maximise maturity for flavour and then ripened up to 2 years in the ground using the 'Capón' method.

ROAST: Roasted underground in a traditional pit oven, lined with volcanic stones from the Puebla Popocatepetl volcano. Hydrated with mineral rich spring water from Santiago Matatlán, Oaxaca.

GRINDING: Ground by a horse drawn Chilean Tahona.

FERMENTATION: 100 percent natural yeast fermentation in open air pine fermentation vats.

DISTILLATION: Low and slow double distilled with purified water. Waste water is washed with limestone to irrigate the maguey fields.

APPEARANCE: Brilliantly clear in the glass, with slow defined legs that reveal its rich viscosity.

NOSE: Ripe Pineapple and honeydew melon lead the nose, accented by gentle vanilla sweetness, a fresh green vegetal lift, and a subtle smokiness.

TASTE: Smooth and creamy on the palate, with layers of wood-roasted pineapple and ripe tropical fruit. A gentle smokiness unfolds into a long, fruit-driven finish, making it both a bold cocktail spirit and a beautiful sippable mezcal.

