

CUT

CUT

FOLD

FOLD

mexcal

CEMPASÚCHIL

RESERVA

BOZAL

95

POINTS
TASTING PANEL



Arousing aromas of baked apple, lime, and agave are sweet, smoky, and salty. A creamy coat of candied ginger, chamomile, white pepper and oregano. At mid-palate, a shift to orange peel and ripe pineapple is seasoned with nutmeg.

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