

100% AGAVE
ILEGAL+MEZCAL

ILEGAL JOVEN MEZCAL

70CL | 40%



ARTISANAL MEZCAL

An unaged mezcal made in Oaxaca by brothers and fourth-generation mezcaleros Armando and Alvaro Hernandez using 100% espadin agave. The agave is cooked in traditional earthen-pits, crushed with a tahona wheel, naturally fermented and then distilled.

FULL BODIED WITH SUBTLE SMOKE

A fantastic example of a Oaxacan Mezcal with beautifully integrated smoke and agave flavours. It is full-bodied with notes of eucalyptus, green peppers, subtle smoke, citrus and red chilies.

ILLICIT ORIGINS

WORTHY OF ITS NAME

Founded by USA-born John Rexer in 2004, after years of smuggling mezcal from Oaxaca to his bar, Café No Se in Guatemala. He had been unable to find any good Mezcal suppliers locally, so he went straight to the heartland of Mezcal production.

SUSTAINABLE AND AUTHENTIC

From where they source their wood to making sure all workers and animals are well looked after, Ilegal aren't afraid to stand up for the rights of those that often get overlooked.



BEST SERVED IN A SMOKY MARGARITA

Ilegal Joven is incredible neat or served long with tonic & ice. It can also replace Tequila in a Smoky Margarita, or replace Gin in a Mezcal Negroni.