

ILEGAL+MEZCAL

# ILEGAL REPOSADO MEZCAL

70cl | 40.00%



## RESTED ARTISANAL MEZCAL

The Ilegal range is skillfully produced by fourth-generation mezcale-ros Armando and Alvaro Hernandez at their palenque (distillery), Mal de Amor, in Oaxaca's Central Valley. The brothers craft Ilegal Reposado using traditional methods: Espadín agave is cooked for five to seven days in earthen pits, then crushed with a horse-drawn tahona and naturally fermented. After distillation, the spirit is rested for four months in American oak casks, softening its distinctive smokiness.

## SMOOTH, SWEET AND SMOKY NOTES

Thanks to its flavour-focused production, Ilegal Reposado has a beautiful balance of agave, well-integrated smoke and oak. Notes of bitter orange, caramelised pear, and clove unfold to vanilla toffee and butterscotch, all rounded out by sweet and earthy tobacco.



## A VERSATILE SPIRIT

This velvety mezcal is perfect for sipping neat and can be served on the rocks with a slice of orange to complement its agave and citrus notes. It also lends smoky complexity to a twist on the Margarita.

## ILLICIT ORIGINS WORTHY OF ITS NAME

Ilegal Mezcal was founded by USA-born John Rexer in 2004. John hadn't been able to find any good Mezcal suppliers in Guatemala when he opened his bar, the iconic Café No Se in Guatemala, so he went to Oaxaca and started smuggling it across the border in a variety of creative ways!

## SUSTAINABLE PRODUCTION

Ilegal is crafted sustainably, with an unyielding focus on quality and transparency. The brand is dedicated to fostering biodiversity and sourcing its materials responsibly, and its bottles are now made from 100% recycled glass. It's equally as passionate about human rights: from fundraising for social issues to raising awareness for immigration reform, Ilegal is dedicated to supporting those who are often overlooked.

