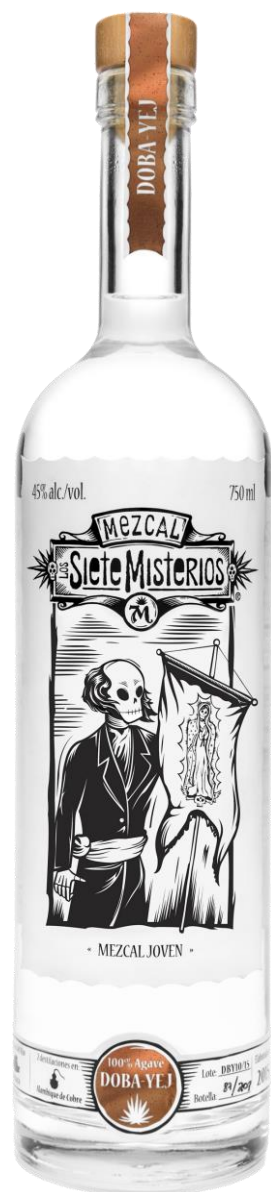




LOS SIETE MISTERIOS DOBA-YEJ MEZCAL

70CL | 44.00%



FAMILY-OWNED MEZCAL

Los Siete Misterios was created to preserve the traditions and culture captured in Mezcal production. Eduardo and Julio Mestres spent decades sampling Mezcal from villages in their native Mexico, collaborating with Maestro Mezcaleros and local communities they have now created their own artisanal distillery that only uses traditional techniques.

TRADITIONAL PRODUCTION TECHNIQUES

Each of the Siete Misterios range is made using only artisanal production techniques to preserve the provenance and tradition of this revered spirit. These techniques involve cooking the agave underground, crushing the agave with a tahona and for certain mezcals using clay-pot distillation. Many of the mezcals that they produce come from the revered Sola de Vega region in Oaxaca.

ARTISANAL COPPER POT MEZCAL

Los Siete Misterios Doba-Yej is an artisanal Mezcal. Only traditional methods are used to make it; the agave are cooked underground before being crushed in a tahona, only natural fermentation is adopted and distillation only takes place in copper-pot stills. This creates a well-balanced artisanal mezcal perfect for enjoying neat but also is great in cocktails.

SMOOTH WITH SUBTLE SMOKINESS

Using the ripest and high-quality agave Espadin, Doba-Yej has a slight citrus character balanced with a touch of bitter and subtle smoky notes. It has a long and pleasant finish.



BEST SERVED NEAT

Doba-Yej is a complex mezcal that can be enjoyed neat. It is also perfectly balanced to be enjoyed in a Misterios Paloma: 60ml Doba-Yej, 15ml agave syrup, 20ml lime juice, 30ml grapefruit juice. Shake and strain into a highball glass and top with premium soda water.

