

ILEGAL+MEZCAL

ILEGAL AÑEJO MEZCAL

70cl | 40.00%



AGED ARTISANAL MEZCAL

The Ilegal range is skillfully produced by fourth-generation mezcaleros Armando and Alvaro Hernandez at their palenque (distillery), Mal de Amor, in Oaxaca's Central Valley. The brothers craft Ilegal Añejo 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 spends 13 months maturing in American oak casks, developing a rich and complex character.

SMOKY PROFILE WITH FRUITY NOTES

Ilegal Añejo showcases both the quality of the agave spirit itself and the casks used to age it, for a bold and rich drinking experience. The mezcal has notes of dried figs, currants, and spiced caramel, evolving to gentle smoke, fruity dark chocolate, and white pepper.



FOR SIPPING AND MIXING

Complex and easy-drinking, Ilegal Añejo is ideal to sip and savour neat, but it also elevates cocktails. Try it in a Mezcal Old Fashioned.

ILLCIT ORIGINS WORTHY OF ITS NAME

Ilegal Mezcal was founded by USA-born John Rexer in 2004. John had not 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.

