



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.





LOS SIETE MISTERIOS



ESPADIN TEPEZTATE MEZCAL

70CL | 44.00%

COPPER POT BLENDED MEZCAL

Los Siete Misterios Tepeztate Ensemble is a copper pot distilled blend of espadin and tepeztate agave; the latter being an unusual varietal which grows on high mountainsides and steep rocky cliffs, making it difficult to harvest and a rare agave species used in mezcal production. Taking up to 25 years to mature, it develops complex fruity, floral and earthy flavours.

FRESH AND DELICATELY BALANCED

The Tepeztate Ensemble has notes of fresh herbs including oregano and lemongrass, complimented by peach, passion fruit and sweet citrus that evolve into delicate notes of white flowers and butter. This expression features notes of ripe citrus and tropical fruit due to the agaves' long age of maturation before harvest.



ESPADIN MEXICANITO MEZCAL

70CL | 44.00%

COPPER POT BLENDED MEZCAL

The Mexicanito Ensemble is a copper pot distilled blend of espadin and mexicanito agave that grows in the foothills of pine oak forests from Sonora to Oaxaca. Soils rich in organic matter provide the nutrients it needs for the agaves to reach their impressive size.

HERBACEOUS AND CITRUS FLAVOUR

Los Siete Misterios Mexicanito Ensemble has notes of freshly cut herbs, bright citrus balanced with smoky chillies and roasted vegetables. Savoury mineral characteristics with bitter tones of tobacco create depth and character.



LOS SIETE MISTERIOS



ESPADIN CUISHE MEZCAL

70CL | 44.00%

COPPER POT BLENDED MEZCAL

Los Siete Misterios Cuishe Ensemble is a copper pot blend of espadin and cuishe agave. Cuishe is a variety of Agave kawinskii, a diverse species of agave that grow tall and resemble trees. Unlike most agave, the leaves (pencas) of which grow outwards from a central heart or pina rooted on the ground, Agave kawinskii develop as a long vertical stem or trunk with the sugar concentrated near the top where the pencas remain green and spikey. Cuishe contributes woody and sweet herbal flavours, and whilst it can be a little astringent on its own, it is beautifully balanced in this mezcal by the espadin.

AROMATIC BALANCE

Using a blend of the highest quality espadin and cuishe agave, Los Siete Misterios Cuishe Ensemble has notes of herbs and citrus peel that lead to dry notes of tobacco pepper and olives.



PECHUGA MEZCAL

70CL | 48.50%

ARTISANAL COPPER POT MEZCAL

Los Siete Misterios Pechuga is a rare mezcal made only once a year with a unique recipe every time. It carries the special ancient tradition of undergoing a third distillation with fruits and spices steeped in the spirit and a “pechuga” (chicken or turkey breast) is suspended in the still, giving the resulting mezcal unrivalled complexity. In Oaxaca pechuga mezcals are reserved for the most special of occasions such as weddings, funerals, and religious festivals.

BEAUTIFULLY LONG, FRAGRANT FINISH

Using the highest quality espadin agave, Los Siete Misterios Pechuga has a full herbaceous character. Pine, fruity aromas, candied sweet potato and pineapple are balanced by cooked agave with notes of cumin, star anise, pepper and cardamom.



LOS SIETE MISTERIOS



TOBALÁ MEZCAL

70CL | 47.00%

ANCESTRAL CLAY POT MEZCAL

Los Siete Misterios Tobalá is an ancestral mezcal that celebrates the revered mezcal-producing region of Sola de Vega, Oaxaca. Tobalá uses ancestral production techniques to preserve the whole spirit, heritage and tradition of mezcal. These techniques include slowly roasting the agave hearts in a “horno de tierra” (earthen oven), before hand-crushing the agave with mallets, fermenting naturally with ambient yeast, and finally distilling in small “olla de Barro” (clay pot) stills.

RENOWNED FOR COMPLEXITY

Using the highest quality agave, Los Siete Misterios Tobalá features notes of tropical fruits, herbs, and wet earth.

RARE AGAVE VARIETY

Sola de Vega is best known for two things: as the birthplace of “La Chilena”, a type of regional music, and the Mezcal Tobalá. People travel from all over Mexico to try this distillate. Tobalá is the crown jewel of agaves because of its rarity and unique taste. It resembles the bud of a rose and unlike other agaves with “hijuelos”, seedlings sprouting from the mother plant, it only reproduces by seed. Since it is difficult to propagate, it is mostly found growing in remote locations. Los Siete Misterios are one of the few mezcaleros to harvest and cook the tobalá agave. Those lucky enough to experience it usually fall in love with its magnificent taste.



COYOTE MEZCAL

70CL | 47.00%

ANCESTRAL CLAY POT MEZCAL

Los Siete Misterios Coyote is an ancestral mezcal that celebrates the revered mezcal-producing region of Sola de Vega, Oaxaca. Los Siete Misterios Coyote uses traditional production techniques, passed down through generations, to preserve the spirit, heritage and tradition of mezcal. These techniques include slowly roasting the agave hearts in a “horno de tierra” (earthen oven), before hand-crushing the agave with mallets, fermenting naturally with ambient yeast, and finally distilling in small “olla de Barro” (clay pot) stills.

BALANCED, SUBTLE EARTHINESS

Using the highest quality agave, Los Siete Misterios Coyote combines notes of dry scented herbs such as holy leaf, and pine needles with bright citrus aromas of lime and grapefruit peel.

UNIQUE & RARE AGAVE

Coyote is a unique and rare agave to be distilled. Coyote and arroqueño agaves are close relatives and are often confused as the same agave. They are almost identical with minor differences which only a dedicated connoisseur can appreciate. However, they have completely different taste profiles. Coyote, a local name for a varietal of Agave americana, contributes more herbal notes and this has become one of the most iconic Siete Misterios products.