

Illegal Mezcal Reposado



Product code	IM03NVFC
Grapes	100% Espadín Agave
Country	Guatemala
ABV%	40
Case Size	6
Closure Style	Cork
Producer	
Vintage	NV



Vegan



Vegetarian

Tasting Notes

Viticulture

The fourth-generation mezcaleros who craft Illegal use only perfectly ripe Espadín agave, double distilled in Oaxaca, Mexico. AGAVE IS ROASTED IN EARTHEN PITS LINED WITH RIVER STONES. THE ROASTING PROCESS TAKES 5-7 DAYS. Deforestation is a problem in the Oaxacan Region — one of the reasons all the wood we use is from certified wood farmers. NATURAL FERMENTATION OCCURS IN PINE VATS. This process takes approximately 7-10 days.

Winemaking

Each lot of Illegal Mezcal Reposado is aged to taste for 6 months, using a combination of new and used American oak, medium char barrels. Our barrels are sourced from Kelvin Cooperage, a family-run business since 1963. WE USE A COMBINATION OF NEW AND USED AMERICAN OAK, MEDIUM CHAR BARRELS. Our Joven is then bottled, or put in barrels to make our Reposado & Añejo. Each bottle is hand corked, labeled, and numbered. Our barrels are sourced from Kelvin Cooperage, a family-run business since 1963.

Awards

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