

## Illegal Mezcal Anejo



<b>Product code</b>	IM05NVFC
<b>Grapes</b>	Spirits
<b>Country</b>	MEXICO
<b>ABV%</b>	40
<b>Case Size</b>	6
<b>Closure Style</b>	Cork
<b>Producer</b>	Illegal Mezcal SA
<b>Vintage</b>	NV



Vegan



Vegetarian

## Tasting Notes

Aged to taste for 13 months. Maple, clove, and bitter orange aromas. Dark chocolate and sweet agave on the palate.

## 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

Making mezcal is an art. Each lot of Illegal Mezcal Añejo is aged to taste for 13 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. All Illegal Mezcal bottles are made with 100% post-consumer recycled (PCR) glass that would otherwise remain in landfills.

## Awards

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## Ratings

Tequila.net Awards.

Awarded “Best of the Best” – Best Aged Mezcal, year over year