TINDAL
WINE MERCHANTS

Ilegal Mezcal Anejo



Product code	IM05NVFC
Grapes	Spirits
Country	MEXICO
ABV%	40
Case Size	6
Closure Style	Cork
Producer	Illegal Mezcal SA
Vintage	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 Ilegal 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 Ilegal 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 Ilegal 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