

# Mezcal Real De 1950 Reposado

## Authenticity handed down for generations...

Mezcal Real De 1950 Reposado Produced and bottled in Santiago Matatlan Oaxaca, its true to its tradition and it's not diluted by industrial process it's made 100% artisanal. Aged for 8 months in oak barrels, this aged mezcal is intensely smoky butterscotch and candle aromas on the nose displaying a weighty character with tar, some heat to it with forest floor aromas and pine on the palate. Very minerally and dry on the finish. Ready to be sipped and savored.



Class: 100% of Agave Espadín

Aged: 8 months

Cooking: Earthen "Horno" lined with flat volcanic rocks

Fermentation: Wooden Vats

Aroma: Intensely smoky butterscotch and candle aromas

Palate: Pine

Finish: Minerally and dry

Agave: Espadin

Style: Artisan Mezcal Distillery

Barrel: Oak

Distillation: Copper Pots

Tradition: Artisanal

Presentation: 750 ml

Alc Vol: 40%

Nom: 0134X

D.O.T: Santiago Matatlan, Oaxaca, México

Case dimension: 13.5" x 9.5" x 6.5"

Case: 6 bottles

Palletization: 120 Cases

Certification KMD : Kosher



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[mezcalrealde1950.com](http://mezcalrealde1950.com)

# Mezcal Real De 1950 Joven

From the family that has been making it for generations...

Mezcal Real De 1950 Also known as Blanco, Joven or Plata, this mezcal is the initial fresh distillate and offers the best pure expression of the agave plant. Silver Mezcal is artisan-made in small batches in Santiago Matatlan Oaxaca. Real De 1950 mezcal joven is a perfect balance of espadín agave flavors and light smoke. Subtle floral, smokey nose showing a little sweetness. There is a thickness tension playing off the minerally character making the experience both complex and pleasant. The finish is very appealing as the peachy sweetness carries with the minerality. The result is a mezcal that is Real to its cultural heritage.



Age: Two Months or Not at all

Class: Joven 100% of Agave Espadín

Aged: Unaged

Cooking: Earthen “Horno” lined with flat volcanic rocks

Fermentation: Wooden Vats

Aroma: Earth Balanced

Palate: Full, Smoke, hints of orange oils with high salinity

Finish: Butter Crème Finish

Agave: Espadin

Style: Joven

Barrel: Oak

Distillation: Double Distilled Cooper

Tradition: Artisanal

Presentation: 750 ml

Alc Vol: 40%

Nom: 0134X

D.O.T: Santiago Matatlan, Oaxaca Mexico

Case dimension: 13.5” x 9.5” x 6.5”

Case: 6 bottles

Palletization: 120 Cases

Certification KMD : Kosher



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