



**DELIRIO**
DE OAXACA

Delirio Reposado Mezcal

Origin: Miahuatlán, Oaxaca	Fermentation: Natural
Agave: 100% espadin	Still: Copper alembic
Oven: Conical stone	Distillation: Double
Wood: Mesquite, copal	Barrels: Used oak
Mash: Tahona method	Aging: 2 - 4 months

Soft profile, aroma of agave, discreet smoke notes