

FAMILIA MORALES

Zacate Limón, Receta Original de Lucio Morales López

Originally created by Maestro Mezcalero Lucio Morales as a gift to his wife, Agustina, "Zacate" is produced by the Morales family using the same traditional process as their classic "white tape" espadín, with one important twist:

Freshly cut lemongrass is added to the stills before the second distillation, and a bit more is macerated in the finished product for an extra touch of aromatics and color.

The result is a bright and lively expression of espadín that makes a great highball, brings an interesting twist to classic mezcal cocktails, or works as a fun plug-and-play substitute for gin.

100% Agave Espadín

Roasted in Earth

Crushed by Tahona

Fermented in Pine

Distilled in Copper Pots with Fresh Lemongrass

40% ABV

MAL BIEN

