

MEZCAL

# XICARU



## History

Xicaru, the Zapotec word for beautiful, reflects Fernando Santibañez's desire to share a traditionally produced mezcal that is approachable and distinct. Using his grandmother's recipe, Fernando makes small batches of Xicaru Mezcal with time-honored methods at a palenque in Matatlán, Oaxaca.



## Production

This mezcal showcases the 100% Agave espadín from which it's made. Its natural smoky flavor is derived by cooking the agave in a conical stone oven on mesquite and ocote, woods native to Oaxaca.

Origin: Oaxaca, Mexico	Wood: Mesquite & ocote	Still: Copper alembic
Palenque: Matatlán	Mash: Tahona method	Distillation: Double
Agave: 100% espadín	Fermentation: Natural	Proof: 81
Oven: Conical stone	Fermentation tank: Pine vat	NOM: F193D



## Tasting Notes

The pure appearance and substantial body result from age old methods used in the production process. The finished aroma is natural and robust; a combination of agave, mesquite and ocote. Earthy characteristics on the front palate give way to citrus and rich vegetal agave notes that finish distinctively clean. A tinge of smoke complements these qualities without overwhelming the delicate balance found in Xicaru.

## Jaguar Symbol

In ancient Zapotec culture the jaguar symbolized great strength and agility. The Santibañez family home of Tehuantepec, Oaxaca, derives its name from this revered creature. We utilize the jaguar to reflect the tradition and heritage used in crafting Xicaru Mezcal.



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## REPOSADO

### • Inspiration

Fernando Santibanez saw the opportunity to create a mezcal with a nuanced and balanced profile while retaining the distinct identity of traditional mezcal. Xicaru Reposado is aged naturally and gently in small batches, reflecting Fernando's great respect for both the agave and tradition.

### • Production

As with Xicaru Silver, Xicaru Reposado is made with 100% Agave espadin cooked in a conical stone oven with mesquite and ocote woods. After tahona-mashing, natural fermenting and double-distilling, the mezcal is ready for aging. For two to four months, Xicaru Reposado is allowed to rest in medium-toasted American oak barrels.

Origin: Oaxaca, Mexico	Mash: Tahona method	Barrel: Used Am. oak
Palenque: Matatlán	Fermentation: Natural	Barrel toast: Medium
Agave: 100% espadin	Fermentation tank: Pine vat	Aging: 2 to 4 months
Oven: Conical stone	Still: Copper alembic	Proof: 80

### • Tasting Notes

Barrel aging naturally imparts both the straw color and subtle sweet notes that complement the unique characteristics of a traditional mezcal. The herbal, smoky taste of the cooked agave is softened on the palate by the delicate tinge of vanilla and caramel. This beautifully rounded flavor finishes smoothly and cleanly.

### • Jaguar at Rest

We have chosen the jaguar to represent and pay respect to the history and tradition found in both Xicaru Silver - where the jaguar is alert and active, and in Xicaru Reposado - where he is resting. Even at rest this mythical creature represents a grace and power to be revered.

