



History of Matra

Mezcal MATRA arose from the need to preserve the tradition of mezcal production. The palenque made its first mezcal in 1845, and it was not until 2011 that the first steps were taken to start a family project.

Located in the valley of Santiago Matatlán, Oaxaca, the distillery collaborates with local mezcal masters and their families, making Matra a sustainable project that provides benefits to the less favored populations.

Espadin Elaboration

- Handmade in Oaxaca, Mexico (Santiago Matatlan, Cuilapam and Tlacolula Valley).
- 100% Espadín Agave Capon grown at least 10 years old.
- Baking lasts 7 days (40 tons-batches).
- Oak and cocote woods are used to light the oven, enhancing the smoky flavors.
- Organic wild yeast are used to start the fermentation.
- Double copper still distillation.

Tasting Notes

This mezcal has a transparent crystalline sight. The nose shows floral, nutty and roasted coffee aromas. It has a mild flavor, sweet to cinnamon, mango and with a toasted coffee finish.

