

MEZCAL
MATRA
OAX MEX



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 Cuilapam de Guerrero, Oaxaca, the distillery collaborates with local mezcal masters, making Matra a sustainable project that provides benefits to local communities.

Silvestre Elaboration

- Handmade in Oaxaca, Mexico (Santiago Matatlan, Cuilapam and Tlacolula Valley).
- Blend of Tobala and Espadín Agave Capon grown at least 12-15 years old.
- Baking lasts 7 days (40 tons-batches).
- Being much smaller than Espadin, it takes about eight of Tobala hearts to produce the same amount of mezcal as a single espadín agave heart.
- Organic wild yeast are used to start the fermentation.
- Double copper still distillation.

Tasting Notes

Notes of sweetness, smokiness, citrus, floral hints, nuts, and roasted coffee. A unique experience in a single bottle.

