

MEZCAL ARTESANAL

Our Espadín Mezcal are crafted in small batches, respecting artisanal techniques.

This careful process brings out rich, complex flavors, with earthy and smoky notes that showcase the true essence of traditional mezcal production.





TOPANITO MEZCAL ARTESANAL 100% ESPADÍN

Topanito celebrates the rich heritage of Mexican agave spirits with its broad range of Tequilas and Mezcal. Our Mezcal is produced in small batches and respects artisanal crafting methods, resulting in complex, earthy, and smoky flavor profiles. Topanito Espadín Mezcal, crafted for perfect mixability, infuses drinks like the Mezcal Paloma or Smoky Margarita with its subtle smokiness, earthy undertones, and fresh roasted agave notes, adding a smooth yet vibrant twist.

PLACE OF PRODUCTION:

Tlacolula de Matamoros,
Oaxaca, Mexico

MASTER DISTILLER:

Manuel Isidro Cruz

RAW MATERIAL:

Agave Angustifolia (Espadín)

AGE OF AGAVE:

6 to 8 years

COOKING:

8 days, earth pit, wood:
encino, pino, mezquite

CRUSHING:

Tahona

FERMENTATION:

Natural fermentation using wild
yeasts in wooden vats, approx. 5
days

DISTILLATION:

Double distillation in copper
pot stills (cap. 300 liters)

700ml
40% Vol.

INGREDIENTS: WATER, ALCOHOL

NUTRITIONAL VALUES PER 100 ML

ENERGY: 763,67 KJ / 182,4 KCAL, FAT: 0 G, SATURATED FATS: 0 G,
CARBOHYDRATES: 0 G, SUGAR: 0 G, SALT: 0 G, PROTEIN: 0



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AGE OF AGAVE:

6 to 8 years

COOKING:

8 days, earth pit, wood:
encino, pino, mezquite

CRUSHING:

Tahona

FERMENTATION:

Natural fermentation using wild
yeasts in wooden vats, approx. 5
days

DISTILLATION:

Double distillation in copper
pot stills (cap. 300 liters)

700ml
52% Vol.

INGREDIENTS: WATER, ALCOHOL

NUTRITIONAL VALUES PER 100 ML

ENERGY: 992,77 KJ / 237,12 KCAL, FAT: 0 G, SATURATED FATS: 0 G,
CARBOHYDRATES: 0 G, SUGAR: 0 G, SALT: 0 G, PROTEIN: 0