

CONVITE MEZCAL COYOTE

SAN BALTAZAR GUELAVILA, OAXACA MEXICO



PRODUCT INFORMATION

- The leading Mezcal in Oaxaca and born from a 100% Oaxacan project.
- Produced from 12 year old wild Coyote agaves, considered the rarest and most scared of all the mezcal agaves.
- Premium Mezcal produced in a single palenque, cooked in an underground stone oven, and ground with a tahona stone. Naturally fermented in wood vats and double distilled in a copper pot.
- 46% ABV

TASTING NOTES

A rare mezcal with an unmatched sensorial experience. The palate has a burst of white pepper, floral notes, and a touch of fresh herbs that lingers throughout the finish.

BRAND INFORMATION

Convite is rooted in celebration: Named for the Oaxacan gathering of friends and neighbors that followed a bountiful harvest, this distinctive mezcal embodies the warmth that comes from sharing our success with those around us. It is the spirit of convite, full of flavor, life, and joy. It pays homage to its Oaxacan heritage, from the generations-old process that transforms wild agave into our premium mezcal to the design of its bottle evoking an etched clay pot. Yet for all of its artisanal qualities and the craft that creates each glass, Convite is, at its heart, about connection: The threads of a rich heritage that create the fabric of the San Baltazar Guelavila community from which it comes, the ties between the past and the present, and the feeling of gratitude and euphoria that comes when we join together in celebration. With Convite, the true spirit of Oaxaca, we gather in greatness.



CONVITEMEZCAL.COM

For additional information, cocktail recipes, photos, and videos, please visit: www.hotalingandco.com

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