

HACIENDA de  
**BAÑUELOS**®

100% MAGUEY

**TEPEMETE  
SILVESTRE**

This rarity is the first Zacatecan Tepemete mezcal to be exported out of Mexico.

**Age of Agave:** 7-8 years

**Cooking method:** underground brick oven for 72hrs

**Crushing method:** Tahona

*"Medium levels of mesquite kissed smoke quickly yield to a beguiling mingling of pear, daikon radish, jicama, and white pepper."*

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