



# VIEJO INDECENTE

## Oaxaca, Mexico

These mezcals are produced in the small community of San Isidro Guishe, Oaxaca. José Lucas, a third generation distiller, currently oversees the family-run operation, where he shares the knowledge gleaned from his years of experience with his eleven children. He is proud of avoiding deforestation and of his skill in blending agave species and the discipline to work the fields in an organic and natural way.

Viejo Indecente sits in a unique location within the district of Miahuatlán. Its fields are among the driest in Oaxaca, with no more than 20 inches of rainfall per year, but the land's proximity to the sea and exposure to the sea winds in the spring and fall contributes to Viejo Indecente's subtle marine and salty notes.

With its natural agave flavor profile, Viejo Indecente is redefining the mexcal category, offering an expertly handcrafted, agave-forward spirit without the typical smoky notes found in the vast majority of other mezcals.

### Awards

**GOLD MEDAL:** Spirits of Mexico Festival 2014

**BRONZE MEDAL:** Festival DARDO 2014

**GOLD MEDAL:** International Review of Spirits Award



### Ensemble Mezcal 6/750ml

- 100% agave of two varieties: Madrecuishe (40%) and Espadin (60%). Madrecuishe is a special type of agave in that it takes much longer to mature (14 years!) compared with Espadin. It is smaller and lower-yielding than Espadin, and is prized for its silky mouthfeel. Both agave varieties are naturally harvested and cooked together in a handcrafted steam oven, then fermented in Montezuma wood tanks. Distilled twice in a copper alembic.
- All grown on the Lucas family farm and distilled on-site. This is a single-village Mezcal (San Isidro Guishe).
- An herbal nose continues on the palate, with a smokeless, refined finish.