

# ESFUERZO®

MEZCAL ARTESANAL

## SPIRITS

For more info and our full range  
of spirits and offers visit  
[www.esfuerzomezcal.com](http://www.esfuerzomezcal.com)  
or contact us  
[hola@esfuerzomezcal.com](mailto:hola@esfuerzomezcal.com)



ESPADÍN (A. Angustifolia)

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ABV	46.04% Alc. Vol. 750ml
Agave	Angustifolia (7-8 years)
Clase	Joven (Unaged)
Maestro	Margarito García García
Village	San Dionisio Ocotepc
Grind	Tahona (Stone)
Still	Copper
Batch	2000 Liters
Fermentation	Pine vat, 5-7 days
Distilled	November 2019
UPC	816136026810
Retail Price	\$59.99

ESFUERZO Mezcal Artesanal is the life's work of 74 year-old maestro mezcalero Margarito García. His mezcal, which has only been available in his hometown and reserved for community fiestas and family gatherings, is now ready to be shared with the world.

Margarito's youngest son, Artemio (Temo), spent most of his youth at the palenque (family distillery) learning the intricacies of mezcal making from his father, the maestro. As Temo entered adulthood, he, like many others before him, chose to leave home in order to establish himself, apart from his father. He spent many years working far from his family, pursuing other ambitions. However, once he had begun a family of his own he came to the inevitable realization that "mezcal es en mi sangre"—"mezcal is in my blood"—the call to return home to Oaxaca proved irresistible.

Temo now works at the palenque full-time and is poised to carry on this sacred tradition as his father advances in age. Now, for the first time ever, they are offering the work of their family to those beyond the borders of their hometown.

This collaboration between father and son is the culmination of generations of tradition refined slowly over time, and a deep reverence for the art of mezcal making. It truly is a family effort, a labor of love.

We honor their work by sharing this spirit with you. May it open you up to new worlds and also allow you to feel at home within yourself.

To us,  
To them,  
To everyone in between.

Please visit or write us to learn more about our offerings, our process, and our commitment to sustainability at [www.esfuerzomezcal.com](http://www.esfuerzomezcal.com)  
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TEPEZTATE (A. Marmorata)

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ABV	47.65% Alc. Vol. 750ml
Agave	Marmorata (12-18 years)
Clase	Joven (Unaged)
Maestro	Margarito García García
Village	San Dionisio Ocotepec
Grind	Tahona (Stone)
Still	Copper
Batch	500 Liters
Fermentation	Pine vat, 5-7 days
Distilled	November 2019
UPC	816136026766
Retail Price	\$79.99

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TOBALÁ (A. Potatorum)

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ABV	47.10% Alc. Vol. 750ml
Agave	Potatorum (12-16 years)
Clase	Joven (Unaged)
Maestro	Margarito García García
Village	San Dionisio Ocotepec
Grind	Tahona (Stone)
Still	Copper
Batch	500 Liters
Fermentation	Pine vat, 5-7 days
Distilled	November 2019
UPC	816136026759
Retail Price	\$79.99

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