



ESPÍRITU CORSA

Handcrafted from our Terrior to Your Cup

Established in 2010, Espiritu Corsa took over a Palenque that has been operating for three generations with the aim of producing the best mezcal in Mexico. Espiritu Corsa produces 3 brands of high quality traditional handmade Mezcal:

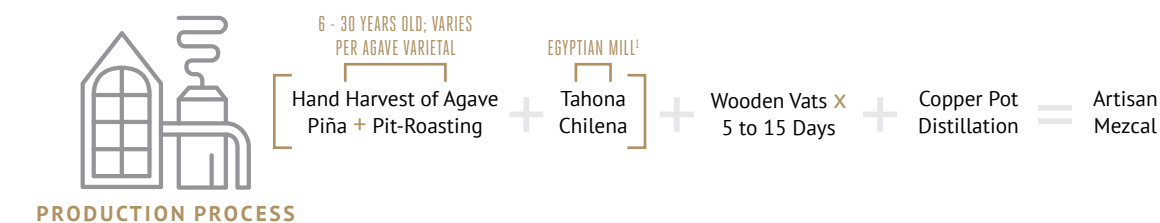
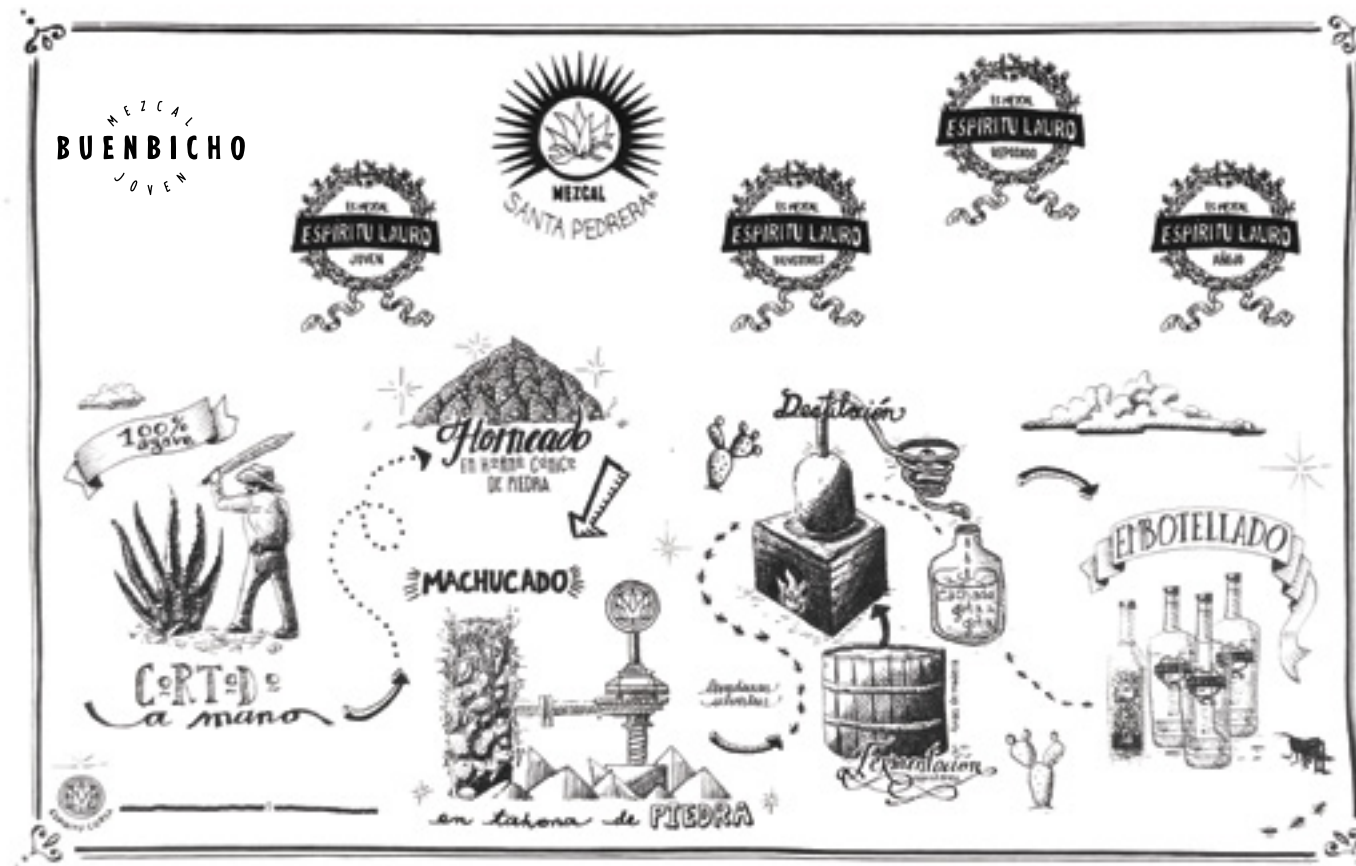
- › Mezcal Espiritu Lauro
- › Mezcal Santa Pedrera
- › Mezcal Buen Bicho

The production process takes place entirely in their palenque, located in San Agustin Amatengo, in the heart of Oaxaca. Traditional and handmade techniques are used, as well as all natural ingredients with a guarantee of no pesticides or additives. The company is convinced of the nobility, complexity and superiority of mezcal with respect to the other spirits in Mexico.

- › Mezcal comes from Nahuatl Mexcalli:
 - › Metl = Maguey
 - › Ixcalli = cooked
- › A Denomination of Origin for Mezcal was established in 1995.
- › There are close to 200 species of maguey. Mezcal can be produced from 30 + kinds of agave and are allowed to blend varietals.

CATEGORIES:

JOVEN	Without Aging
REPOSADO	Minimum 2 Month Aging
AÑEJO	12+ Month Aging



Espiritu Lauro Mezcal Joven

100% Agave • Espadín 70% and Karwinskii (Cirial) 30%

TASTING NOTES

- › Intense brightness and luminosity
- › Mild, delicate smoky bouquet
- › Floral flavors wrapped in soil and sweet agave

SERVING RECOMMENDATIONS

- › Neat

AWARDS

- › **DOUBLE GOLD, BEST OF SHOW MEZCAL WSWA 2018**

40% **750ml**
ALC / VOL BOTTLE SIZE

CATEGORY: Mezcal Artisanal Joven
VARIETY: Espadín / Karwinskii
AGAVE AGE: Espadín 7 Years
 Karwinskii 12 years
ELEVATION: 4,757 ft
TERRAIN: Slopes of the Southern Oaxacan Mountain Range
PROPAGATION: Reproduction by Hijuelos
COOKING: Pit Roasting
WOOD: Jacaranda and Guamucho
GRINDING: Tahona
FERMENTATION: Open Air Fermentation for 5-15 Days
DISTILLATION: Copper Pot
STATE: Oaxaca
TOWN: San Agustin Amatengo



DID YOU KNOW?

¹ Wheel attached to an axis and moved by a donkey, horse, or mule



Espiritu Lauro Mezcal Reposado

100% Agave • Espadín 70% and Karwinskii (Cirial) 30%

TASTING NOTES

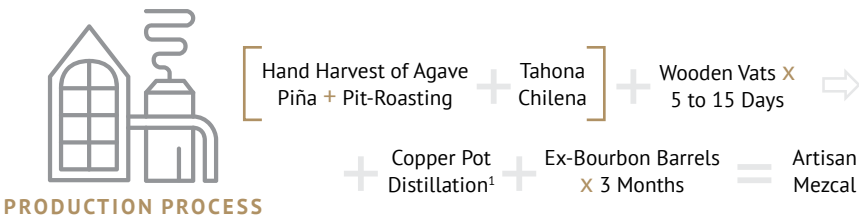
- › Lustrous golden hue with a soft bouquet of warm spices and subtle smoke
- › Creamy and rich of deep caramel notes
- › Tropical fruit with vanilla bean enhanced with smoky tones
- › A touch of vanilla and spice enhanced with light, smoky tones intrigues the palate

SERVING RECOMMENDATIONS

- › Neat in an aperitif glass

AWARDS

- › **93 POINTS** *Distiller.com 2017*



PRODUCTION PROCESS

40%
ALC / VOL

750mL
BOTTLE SIZE

PLANT AGE: 12 Years (Karwiinskii / San Martinero), 7 Years (Espadín)

ELEVATION: 4,757 ft

TERRAIN: Slopes of the Southern Oaxaca mountain range

PROPAGATION: Reproduction by hijuelos

Espiritu Lauro Mezcal Añejo

100% Agave • Espadín 70% and Karwinskii (Cirial) 30%

TASTING NOTES

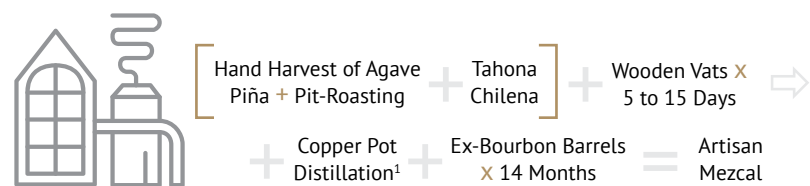
- › Bright amber glow with a fruitful bouquet
- › Dark chocolate truffle kissed with smoke
- › Refined mouthfeel, soothing warm finish, sweet with salty smoke

SERVING RECOMMENDATIONS

- › Neat in an aperitif glass

AWARDS

- › **95 POINTS** *Distiller.com*



PRODUCTION PROCESS

¹ Single distillation in copper stills native to the Ejutla region designed to allow for the fullest agave aromas and flavors

40%
ALC / VOL

750mL
BOTTLE SIZE

PLANT AGE: 12 Years (Karwiinskii / San Martinero), 7 Years (Espadín)

ELEVATION: 4,757 ft

TERRAIN: Slopes of the Southern Oaxaca mountain range

PROPAGATION: Reproduction by hijuelos



Santa Pedrera Mezcal Joven

100% Agave • Espadín 8 Years

TASTING NOTES

- › Transparent bright color
- › Intense, smoky aroma
- › Strong flavor with a silky mouthfeel
- › Sweet and citric with an underlying warm, wood note
- › Perfect balance between alcohol and earth minerals
- › Characteristic earthy flavor by the way it is cooked

SERVING RECOMMENDATIONS

- › Neat
- › Holds up well as a base in cocktails
- › A great starter or digestive with a very smooth taste

AWARDS

- › **SILVER** *WSWA 2018*

46%
ALC / VOL

750mL
BOTTLE SIZE



CATEGORY: Mezcal Artesanal Joven

VARIETY: Espadín

AGAVE AGE: 8 Years

ELEVATION: 2,460 ft

TERRAIN: Central Valley of Southern Oaxaca Mountain Range with 40% Humidity

PROPAGATION: Reproduction by Hijuelos

COOKING: Pit Roasting

WOOD: Jacaranda and Guamuche

GRINDING: Tahona

FERMENTATION: Open Air Fermentation for 5-15 Days

DISTILLATION: Copper Pot

STATE: Oaxaca

TOWN: San Agustin Amatengo

MEZCAL SMOKE ON THE WATER

- ¾ oz Buen Bicho Mezcal
- ¾ oz Padró Blanco Reserva
- ¾ oz Black Note Amaro
- ½ oz Bailoni Apricot Liqueur

Stir with ice
Serve in a rocks glass with a large ice cube

MEZCAL NEGRONI

- 1 oz Mezcal Santa Pedrera
- 1 oz Drapò Rosso Vermouth
- 1 oz Tuvè Bitter
- Orange Twist

In a pint glass, combine ingredients and ice
Stir, strain into an ice-filled rocks glass
Garnish with an Orange twist

Mezcal Buen Bicho Joven

100% Agave • Espadín 6-7 Years

TASTING NOTES

- › Beautiful glossy transparent color
- › Intense aromas of smoke, earth and minerals
- › Soft light flavor, smooth in the mouth and throat
- › Authentic flavor of agave

SERVING RECOMMENDATIONS

- › Excellent in cocktails
- › A perfect mixer, especially for sweet and sour cocktails

AWARDS

- › **GOLD** *WSWA 2018*

40%
ALC / VOL

750mL
BOTTLE SIZE

CATEGORY: Mezcal Artesanal Joven

VARIETY: Espadín

AGAVE AGE: 6-7 Years

ELEVATION: 4,757 ft

TERRAIN: Slopes of the Southern Oaxacan Mountain Range

PROPAGATION: Reproduction by Hijuelos

COOKING: Pit Roasting

WOOD: Jacaranda and Guamuche

GRINDING: Tahona

FERMENTATION: Open Air Fermentation for 5-15 Days

DISTILLATION: Copper Pot

STATE: Oaxaca

TOWN: San Agustin Amatengo





Espiritu Lauro Silvestres

Sustainability is key to Espiritu Corsa. In preserving the land, the minerals, and the Mezcal tradition for generations to come, the Silvestres line is available in limited quantities, as the earth can provide.

A concerted effort is given to have grace on mother earth. With true heart and passion, Espiritu Lauro Silvestres presents pure wild agave foraged in Ejutla, Oaxaca.

Espiritu Lauro Silvestres varies on alcohol percentage and availability.

100% Agave de Silvestres Mexicano

TASTING NOTES

- › Notes of fermented fruit
- › Sweet, intense flavors enveloped with vegetal nuances
- › Astringent with a sweet and smooth finish

SERVING RECOMMENDATIONS

- › Neat in an aperitif glass

50.3%

ALC / VOL

750mL

BOTTLE SIZE

CATEGORY: Mezcal Silvestres Joven
 VARIETY: Mexicano
 AGAVE AGE: 14-18 Years
 ELEVATION: 3,450-4,000 ft
 TERRAIN: Mountain Borders
 PROPAGATION: Dispersed by Animals
 COOKING: Pit Roasting
 WOOD: Jacaranda and Guamucho
 GRINDING: Tahona
 FERMENTATION: Open Air Fermentation for 5-15 Days
 DISTILLATION: Copper Pot
 STATE: Oaxaca
 TOWN: San Agustin Amatengo

100% Agave de Silvestres Arroqueño

Mother of Espadin

TASTING NOTES

- › Denotes intense brilliance and luminosity
- › Soft smoked aroma
- › Fruity earthy with strong touches of banana and minerality
- › Silky texture carries the agave and flavors of the earthy
- › Touch of astringency

SERVING RECOMMENDATIONS

- › Neat in an aperitif glass

50.6%

ALC / VOL

750mL

BOTTLE SIZE

CATEGORY: Mezcal Silvestres Joven
 VARIETY: Arroqueño
 AGAVE AGE: 25 Years
 ELEVATION: 4,920-5,920 ft
 TERRAIN: Flat Earth
 PROPAGATION: Dispersed by Animals
 COOKING: Pit Roasting
 WOOD: Jacaranda and Guamucho
 GRINDING: Tahona
 FERMENTATION: Open Air Fermentation for 5-15 Days
 DISTILLATION: Copper Pot
 STATE: Oaxaca
 TOWN: San Agustin Amatengo

100% Agave de Silvestres Tepeztate

King of Mezcal

TASTING NOTES

- › Blooming notes of morning dew aroma with a touch of smoke
- › Herb laced stone fruit with a spritz of citrus
- › Delicate, satin mouthfeel with a long finish

SERVING RECOMMENDATIONS

- › Neat in an aperitif glass

51.8%

ALC / VOL

750mL

BOTTLE SIZE

CATEGORY: Mezcal Silvestres Joven
 VARIETY: Tepeztate
 AGAVE AGE: 25-35 Years
 ELEVATION: 4,920-5,920 ft
 TERRAIN: Steep Grades; Rocky Soil
 PROPAGATION: Dispersed by Animals
 COOKING: Pit Roasting
 WOOD: Jacaranda and Guamucho
 GRINDING: Tahona
 FERMENTATION: Open Air Fermentation for 5-15 Days
 DISTILLATION: Copper Pot
 STATE: Oaxaca
 TOWN: San Agustin Amatengo

100% Agave de Silvestres Cuixe

Subspecies of Karwinskii

TASTING NOTES

- › Showcases vigor and life with soft smoked aroma
- › Herbal, citric and sweet
- › Astringent herbs with sweetness on the finish
- › Lasting minerality and soft greenery

SERVING RECOMMENDATIONS

- › Neat in an aperitif glass

51.2%

ALC / VOL

750mL

BOTTLE SIZE

CATEGORY: Mezcal Silvestres Joven
 VARIETY: Cuixe
 AGAVE AGE: 15 Years
 ELEVATION: 3,450-4,000 ft
 TERRAIN: Mountain Borders
 PROPAGATION: Dispersed by Animals
 COOKING: Pit Roasting
 WOOD: Jacaranda and Guamucho
 GRINDING: Tahona
 FERMENTATION: Open Air Fermentation for 5-15 Days
 DISTILLATION: Copper Pot
 STATE: Oaxaca
 TOWN: San Agustin Amatengo

100% Agave de Silvestres Tobala

TASTING NOTES

- › Soft aroma of petrichor laced with hints of mellow smoke
- › Intense flavors of green grass and fresh citrus rind with an herbal garnish
- › Grapefruit with a long finish of vivacious minerality and earth

SERVING RECOMMENDATIONS

- › Neat in an aperitif glass

51.7%

ALC / VOL

750mL

BOTTLE SIZE

CATEGORY: Mezcal Silvestres Joven
 VARIETY: Tobala
 AGAVE AGE: 16 Years
 ELEVATION: 5,000 ft
 TERRAIN: Shaded Canyons
 PROPAGATION: Dispersed by Animals
 COOKING: Pit Roasting
 WOOD: Jacaranda and Guamucho
 GRINDING: Tahona
 FERMENTATION: Open Air Fermentation for 5-15 Days
 DISTILLATION: Copper Pot
 STATE: Oaxaca
 TOWN: San Agustin Amatengo