

DONAJI MEZCAL

Oaxaca

Princess Donaji (Grand Soul) was the daughter of an ancient ruler from the Oaxaca area. Using the finest Espadin Agave, Pinas are roasted in an old fashioned conical stone oven and then crushed in a horse drawn stone mill. Fermentation is done in Moctezuma Cypress wood.

JOVEN, 80°

The Donaji Joven Mezcal is an amazing example of everything that is great about mezcals. This great selection is made using only locally sourced Oaxacan agave and is then distilled in copper stills. The result is an elegant crystalline Mezcal with intense, clean, and sophisticated agave flavor, ideal for sipping or mixing.

EXTRA ANEJO, 80°

The Joven Mezcal is then aged in European oak barrels for 10 years! This creates a Mezcal of distinction, ideal for sipping. Spices leap from the glass along with rich flavors of vanilla, dried fruit, and almonds. The finish is long and smooth. A rare treat!

