POTATORUM

(poe-tuh-TORE-um)

Scientific Name: Potatorum

Common Name: Maguey Tobala



Maestro Mezcalero: Valeriano Monterroza

O'Kahan Agave *Mezcal Potatorum* is the crown that sits upon the Pina as identified on the ***O'Kahan*** label. It is highly sought-after due to the rarity of the agave and the skill required to harvest and process the agave.

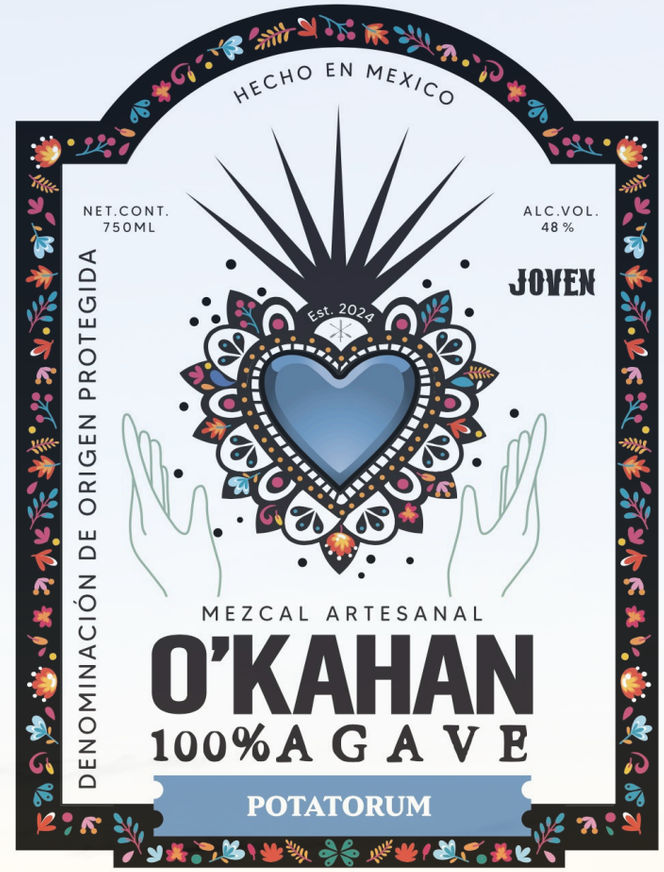
Potatorum is a small, wild agave variety cherished in the mezcal world for its unique, intense flavor and compact appearance. Often wild-harvested, it's known for its earthy, smoky notes, making it a favorite among connoisseurs. Its rarity and wild nature—along with the craftsmanship involved in its production—add to its allure. ***O'Kahan Agave*** Mezcal Potatorum is complex and offers a taste of tradition and authenticity.

O'Kahan Agave Potatorum, with its ***48% ABV***, is a high-quality mezcal that highlights the true essence of the Agave Potatorum. This Mezcal strikes a perfect balance between strength and flavor, bringing out the agave's best characteristics.

Location.....Mitla, Oaxaca
Agave.....Potatorum
Agave Growth.....12-14 years
Maturation.....Wild & Cultivated
Cooking.....Earthen Floor Oven
Firewood.....Mesquite and Oak
Crushing.....Tahona
Water.....Spring Fed Water
Fermentation.....Open Air Sabino Tub
Distillation.....Twice Using Cooper Alembic

Flavor Profile: herbs, citrus, and earthy undertones, making it an excellent choice for sipping neat.

Mezcalero Notes: Muy Bueno!!! Mucho Perfecto!!!





Service Disabled Veteran Owned Small Business