



MEZCAL GRACIAS A DIOS

CLASSIC VINTAGE
ARTISANAL SPIRITS COLLECTION

OAXACA, MEXICO
www.thankgad.com

HISTORY:

Gracias a Dios is a double distilled mezcal, 100% artisanal, handmade with "piñas" from espadín agave and other organic varieties, ground and fermented our own Palenque in Santiago Matatlán, Oaxaca, honoring fair trade with the help of maestro mezcalero Oscar Hernández Santiago. With a strong, aromatic and balanced flavor, this spirit is the product of a 4th generation family of maestros mezcaleros, who have traditionally kept the artisan processes of making this drink. Our Palenque is in Santiago Matatlán, Oaxaca and with a production capacity of up to 8,000 liters a month, the Palenque is where we elaborate and bottle our mezcals and agave gin. We have a constantly variable line of spirits and we don't guide our production on the demand but rather on what the earth has to give us. Our commitment with the earth is to keep the balance within our production, sow and harvest, this way we reward what the soil has given us over the years. For each bottle we produce, we sow 3 agave plants.

Year Founded: 2013

Name of Proprietor: Xaime Niembro, Pablo Lopez, Henry Jimenez & Oscar Hernández

Region: Oaxaca

Name of Distiller: Oscar Hernández

Topography: Espadín - flat planes, Wild Agave - high elevation

Distillation: Copper pot with stainless steel bottom

Annual Production: 60,000 bottles



SPIRITS:

Espadín Joven Mezcal

8 year grown Espadín
Two times distilled. Smoke and spice right off the bat, followed by fruit and a slight astringency. Same on attack, with spice rising and smoke ever-present; mid-palate nicely "sweet", with a hint of citrus. Drying and spicy finish, with a return to that astringent note. Nice balance overall, and good flavor profile.

Espadín Reposado Mezcal

8 year grown Espadín
Two times distilled, aged 4 months in American oak. Wood plish and spicy oak, wild herbs and citrus pith. Spice, controlled smoke and oak, minty and fruity; more spice and rising oak. Balanced and fragrant, with nice and earthy notes, good palate development, a nice array of fruit and smoke, spice and controlled oak.

Tobalá Joven Mezcal

15 year grown Espadín

Two times distilled. Vegetal and funky, with rubber notes of smoke and peat; deep and long, nuanced, engaging; smoke rising in strength. Balanced and complex on the palate, with integration of discreet fruit and spice, and a hint of lime zest. Perfect oiliness. Vegetal/herbal at fade, with good agave tones and profile. Bell pepper and thyme on the palate balanced with sweet agave notes, slightly tropical.

Cuixe Mezcal

15 year grown

Unique monumental agave, whose elongated "piña" grows out of the ground. Strong notes of moss and moisture on the nose, persistent taste of clove, white pepper, cinnamon and apples. Perfect for pairing with chicken, salads and mediterranean cuisine.

Tepextate Mezcal

25 year grown

Wild agave with a lot of character reflected in its aftertaste. A kind and alluring can be perceived along with minerals, grapefruit and lime skin among slight touches of moist earth. A relaxing taste that goes wonderfully with pastas and red meat.