



For over 30 years, Scorpion Mezcal has produced small-batch mezcals that deliver the rich, complex flavors of the Oaxacan Valley to mezcal enthusiasts across the globe. Our products are sustainably harvested and contain no artificial flavors, colors, or additives. Scorpion is led by owner-founder Douglas French and Maestras Mezcaleras Elsa Arguelles Sanchez and Erika Aquino Aguilar.

95 Beverage Testing Institute (BTI)

MEZCAL AÑEJO | 100% AGAVE

Scorpion Mezcal® Añejo is an award-winning, small-batch mezcal made from Maguey Espadín aged in French oak barrels for a minimum of one year. Produced in Oaxaca, Mexico, Scorpion Mezcal Añejo was awarded “Best Mezcal Spirit of the Year” by Food & Wine and “Best Agave Distillate” by The Tasting Panel.

TECHNICAL SPECIFICATIONS

| | |
|-----------------|-----------------------------------------------------------------------------|
| CATEGORY | MEZCAL |
| RAW INGREDIENTS | 100% AGAVE ESPADÍN (A. ANGUSTIFOLIA) |
| COOKING | STEAM AUTOCLAVE |
| MILLING | SHREDDING MILL |
| FERMENTATION | NATURAL YEAST IN OPEN STAINLESS STEEL VATS |
| DISTILLATION | DOUBLE DISTILLED—FIRST IN STAINLESS STEEL, THEN REFINED IN COPPER POT STILL |
| AGING | MINIMUM OF ONE YEAR IN FRENCH OAK BARRELS |
| BOTTLING | BOTTLED BY HAND |
| REGION | SAN AGUSTÍN DE LAS JUNTAS, OAXACA |
| ALCOHOL | 40% ABV / 80 PROOF |
| PRESENTATION | 750ML |

TASTING NOTES

AROMA: Lime, cucumber, sea salt
PALATE: Melon, tobacco, smoke, leather, light spice
FINISH: Leafy, vegetal, slightly bitter
COLOR: Medium amber

AWARDS

Best Agave Distillate, The Tasting Panel magazine
 Double Gold Award, The Tasting Panel magazine

NOM-019X

ENVASADO DE ORIGEN
 HECHO EN MEXICO



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“Best Mezcal Spirit of the Year”
Food & Wine

“Scorpion Añejo is made with agave espadín. It’s barrel-aged in oak for one year after distillation. It’s a nicely balanced spirit with a hint of melon flavor. Firm and slightly oily with light lime, cucumber, sea salt, and herbal aromas, slightly bitter, leafy finish.”

MEZCALREVIEWS

1 BOTTLE (750 ML)

6 BOTTLES (4.5 L CASE)

