

Mezcal & Gequila Gesting

The best of México

MEZCAL

Herencia De Sánchez

Pechuga Ceremonial and festive, with notes of fruits, spices, and a gentle sweetness.

Rey Campero Jabalí

Intense and untamed, with floral aromas, damp earth, and smoke.

Espina Negra Tepeztate

Herbal and exotic, with mineral freshness, mint, and subtle spices.

Origen Raíz Cenizo

Balanced and elegant, with white flowers, citrus, and delicate smoke.

Los Danzantes Espadín

Refined and harmonious: cooked agave, fine herbs, citrus and smoke.

TEQUILA

Arette Artesanal Añejo

Soft notes of vanilla, oak, and cooked agave; a classic tequila.

Casa Dragones Blanco

Floral and citrus aroma with a smoky agave and sweet finish.

Cascahuin Plata 48

Intense and vibrant, with pure agave, fresh herbs, and a spicy finish.

G4 Reposado

A perfect balance of agave sweetness, light oak, and a silky texture.

El Tequileño Añejo

Gran Reserva: flavors of sweet oak, vanilla, cooked agave, sweet spices, orange, dried fruit, and caramel.

EXPERIENCE

Testing Experience

Immerse yourself in a sensory journey that honors the tradition and sophistication of agave. The experience begins with a story and explanation of what agave is, as well as the key differences between mezcal and tequila, evoking the ceremonial roots of Mexico. We then continue with a guided tasting of 5 premium mezcals and tequilas, carefully selected to highlight the diversity of aromas and flavors—from herbal and mineral notes to hints of wood, cacao, and dried fruits.

The journey is paired with artisanal bites designed to emphasize the contrasts between smoky, citrus, and spicy profiles of each spirit. To close, you will enjoy an exclusive cocktail crafted with the group's favorite agave, exotic fruits, and fresh herbs—a modern and refined interpretation of our heritage.

