



TECHNICAL DATA

Brand: AJAL

Type / Category: Blanco / Joven.

Agave used: Cenizo (Durangensis)

Time for the agave to mature: 10 - 13 years

Number of Distillations: Two

Cooking method: Prehispanic, conic with volcanic stones.

Fermentation: Natural in wood vessels

Milling: Shredder

Distillation Type: First and Second Distillation in Copper Alambic.

% Alc. Vol: 40°

Net Content: 750 mL, 700mL, 500mL, 200mL, 50mL

Town of Origin: José María Pino Suárez, Durango

Producer House: Diamante Mezcalero

Production Capacity: 6,250 L / month

Bottles per Pallet: 700 bottles (depends on the bottle capacity)

Exportation countries: Japan, European Union, Taiwan

TESTING NOTES



SIGHT

Crystalline
Transparent.

NOSE

Smoked.
Almonds.
Citrus aromas.



MOUTH

Sweet aromas from smoked agave.
Peach and Almond Notes.

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