



Introduction



- Few understand the difference between tequila and mezcal, and many don't even know there is a difference. While traditionally, all tequilas were known as a type of mezcal. Today, they are distinct products, differentiated by the production process and taste, much the same way rye whisky differs from Scotch whiskey. Most mezcal is made today in the state of Oaxaca, although some is also made in Guerrero and other states. Tequila comes from the northwestern state of Jalisco (and a few nearby areas). They both derive from varieties of the Agave plant, known to the natives as mescalmetl. Tequila is made from only agave tequilana Weber, blue variety. Mezcal, on the other hand, can be made from five different varieties of agave. Tequila is double distilled and a few brands even boast triple distillation. Mezcal is often only distilled once.
- To make mezcal, the sugar-rich heart of the agave called the piña, is baked in a rock-lined pit oven over charcoal, and covered with layers of palm-fiber mats and earth, giving mezcal a strong, smoky flavor. Tequila piñas are baked or steamed in above ground ovens or autoclaves.

MEZCAL CREMA

- From
 - Oaxaca, Mexico
- Made with
 - Agave
- ABV
 - 40%
- Nose
 - Roasted agave, with vanilla and pear, creamy almond, apple, coffee, pineapple palate
- Taste
 - A long sweet smoky orange finish
- USP (unique selling point)
 - In June of 2017, international spirits company, Pernod Ricard, purchased majority stake in the company.
- Selling Price : aed
- Bottle Price: aed



SE BUSCA JOVEN

- From
 - Oaxaca, Mexico
- Made with
 - Agave
- ABV
 - 40%
- Nose
 - Nuts, fruit and green vegetables on the palate
- Taste
 - Finish with a mellow spicy kick.
- USP (unique selling point)
 - Se Busca Mezcal was launched by the Stoli Group, distributors of Stolichnaya Vodka, Cenote Tequila, and a handful of other spirits. Se Busca is marketed as a super-premium mezcal and represents the company's entrance into the mezcal category.
- Selling Price : aed
- Bottle Price: aed



SE BUSCA REPOSADO

- From
 - Oaxaca, Mexico
- Made with
 - Agave
- ABV
 - 40%
- Nose
- Taste
 - Coconut, sweet almond, and hazelnut along with notes of oak and mesquite
- USP (unique selling point)
 - Se Busca Reposado is aged for 10 months in French oak barrels
- Selling Price : aed
- Bottle Price: aed



SE BUSCA AÑEJO

- From
 - Oaxaca, Mexico
- Made with
 - Agave
- ABV
 - 40%
- Nose
- Taste
 - A balance of rich agave flavors along with notes of sweet oak, dates, and raisins
- USP (unique selling point)
 - This añejo mezcal is aged 2 years in French oak barrels
- Selling Price : aed
- Bottle Price: aed



THE LOST EXPLORER ESPADIN

- From
- Oaxaca
- Made from
 - Agave Artesanal
- ABV
 - 42%
- Nose
 - A rich aromatic bath full of roasted agave and salted caramel with a touch of hay
- Taste
 - Compared to the aromas the mouthfeel is light and full of bright flavors like champagne vinegar and green peppercorn.
- USP
 - Open fermentation in oak tanks, twice distilled in a copper alembic. All three labels currently available in The Lost Explorer family share light bodies and bright flavors which reveal the continuity of Don Fortino Ramos' hand in all of them.



THE LOST EXPLORER SALMIANA

- From
- Oaxaca, San Pablo Huixtepec
- Made from
 - Agave Salmiana
- ABV
 - 42%
- Nose
 - A nose that summons images of sagebrush deserts. Pickled jalapeños, sandalwood
- Taste
 - Light in body with a touch of that distilled in clay characteristic. The flavor of pickle juice carries over from the nose, it even has a touch of that pulque flavor highlighted by dried orange peel.
- USP
 - The wild species is found at high altitudes, making it rather hard to forage – but it's certainly worth it. Fun fact: this particular agave was traditionally used to produce the thick, fermented Mexican drink pulque, so it's pretty cool to see it in a mezcal!



THE LOST EXPLORER TOBALA

- From
- Oaxaca, San Pablo Huixtepec
- Made from
 - Agave Tabola
- ABV
 - 42%
- Nose
 - A whiff of wet granite and caramelized sugar on creme brulee.
 - Taste
 - A very light mouth feel with rich flavors of smoked jalapeño and cherry liquor.
 - USP
 - The Lost Explorer, produced entirely with the wild Tobalá agave. The rare variety is grown for 10 years before it's harvested, and this is a particularly complex expression with umami flavours among vanilla sweetness. One to sip and savour, we reckon.



SOON - CLASE AZUL MEZCAL DURANGO

- From
 - Mexico, Oaxaca
- Made from
 - Agave Cenizo
- ABV
 - 44%
- Nose
 - Subtle aroma with hints of smoke, agave and old leather.
- Taste
 - Sweet, with hints of citrus, agave and lemon.
- USP
 - Clase Azul Mezcal is truly unique from beginning to end! The black matte decanter, inspired by clay pottery, is hand-carved by Mexican artisans and the colorful beaded cap is hand-crafted by artisans belonging to the Huichol culture.





Smokey serenade

Crema Mezcal 40ml

Aperol 20ml

Fresh lime 10ml

Pink Grapefruit Juices 40ml

Agave 5ml