CO-OP OWNED MEZCAL FROM THE VILLAGERS OF OAXACA

In the tiny village of San Miguel Ejutla, in the central valley of Oaxaca, a co-operative of over 36 families is committed to sustainable, fair trade mezcal production the same way it’s been done by their ancestors for nearly two centuries.
Comprised of 90% Espadin and 10% Barril, Banhez Ensemble is a delightfully mild and fruity (pineapple, banana) mezcal perfect for first-time mezcal tasters and wonderful for cocktail innovation.

**SUGGESTED RECIPES**

**Mezcalrita**

- 2 oz Banhez Mezcal
- .75 oz Combier Liqueur d’Orange
- .25 oz agave nectar
- 1 oz fresh lime juice

Shake and strain over fresh ice into a Collins glass.

**Oaxacan Old Fashioned**

- 1.5 oz Banhez Mezcal
- .25 oz agave nectar
- 2 dashes Angostura Bitters

Stir and strain over fresh ice into a rocks glass. Garnish with orange zest.

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**BANHEZ ENSEMBLE | 42% ABV**

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**Distributor:**

Join the Spirit of Community

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Questions? Contact us at hola@banhezmezcal.com

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