

# CRÁNEO ORGANIC MEZCAL

**Year Founded: 2016**

**Region: Oaxaca, Mexico**

**Founder: David Ravandi**

**Known For: Dedicating himself to the preservation of ancient Oaxacan methods of artisanal distillation while sustaining the highest quality of production.**

**-USDA Organic-**

Inspired by the celebration of life, Cráneo Organic Mezcal is a single estate, artisanal mezcal handcrafted by local maestro mezcaleros and agave aficionado David Ravandi in the heartland of Santiago Matatlán, Oaxaca. Honoring century old Mexican traditions, the sacred skull depicted on our label was inspired by the Aztec Goddess Mictecacihuatl 'Meek-teka-see-wahd', the guardian of the bones, which symbolizes strength and influence. In turn, our artisanal mezcal derives its strength and character from agave Espadin.



## Cráneo Organic Mezcal

6/.750L



Classically structured on the nose with sweet barbecue smoke and hints of citrus, Cráneo is light and silky in body with flavors of orange and grapefruit peel, green banana and spun sugar that punctuate a modestly sweet smokiness. Cráneo Organic Mezcal begins with hand selecting 100% organic agave grown at 5,600 ft. Harvested when fully matured, charred pit oven roasted piñas are then crushed by a massive stone tahona to extract their sweet juice. Once natural fermentation occurs, small batches of Cráneo Organic Mezcal are distilled twice in copper pot stills capturing bold, complex flavors of agave, rich fermentation notes and smoke.