

XILA LIQUEUR

• MADE BY FLOR DE LUNA DESTILADOS •

Year Founded: 2015

Region: Mexico City

Founder: Hillhamn Salome

Mezcalero: Edilberto Bautista

Fun Fact: Flor Du Luna is Mexico City's first female-powered distillery!



Hillhamn Salome founded Flor Du Luna in Mexico City in 2015 as the country's first female-powered distillery - her production team consists of five women including herself. Fittingly, Xila means woman in the Mexican indigenous language of Zapotec, while Flor de Luna references the fragrant and mysterious moon flowers endemic to Chiapas and the Yucatán peninsula. This spiced mezcal liqueur is inspired by two of Mexico's most captivating and significant cultures: the Oaxacan and Pueblan. The long leaved, succulent agave plant characterizes the state of Oaxaca; the traditional agave spirit is blended with the flavor-packed, smoky ancho chile of Puebla. Seven notes make up the unique recipe perfected by

Mexican women, each note carefully selected for their harmonic affinity with the others. Caramelized pineapple, lavender, chile ancho, hibiscus flower, clove, cinnamon and black pepper combine to lure the senses and create an easy way to sip mezcal.



Licor de Agave 7 Notas

7 Days Infused. 7 Days Rested. 7 Days Filtered.

Mezcal Espadín Joven produced in Santiago Mazatlán, Oaxaca, using artisanal methods by Mezcalero Edilberto Bautista is delivered at 100 Proof. When the mezcal arrives to Flor de Luna, the women begin gathering and counting all of their 7 Notas. All flowers and spices are hand selected. All botanicals are sourced in Mexico, and all are dried except the fresh pineapple. They caramelize the pineapple on the spot and deseed the ancho chiles. Once prepared, they make a big bag of tea and let it macerate in the mezcal for 7 days. Once this infusion is finished, the mezcal is proofed with water and homemade syrup. It is then rested for another 7 days so that all the sediments set in. The liquid is then bottled and labeled by hand.

7 Notas

Head: Lavender, Hibiscus Flower

Heart: Cinnamon, Black Pepper, Clove, Caramelized Pineapple

Base: Chile Ancho