

Descubre la otra cara del mezcal

Le Shack



SILVER WITH TWO WORMS

EXTRA AGED

AGED WITH WORM


EL SEÑORIO
MEZCAL

“Discover the spirit of Mexico”

MADE IN THE TRADITIONAL MEZCAL PRODUCING REGION OF OAXACA, IN SOUTH EAST MEXICO, **EL SEÑORIO MEZCAL** IS PRODUCED FROM 100% AGAVE WITH A PRODUCTION PROCESS THAT GOES BACK HUNDREDS OF YEARS.

After 8 long years the agaves hearts are ready to deliver the nectar at the basis of mezcal. The mezcal is subject to the strictest quality control through the ‘denomination of origin’.

El Señorío spends at least six months in French oak casks before being packed in bottles adorned with designs of Oaxacan origin. El Señorío mezcal often is referred to by its nickname: “Oaxaca scotch”.

This product is the perfect addition to your premium spirits shelf. El Señorío mezcals provide an alternative to not only the existing premium tequilas but also your scotch or cognac, with its distinctive smoky taste borne from the roasted agave.

The range of El Señorío mezcal is made available on the Australian market with all 3 traditional Silver, Reposado and Añejo (Reposado extra) varieties. The sexy blue, red and black bottles have been created by a well known local Mexican artist, Emilia Winter.



El Señorío Joven or Silver
Bottled after 6 months.
2 worms.



El Señorío Reposado or Aged
Aged up to 12 months.
1 worm.



El Señorío Añejo or Reposado extra
Aged up to 24 months.
No worm.

WORM?

El Señorío mezcals contain the infamous worm or “gusano” at the bottom of the silver and reposado bottles. The worm cannot be farmed and so a few local families conduct the worm harvesting during the right climatic conditions.

The worm is said to have many qualities and is heavily used in traditional Oaxacan cooking.

SERVING SUGGESTIONS

Lick Sip n’ Suck



Serve a shot of El Señorío joven with the worm, salt and a wedge of lime.
Drinkers: Leak the salt, drink the mezcal shot including the worm. Squeeze the lemon in your mouth.

Smoked Margarita



El Señorío joven or reposado, Triple Sec, splash of sour mix & a dash of lime juice.
Shake with ice & serve in a salt rimmed glass on the rocks or strain to serve up.
For a strawberry variant add pureed strawberries & a dash of grenadine. Garnish with fresh strawberry if available.

Russian Special



2 parts El Señorío reposado or añejo, 1 shot of cream, 2 shots coffee liqueur.
Start with the coffee liqueur. Blend mezcal with fresh cream. Add a pinch of cinnamon.
For a cooler touch, use mint instead of the cinnamon. Scatter finely chopped mint leaves on top.

Shady Lady



1 part El Señorío reposado or añejo, 1 part melon liqueur, 4 parts grapefruit juice.
Serve over ice. Garnish with twist of lime & an orange slice.