



CocoBlend 

# TECHNICAL DATA



[ixumezcal.com](http://ixumezcal.com) 

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## ELEGANT AND ENIGMATIC DESCRIPTION

In the heart of Michoacán, where fire embraces the earth and the wind waltzes with the agaves, a distinctive treasure emerges: IXU Náhual Mezcal Joven – Coco Blend.

This elixir is crafted in stone ovens, where the cones of the Cupreata Silvestre agave are gently cooked alongside the enchantment of coconut, infusing each fiber with its tropical and ancestral essence.

The result is a smooth, vibrant, and immersive mezcal that invigorates the senses with a fresh, natural embrace. Each sip connects the ancient tradition of mezcal with the exotic allure of coconut, inviting you to embark on a journey through a ritual of fire, earth, and sea in an instant.

IXU Náhual Coco Blend: an ideal amalgamation of the ancestral and the exotic.



## TASTING NOTES

### SCENTS

- Vibrant, verdant agave. Delicate citrus and
- fruity undertones. A faint scent of toasted
- coconut emanating from the cooking of the pineapples. Herbal and mineral hints
- accompanied by a gentle smoky backdrop.



### FLAVORS

- A soft and velvety introduction, complemented
- by the delicate sweetness of coconut that harmonizes with the intensity of agave. The
- freshness of tropical fruits, such as ripe pineapple and guava, enhances the experience.
- A warm and light aftertaste invites leisurely enjoyment.



### COLOR AND TEXTURE

- Translucent with silver flecks and crystalline reflections. A light, fresh, and sophisticated body, featuring a delicate luster that suggests purity.





## RECOMMENDED PAIRING

- Fresh seafood (garlic shrimp, oysters, ceviche)
- Creamy and delicate cheeses
- Desserts featuring coconut, vanilla, or tropical fruits
- Perfect for upscale cocktails seeking an exotic flair.

## TECHNICAL SPECIFICATION SHEET

- Category: Young Artisanal Mezcal – Special Edition Coconut Blend
- Agave: Cupreata Silvestre
- Region: Turicato, Michoacán, Mexico
- Process: Cooking in a stone oven with coconut, artisanal grinding, natural fermentation in wooden vats, and double distillation in a copper still.
- Maturation: Bottled at this stage (without barrel)
- Alcohol content: 30% ABV.
- Presentation: 750 ml bottle – Premium Edition

Alc. Vol **35%**

## INFORMATION



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