



JOVEN  
Mezcal artesanal  
Cupeatra silvestre

# TECHNICAL DATA



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

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**JOVEN**  
Mezcal artesanal  
Cupeatra silvestre



## ELEGANT AND ENIGMATIC DESCRIPTION

IXU Náhual Joven embodies the pure essence of agave, a distillate that conveys the vigor of the earth and the vitality of the present moment.

Each sip embodies an ancestral chant, serving as a reminder that true greatness resides in purity.

Its clarity maintains the allure of tradition: the fire that shaped it, the diligence of the master mezcalero, and the essence of the agaves that thrived under the Michoacán sun.

When you experience it, you will sense the vitality of nature coursing through you, a dynamic energy that enlivens your senses and encourages you to wholeheartedly embrace the present.

IXU Náhual Joven: embodying freshness, purity, and tradition in every drop.



## TASTING NOTES



Translucent, luminous, clear.



## SCENTS

- Vibrant green agave Citrus undertones
- (lemon, grapefruit, lime) Herbal and floral
- nuances Delicate smokiness Mineral and
- moist earth characteristics Invigorating scents
- of agave, citrus, and herbs.
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## FLAVORS

- Vibrant and radiant entrance Fresh fruits
- (pear, green apple, pineapple) Herbs and
- blossoms (mint, basil, orange blossom)
- Light and enduring smokiness Crisp finish
- with lively effervescence Fresh, citrusy, and
- herbal, accompanied by a delicate smoky finish.



## COLOR AND TEXTURE

- Translucent and luminous, exhibiting an excellent viscosity that creates a trace on the glass.





## RECOMMENDED PAIRING

Ceviches and fresh seafood, including oysters, shrimp, and whitefish.

Tacos al pastor accompanied by pineapple

- Fresh cheeses (panela, ricotta, and other varieties)

Tropical fruit medleys (mango, pineapple, papaya)

- White chocolate or confections featuring citrus fruits

## TECHNICAL SPECIFICATION SHEET

- Category: Emerging Artisanal Mezcal
- Agave: Cupreata Silvestre
- Region: Michoacán, Mexico
- Process: Cooking in a stone oven, artisanal grinding, natural fermentation, and double copper distillation.
- Maturation: Currently bottled without barrel aging.
- Alcohol content: 38–40% Alcohol by Volume.
- Presentation: 750 mL bottle

Alc. Vol **42%**

## INFORMATION



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