



AGED

# TECHNICAL DATA



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

SEPTEMBER 2025



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## ELEGANT AND ENIGMATIC DESCRIPTION

IXU Náhual aged mezcal is a refined expression, resulting from a maturation process in oak barrels for a minimum of 12 months.

This spirit offers complexity, smoothness, and a distinctive aromatic profile, resulting in a distillate with an elegant and profound character.

Each drop of IXU Náhual Añejo embodies an ancestral ritual, wherein fire, earth, water, and time converge in harmonious equilibrium.



## TASTING NOTES



Deep amber hue with golden highlights, vibrant and full-bodied, leaving thick legs in the glass.



## SCENTS

- Aromas of toasted wood, vanilla, cocoa, coffee, and caramel are complemented by subtle hints of nuts such as almonds and walnuts, along with a delicate smokiness derived from aging in the barrel.



## FLAVORS

- A smooth and enveloping introduction, featuring notes of dark chocolate, cinnamon, ripe fruits (such as prunes and figs), honey, and spices. The tannins are soft, culminating in a long, balanced finish.





## RECOMMENDED PAIRING

- Bittersweet or semi-sweet chocolates
- Grilled red meats.
- Aged cheeses (Manchego, Gouda)
- Cocoa or coffee-based desserts

## TECHNICAL SPECIFICATION

- › Category: Aged Artisanal Mezcal
- › Agave: Cupreata Silvestre
- › Region: Michoacán, Mexico
- › Aging duration: 12 – 36 months in oak barrels
- › Alcohol content: 38–40% Alcohol by Volume.
- › Presentation: 750 mL bottle

Alc. Vol **38%**

Aging Duration

# 36 months

MATURATION IN AMERICAN  
OAK BARRELS



## INFORMATION



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