



TASTING JOURNAL

***THIS TASTING JOURNAL
BELONGS TO:***





Mezcal is, likely, the most complex spirit in the world. In just one single drop of mezcal exists the entire history of a region, the effort made by generations to preserve a tradition, the elements of a unique geography every step of the way, and the essence that captures the flavors, aromas, and textures living in Mexico.

At Mezcal Cómplice, we understand this relationship mezcal has with the environment and its legacy as an expression of complicity, and that's why we appreciate it and honor it through our array of artisanal mezcals, and with unique experiences such as our tastings, bar events, and now, a tasting journal.

It is with this journal that we want to celebrate mezcal, its varieties and producers, starting a dialogue through our senses to talk with its past, its place of origin, and the passion shared for the spirit with the highest recognition tendency on the planet nowadays.

*Let's become accomplices of the same passion.
Cheers!*

Mezcal Cómplice

Page	Name of the Mezcal	Rating
01		
02		
03		
04		
05		
06		
07		
08		
09		
10		
11		
12		
13		
14		
15		
16		
17		
18		
19		
20		
21		
22		
23		
24		
25		






Page	Name of the Mezcal	Rating
26		
27		
28		
29		
30		
31		
32		
33		
34		
35		
36		
37		
38		
39		
40		
41		
42		
43		
44		
45		
46		
47		
48		
49		
50		

Mezcal name: _____

Age / Type: _____ Mezcal master: _____

Distillery: _____ Agave / Maguey: _____

Region: _____ Alcohol degree: _____

Sensory analysis	Comments	Rating
Visual		
Feeling		
Aroma		
Flavor		
Finish		

Agave content (100% or mixto):	Price:
Tasting companion(s):	Tasting place and date:

General opinion:






Final rating: 

Mezcal name: _____

Age / Type: _____ Mezcal master: _____

Distillery: _____ Agave / Maguey: _____

Region: _____ Alcohol degree: _____

Sensory analysis	Comments	Rating
Visual		
Feeling		
Aroma		
Flavor		
Finish		

Agave content (100% or mixto):	Price:
Tasting companion(s):	Tasting place and date:

General opinion:






Final rating: 

Mezcal name: _____

Age / Type: _____ Mezcal master: _____

Distillery: _____ Agave / Maguey: _____

Region: _____ Alcohol degree: _____

Sensory analysis	Comments	Rating
Visual		
Feeling		
Aroma		
Flavor		
Finish		

Agave content (100% or mixto):	Price:
Tasting companion(s):	Tasting place and date:

General opinion:






Final rating: 

Mezcal name: _____

Age / Type: _____ Mezcal master: _____

Distillery: _____ Agave / Maguey: _____

Region: _____ Alcohol degree: _____

Sensory analysis	Comments	Rating
Visual		
Feeling		
Aroma		
Flavor		
Finish		

Agave content (100% or mixto):	Price:
Tasting companion(s):	Tasting place and date:

General opinion:






Final rating: 

Mezcal name: _____

Age / Type: _____ Mezcal master: _____

Distillery: _____ Agave / Maguey: _____

Region: _____ Alcohol degree: _____

Sensory analysis	Comments	Rating
Visual		
Feeling		
Aroma		
Flavor		
Finish		

Agave content (100% or mixto):	Price:
Tasting companion(s):	Tasting place and date:

General opinion:






Final rating: 

Mezcal name: _____

Age / Type: _____ Mezcal master: _____

Distillery: _____ Agave / Maguey: _____

Region: _____ Alcohol degree: _____

Sensory analysis	Comments	Rating
Visual		
Feeling		
Aroma		
Flavor		
Finish		

Agave content (100% or mixto):	Price:
Tasting companion(s):	Tasting place and date:

General opinion:






Final rating: 

Mezcal name: _____

Age / Type: _____ Mezcal master: _____

Distillery: _____ Agave / Maguey: _____

Region: _____ Alcohol degree: _____

Sensory analysis	Comments	Rating
Visual		
Feeling		
Aroma		
Flavor		
Finish		

Agave content (100% or mixto):	Price:
Tasting companion(s):	Tasting place and date:

General opinion:






Final rating: 

Mezcal name: _____

Age / Type: _____ Mezcal master: _____

Distillery: _____ Agave / Maguey: _____

Region: _____ Alcohol degree: _____

Sensory analysis	Comments	Rating
Visual		
Feeling		
Aroma		
Flavor		
Finish		

Agave content (100% or mixto):	Price:
Tasting companion(s):	Tasting place and date:

General opinion:






Final rating: 

Mezcal name: _____

Age / Type: _____ Mezcal master: _____

Distillery: _____ Agave / Maguey: _____

Region: _____ Alcohol degree: _____

Sensory analysis	Comments	Rating
Visual		
Feeling		
Aroma		
Flavor		
Finish		

Agave content (100% or mixto):	Price:
Tasting companion(s):	Tasting place and date:

General opinion:






Final rating: 

Mezcal name: _____

Age / Type: _____ Mezcal master: _____

Distillery: _____ Agave / Maguey: _____

Region: _____ Alcohol degree: _____

Sensory analysis	Comments	Rating
Visual		
Feeling		
Aroma		
Flavor		
Finish		

Agave content (100% or mixto):	Price:
Tasting companion(s):	Tasting place and date:

General opinion:

Final rating: 



CÓMPLICE DE AVENTURA

YOUNG MEZCAL

POWERFUL. PURE. PERSISTENT.

AGAVE / MAGUEY: Angustifolia Haw, Espadín, 8 to 10 years

FLAVOR: Citrus and fruity, brief but intense

COLOR: Crystalline

AROMA: Lightly smoked with herbal and mineral notes

PAIRING: White meat, Mexican chapulines, goat cheese, traditional Mexican cuisine or spicy dishes

Awards

Silver Medal San Francisco World
Spirits Competition 2017
Silver Medal SIP AWARDS 2017

NET CONTENT: 250 ml / 750 ml
Alcohol degree: 43°






Drink responsibly.

Mezcal name: _____

Age / Type: _____ Mezcal master: _____

Distillery: _____ Agave / Maguey: _____

Region: _____ Alcohol degree: _____

Sensory analysis	Comments	Rating
Visual		
Feeling		
Aroma		
Flavor		
Finish		

Agave content (100% or mixto):	Price:
Tasting companion(s):	Tasting place and date:

General opinion:






Final rating: 

Mezcal name: _____

Age / Type: _____ Mezcal master: _____

Distillery: _____ Agave / Maguey: _____

Region: _____ Alcohol degree: _____

Sensory analysis	Comments	Rating
Visual		
Feeling		
Aroma		
Flavor		
Finish		

Agave content (100% or mixto):	Price:
Tasting companion(s):	Tasting place and date:

General opinion:






Final rating: 

Mezcal name: _____

Age / Type: _____ Mezcal master: _____

Distillery: _____ Agave / Maguey: _____

Region: _____ Alcohol degree: _____

Sensory analysis	Comments	Rating
Visual		
Feeling		
Aroma		
Flavor		
Finish		

Agave content (100% or mixto):	Price:
Tasting companion(s):	Tasting place and date:

General opinion:






Final rating: 

Mezcal name: _____

Age / Type: _____ Mezcal master: _____

Distillery: _____ Agave / Maguey: _____

Region: _____ Alcohol degree: _____

Sensory analysis	Comments	Rating
Visual		
Feeling		
Aroma		
Flavor		
Finish		

Agave content (100% or mixto):	Price:
Tasting companion(s):	Tasting place and date:

General opinion:






Final rating: 

Mezcal name: _____

Age / Type: _____ Mezcal master: _____

Distillery: _____ Agave / Maguey: _____

Region: _____ Alcohol degree: _____

Sensory analysis	Comments	Rating
Visual		
Feeling		
Aroma		
Flavor		
Finish		

Agave content (100% or mixto):	Price:
Tasting companion(s):	Tasting place and date:

General opinion:

Final rating: 



CÓMPLICE DE AMOR

RESTED MEZCAL

DELICATE. SMOKED. SOFT.

AGAVE / MAGUEY: Angustifolia Haw, Espadín, 8 to 10 years

RESTED: 6 months in American white oak casks

FLAVOR: Citrus and fruity

COLOR: Gold

AROMA: Herbal note with a light touch of vanilla

PAIRING: Chocolate desserts and dishes with a sweet touch, such as Mexican traditional dish: chile en nogada

Awards

Silver Medal San Francisco World Spirits Competition 2017
Silver Medal SIP AWARDS 2017

NET CONTENT: 250 ml / 750 ml
Alcohol degree: 43°






Drink responsibly.

Mezcal name: _____

Age / Type: _____ Mezcal master: _____

Distillery: _____ Agave / Maguey: _____

Region: _____ Alcohol degree: _____

Sensory analysis	Comments	Rating
Visual		
Feeling		
Aroma		
Flavor		
Finish		

Agave content (100% or mixto):	Price:
Tasting companion(s):	Tasting place and date:

General opinion:






Final rating: 

Mezcal name: _____

Age / Type: _____ Mezcal master: _____

Distillery: _____ Agave / Maguey: _____

Region: _____ Alcohol degree: _____

Sensory analysis	Comments	Rating
Visual		
Feeling		
Aroma		
Flavor		
Finish		

Agave content (100% or mixto):	Price:
Tasting companion(s):	Tasting place and date:

General opinion:






Final rating: 

Mezcal name: _____

Age / Type: _____ Mezcal master: _____

Distillery: _____ Agave / Maguey: _____

Region: _____ Alcohol degree: _____

Sensory analysis	Comments	Rating
Visual		
Feeling		
Aroma		
Flavor		
Finish		

Agave content (100% or mixto):	Price:
Tasting companion(s):	Tasting place and date:

General opinion:






Final rating: 

Mezcal name: _____

Age / Type: _____ Mezcal master: _____

Distillery: _____ Agave / Maguey: _____

Region: _____ Alcohol degree: _____

Sensory analysis	Comments	Rating
Visual		
Feeling		
Aroma		
Flavor		
Finish		

Agave content (100% or mixto):	Price:
Tasting companion(s):	Tasting place and date:

General opinion:






Final rating: 

Mezcal name: _____

Age / Type: _____ Mezcal master: _____

Distillery: _____ Agave / Maguey: _____

Region: _____ Alcohol degree: _____

Sensory analysis	Comments	Rating
Visual		
Feeling		
Aroma		
Flavor		
Finish		

Agave content (100% or mixto):	Price:
Tasting companion(s):	Tasting place and date:

General opinion:

Final rating: 



CÓMPLICE DE ÉXITO

AGED MEZCAL

*PROFOUND. SWEET.
LONGSTANDING TASTE.*

AGAVE / MAGUEY: *Angustifolia Haw*,
Espadín, 8 to 10 years

AGED: 1 year in American white oak
casks

FLAVOR: Citrus and fruity

COLOR: Amber

AROMA: Light touch of wood,
tobacco and chocolate

PAIR: Meats as Serrano ham
and lamb

NET CONTENT: 250 ml / 750 ml
Alcohol degree: 43°






Drink responsibly.

Mezcal name: _____

Age / Type: _____ Mezcal master: _____

Distillery: _____ Agave / Maguey: _____

Region: _____ Alcohol degree: _____

Sensory analysis	Comments	Rating
Visual		
Feeling		
Aroma		
Flavor		
Finish		

Agave content (100% or mixto):	Price:
Tasting companion(s):	Tasting place and date:

General opinion:






Final rating: 

Mezcal name: _____

Age / Type: _____ Mezcal master: _____

Distillery: _____ Agave / Maguey: _____

Region: _____ Alcohol degree: _____

Sensory analysis	Comments	Rating
Visual		
Feeling		
Aroma		
Flavor		
Finish		

Agave content (100% or mixto):	Price:
Tasting companion(s):	Tasting place and date:

General opinion:






Final rating: 

Mezcal name: _____

Age / Type: _____ Mezcal master: _____

Distillery: _____ Agave / Maguey: _____

Region: _____ Alcohol degree: _____

Sensory analysis	Comments	Rating
Visual		
Feeling		
Aroma		
Flavor		
Finish		

Agave content (100% or mixto):	Price:
Tasting companion(s):	Tasting place and date:

General opinion:






Final rating: 

Mezcal name: _____

Age / Type: _____ Mezcal master: _____

Distillery: _____ Agave / Maguey: _____

Region: _____ Alcohol degree: _____

Sensory analysis	Comments	Rating
Visual		
Feeling		
Aroma		
Flavor		
Finish		

Agave content (100% or mixto):	Price:
Tasting companion(s):	Tasting place and date:

General opinion:






Final rating: 

Mezcal name: _____

Age / Type: _____ Mezcal master: _____

Distillery: _____ Agave / Maguey: _____

Region: _____ Alcohol degree: _____

Sensory analysis	Comments	Rating
Visual		
Feeling		
Aroma		
Flavor		
Finish		

Agave content (100% or mixto):	Price:
Tasting companion(s):	Tasting place and date:

General opinion:






Final rating: 

Mezcal name: _____

Age / Type: _____ Mezcal master: _____

Distillery: _____ Agave / Maguey: _____

Region: _____ Alcohol degree: _____

Sensory analysis	Comments	Rating
Visual		
Feeling		
Aroma		
Flavor		
Finish		

Agave content (100% or mixto):	Price:
Tasting companion(s):	Tasting place and date:

General opinion:






Final rating: 

Mezcal name: _____

Age / Type: _____ Mezcal master: _____

Distillery: _____ Agave / Maguey: _____

Region: _____ Alcohol degree: _____

Sensory analysis	Comments	Rating
Visual		
Feeling		
Aroma		
Flavor		
Finish		

Agave content (100% or mixto):	Price:
Tasting companion(s):	Tasting place and date:

General opinion:






Final rating: 

Mezcal name: _____

Age / Type: _____ Mezcal master: _____

Distillery: _____ Agave / Maguey: _____

Region: _____ Alcohol degree: _____

Sensory analysis	Comments	Rating
Visual		
Feeling		
Aroma		
Flavor		
Finish		

Agave content (100% or mixto):	Price:
Tasting companion(s):	Tasting place and date:

General opinion:






Final rating: 

Mezcal name: _____

Age / Type: _____ Mezcal master: _____

Distillery: _____ Agave / Maguey: _____

Region: _____ Alcohol degree: _____

Sensory analysis	Comments	Rating
Visual		
Feeling		
Aroma		
Flavor		
Finish		

Agave content (100% or mixto):	Price:
Tasting companion(s):	Tasting place and date:

General opinion:

Final rating: 



CÓMPLICE DE VIDA

SPECIAL RESERVE MEZCAL
ROBUST. CARAMEL.
DISTINGUISHED.

AGAVE / MAGUEY: Angustifolia
Haw, Espadín 8 to 10 years

AGED: 6 years in American
white oak casks

FLAVOR: Citrus and fruity

COLOR: Roasted ocher

AROMA: Wood and semisweet
chocolate

PAIRING: Cigar or blue cheese
such as Roquefort and Gorgonzola

NET CONTENT: 500 ml
Alcohol degree: 43°






Drink responsibly.

Mezcal name: _____

Age / Type: _____ Mezcal master: _____

Distillery: _____ Agave / Maguey: _____

Region: _____ Alcohol degree: _____

Sensory analysis	Comments	Rating
Visual		
Feeling		
Aroma		
Flavor		
Finish		

Agave content (100% or mixto):	Price:
Tasting companion(s):	Tasting place and date:

General opinion:






Final rating: 

Mezcal name: _____

Age / Type: _____ Mezcal master: _____

Distillery: _____ Agave / Maguey: _____

Region: _____ Alcohol degree: _____

Sensory analysis	Comments	Rating
Visual		
Feeling		
Aroma		
Flavor		
Finish		

Agave content (100% or mixto):	Price:
Tasting companion(s):	Tasting place and date:

General opinion:






Final rating: 

Mezcal name: _____

Age / Type: _____ Mezcal master: _____

Distillery: _____ Agave / Maguey: _____

Region: _____ Alcohol degree: _____

Sensory analysis	Comments	Rating
Visual		
Feeling		
Aroma		
Flavor		
Finish		

Agave content (100% or mixto):	Price:
Tasting companion(s):	Tasting place and date:

General opinion:






Final rating: 

Mezcal name: _____

Age / Type: _____ Mezcal master: _____

Distillery: _____ Agave / Maguey: _____

Region: _____ Alcohol degree: _____

Sensory analysis	Comments	Rating
Visual		
Feeling		
Aroma		
Flavor		
Finish		

Agave content (100% or mixto):	Price:
Tasting companion(s):	Tasting place and date:

General opinion:






Final rating: 

Mezcal name: _____

Age / Type: _____ Mezcal master: _____

Distillery: _____ Agave / Maguey: _____

Region: _____ Alcohol degree: _____

Sensory analysis	Comments	Rating
Visual		
Feeling		
Aroma		
Flavor		
Finish		

Agave content (100% or mixto):	Price:
Tasting companion(s):	Tasting place and date:

General opinion:






Final rating: 

Mezcal name: _____

Age / Type: _____ Mezcal master: _____

Distillery: _____ Agave / Maguey: _____

Region: _____ Alcohol degree: _____

Sensory analysis	Comments	Rating
Visual		
Feeling		
Aroma		
Flavor		
Finish		

Agave content (100% or mixto):	Price:
Tasting companion(s):	Tasting place and date:

General opinion:






Final rating: 

Mezcal name: _____

Age / Type: _____ Mezcal master: _____

Distillery: _____ Agave / Maguey: _____

Region: _____ Alcohol degree: _____

Sensory analysis	Comments	Rating
Visual		
Feeling		
Aroma		
Flavor		
Finish		

Agave content (100% or mixto):	Price:
Tasting companion(s):	Tasting place and date:

General opinion:






Final rating: 

Mezcal name: _____

Age / Type: _____ Mezcal master: _____

Distillery: _____ Agave / Maguey: _____

Region: _____ Alcohol degree: _____

Sensory analysis	Comments	Rating
Visual		
Feeling		
Aroma		
Flavor		
Finish		

Agave content (100% or mixto):	Price:
Tasting companion(s):	Tasting place and date:

General opinion:






Final rating: 

Mezcal name: _____

Age / Type: _____ Mezcal master: _____

Distillery: _____ Agave / Maguey: _____

Region: _____ Alcohol degree: _____

Sensory analysis	Comments	Rating
Visual		
Feeling		
Aroma		
Flavor		
Finish		

Agave content (100% or mixto):	Price:
Tasting companion(s):	Tasting place and date:

General opinion:






Final rating: 

Mezcal name: _____

Age / Type: _____ Mezcal master: _____

Distillery: _____ Agave / Maguey: _____

Region: _____ Alcohol degree: _____

Sensory analysis	Comments	Rating
Visual		
Feeling		
Aroma		
Flavor		
Finish		

Agave content (100% or mixto):	Price:
Tasting companion(s):	Tasting place and date:

General opinion:






Final rating: 

Mezcal name: _____

Age / Type: _____ Mezcal master: _____

Distillery: _____ Agave / Maguey: _____

Region: _____ Alcohol degree: _____

Sensory analysis	Comments	Rating
Visual		
Feeling		
Aroma		
Flavor		
Finish		

Agave content (100% or mixto):	Price:
Tasting companion(s):	Tasting place and date:

General opinion:

Final rating: 



CÓMPLICE DE PASIÓN

YOUNG MEZCAL
WILD AGAVES

UNTAMED. FREE. INTENSE.

Collection of selected mezcals from wild agaves with limited availability.

INSPIRACIÓN DE <i>Julián Fernández</i>	
MEZCAL ARTESANAL JOVEN	Cont. Net. 600 ml 46.3% Alc. Vol.
MARQUEO MEZCALERO	#BOTELLA LOTE AÑO
100% Maguey	AGAVES SILVESTRES
TEPEZTATE DE 35 AÑOS	
JABALÍ DE 30 AÑOS	
TOBALÁ DE 15 AÑOS	
DENOMINACIÓN DE ORIGEN PROTEGIDA	
SANTA MARÍA ALBARRADAS, OAXACA HECHO EN MÉXICO	

TOBALÁ
Potatorum, 15 years

TEPEZTATE
Marmorata, 35 years

ENSEMBLE
Convallis (Jabalí), 30 years
Potatorum (Tobalá), 15 years
Marmorata (Tepeztate), 35 years






Drink responsibly.

Mezcal name: _____

Age / Type: _____ Mezcal master: _____

Distillery: _____ Agave / Maguey: _____

Region: _____ Alcohol degree: _____

Sensory analysis	Comments	Rating
Visual		
Feeling		
Aroma		
Flavor		
Finish		

Agave content (100% or mixto):	Price:
Tasting companion(s):	Tasting place and date:

General opinion:






Final rating: 

Mezcal name: _____

Age / Type: _____ Mezcal master: _____

Distillery: _____ Agave / Maguey: _____

Region: _____ Alcohol degree: _____

Sensory analysis	Comments	Rating
Visual		
Feeling		
Aroma		
Flavor		
Finish		

Agave content (100% or mixto):	Price:
Tasting companion(s):	Tasting place and date:

General opinion:






Final rating: 

Mezcal name: _____

Age / Type: _____ Mezcal master: _____

Distillery: _____ Agave / Maguey: _____

Region: _____ Alcohol degree: _____

Sensory analysis	Comments	Rating
Visual		
Feeling		
Aroma		
Flavor		
Finish		

Agave content (100% or mixto):	Price:
Tasting companion(s):	Tasting place and date:

General opinion:






Final rating: 

Mezcal name: _____

Age / Type: _____ Mezcal master: _____

Distillery: _____ Agave / Maguey: _____

Region: _____ Alcohol degree: _____

Sensory analysis	Comments	Rating
Visual		
Feeling		
Aroma		
Flavor		
Finish		

Agave content (100% or mixto):	Price:
Tasting companion(s):	Tasting place and date:

General opinion:






Final rating: 

Mezcal name: _____

Age / Type: _____ Mezcal master: _____

Distillery: _____ Agave / Maguey: _____

Region: _____ Alcohol degree: _____

Sensory analysis	Comments	Rating
Visual		
Feeling		
Aroma		
Flavor		
Finish		

Agave content (100% or mixto):	Price:
Tasting companion(s):	Tasting place and date:

General opinion:






Final rating: 

Mezcal name: _____

Age / Type: _____ Mezcal master: _____

Distillery: _____ Agave / Maguey: _____

Region: _____ Alcohol degree: _____

Sensory analysis	Comments	Rating
Visual		
Feeling		
Aroma		
Flavor		
Finish		

Agave content (100% or mixto):	Price:
Tasting companion(s):	Tasting place and date:

General opinion:






Final rating: 

Mezcal name: _____

Age / Type: _____ Mezcal master: _____

Distillery: _____ Agave / Maguey: _____

Region: _____ Alcohol degree: _____

Sensory analysis	Comments	Rating
Visual		
Feeling		
Aroma		
Flavor		
Finish		

Agave content (100% or mixto):	Price:
Tasting companion(s):	Tasting place and date:

General opinion:






Final rating: 

Mezcal name: _____

Age / Type: _____ Mezcal master: _____

Distillery: _____ Agave / Maguey: _____

Region: _____ Alcohol degree: _____

Sensory analysis	Comments	Rating
Visual		
Feeling		
Aroma		
Flavor		
Finish		

Agave content (100% or mixto):	Price:
Tasting companion(s):	Tasting place and date:

General opinion:






Final rating: 

Mezcal name: _____

Age / Type: _____ Mezcal master: _____

Distillery: _____ Agave / Maguey: _____

Region: _____ Alcohol degree: _____

Sensory analysis	Comments	Rating
Visual		
Feeling		
Aroma		
Flavor		
Finish		

Agave content (100% or mixto):	Price:
Tasting companion(s):	Tasting place and date:

General opinion:






Final rating: 

Mezcal name: _____

Age / Type: _____ Mezcal master: _____

Distillery: _____ Agave / Maguey: _____

Region: _____ Alcohol degree: _____

Sensory analysis	Comments	Rating
Visual		
Feeling		
Aroma		
Flavor		
Finish		

Agave content (100% or mixto):	Price:
Tasting companion(s):	Tasting place and date:

General opinion:

Final rating: 



@mezcalcompliceUSA