

DAKABEND

Rum distilled from fresh cane juice using traditional craft methods on a mezcals pot still

"Best Rum" at the 2019 COCKTAIL SPIRITS event in Paris

High in the rugged Sierra Norte of northern Oaxaca state, in the tiny pueblo of San Cristóbal Lachiroag, brothers Edgar and Elisandro Gonzales, the maestros behind



Mezcal Tosba, have created a beautiful rum agricole from local high-mountain sugar cane. Produced **using traditional hand methods developed for mezcals**, DAKABEND is wonderfully lively, tasty, and smooth; using fresh juice means none of the heaviness or alcoholic harshness (usually disguised by adding a lot of sugar) of the rums you may be used to. This is a superb artisanal distilled spirit.

