

## CUISHE LOT 02

## MADE IN OAXACA, MEXICO 100% AGAVE

**96 PROOF** 

48% ALC. BY VOL.

El Buho Especial brings delicious, limited edition mezcals made from rare and wild agaves. Unlike most mezcals, the Cuishe varietal is unique because it is cooked with the trunk of the plant. This drives a vibrant express full of mineral, grassy, and dark chocolate flavors with a spicy finish.



## **PROVENANCE**

MAESTRO MEZCALERO

Octavio Jimenez Monterroza

AGAVE ORIGIN

San Pablo Huixtepec, Oaxaca

AGAVE TYPE

Wild Agave Karwinskii

**AGAVE COOK** 

~ 7 days in a stone oven

FERMENTATION

9 days in pine vats

MASH

Horse-drawn tahona

**DISTILLATION** 

2x in copper stills

**YEAST** 

Wild

**AGING** 

Stainless steel for 12 months

**BATCH SIZE** 

1,297 liters

LOT

02/CSH

**YEAR** 

2016