

TEPEZTATE 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. This tepeztate expression comes from multiple batches of the rare agave, which grows wild off the mountainsides. The plant ages 25-30 years before harvesting and requires a 3rd distillation due to its low sugar content. Made only in limited edition batches, savor the tropical fruit, sandalwood and exotic peppers notes.



PROVENANCE

MAESTRO MEZCALERO

Octavio Jimenez Monterroza

AGAVE ORIGIN

Santa Maria Zoquitlan, Oaxaca

AGAVE TYPE

Wild Agave Marmorata

AGAVE COOK

~ 5 days in a stone oven

FERMENTATION

9 days in pine vats

MASH

Horse-drawn tahona

DISTILLATION

3x in copper stills

YEAST

Wild

AGING

Stainless steel for 20 months

BATCH SIZE

1,680 liters

LOT

02/TPZ

YEAR

2016