

100% AGAVE EL BUHO MEZCAL

ESPECIAL

LOGO BY THOMAS HOOPER



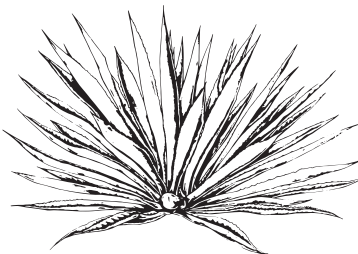
ENSAMBLE LOT 01

MADE IN OAXACA, MEXICO
100% AGAVE

100 PROOF

50% ALC. BY VOL.

This Ensamble is crafted from four agave plants; the Arroqueño, the Coyote, the Barril, and the Cuishe. Using different varieties of agave is the most traditional way to make mezcal. All the different agaves are kept together during the cook, mash, fermentation and the distillation. Banana is immediately on the nose and is balanced out by a dry, fatty mouth feel with intense flavors of pineapple, roasted agave and vanilla. The finish is a dark caramel with sprinkles of pepper salt.



50% WILD AGAVE AMERICANA
(25% Arroqueño, 25% Coyote)



50% WILD AGAVE KARWINSKII
(25% Barril, 25% Cuishe)

PROVENANCE

MAESTRO MEZCALERO
Octavio Jimenez Monterroza

AGAVE ORIGIN
San Pablo Huixtepec, Oaxaca

AGAVE TYPE
Wild Agave Americana
Wild Agave Karwinskii

AGAVE COOK
~ 7 days in a stone oven

FERMENTATION
7 days in pine vats

MASH
Horse-drawn tahona

DISTILLATION
2x in copper stills

YEAST
Wild

AGING
Rested in plastic for 7 months

BATCH SIZE
1,174 liters

LOT
01/ENS

YEAR
2018