

100% AGAVE EL BUHO MEZCAL

ESPECIAL

LOGO BY THOMAS HOOPER



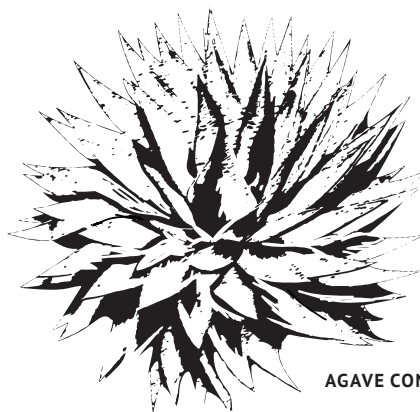
JABALI LOT 02

MADE IN OAXACA, MEXICO
100% AGAVE

100 PROOF

50% ALC. BY VOL.

The jabali agave is notorious for being the most difficult agave to work with due to the foam, which is generated by saponins, it produces and the lower sugar content. This agave is named after the wild boar because of its spikey, curved leaf resemblance to the animal. A velvety and bright expression, the Jabali has strong baking spice on the nose with light citric notes. White pepper, cinnamon, and lime all interplay to create a tannic and chocolatey spirit.



AGAVE CONVALLIS

PROVENANCE

MAESTRO MEZCALERO

Octavio Jimenez Monterroza

DISTILLATION

4x in copper stills

AGAVE ORIGIN

Santa Maria Zoquitlan, Oaxaca

YEAST

Wild

AGAVE TYPE

Agave Convallis

AGING

Stainless steel for 8 months

AGAVE COOK

~ 5 days in a stone oven

BATCH SIZE

738 liters

FERMENTATION

10 days in pine vats

LOT

02/JAB

MASH

Horse-drawn tahona

YEAR

April 2018