

# 100% AGAVE EL BUHO MEZCAL

## ESPECIAL

LOGO BY THOMAS HOOPER



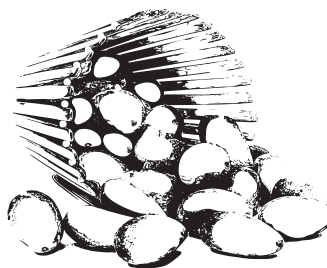
# MANGO MEZCAL LOT 01

MADE IN OAXACA, MEXICO  
100% AGAVE

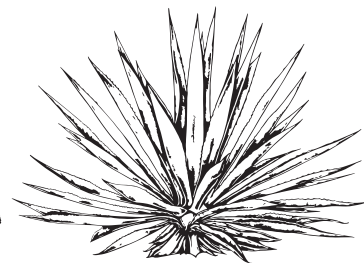
96 PROOF

48% ALC. BY VOL.

El Buho Especial brings delicious, limited edition mezcals made from rare and wild agaves. This Mango expression is made by adding ripe mangos to the third distillation of our Espadin, much like the style of Pechuga mezcal, only without the protein. The additional sugar content from the mangos results in a higher proof spirit in the third distillation and pushes a fuller flavor. An overwhelming nose of ripe mango followed by a smooth agave distillate reminiscent of a pechuga. Cooked agave finish with green pepper notes.



SPECIAL 3RD DISTILLATION  
WITH RIPE MANGOS



CULTIVATED AGAVE  
ANGUSTIFOLIA

## PROVENANCE

### MAESTRO MEZCALERO

Octavio Jimenez Monterroza

### DISTILLATION

2x without, 1x with mangos  
in copper stills

### AGAVE ORIGIN

Santiago Matatlán, Oaxaca

### YEAST

Wild

### AGAVE TYPE

Cultivated Agave Angustifolia

### AGING

None

### AGAVE COOK

~ 7 days in a stone oven

### BATCH SIZE

409 liters

### FERMENTATION

8 days in pine vats

### LOT

01/MNGO

### MASH

Horse-drawn tahona

### YEAR

May 2018

EL BUHO<sup>®</sup> especial

MEZCAL ARTESANAL • PRODUCT OF MEXICO

Joven • 100% Agave • 48% ALC/VOL • 750 ml

Protected Denomination of Origin