

100% AGAVE EL BUHO MEZCAL

ESPECIAL

LOGO BY THOMAS HOOPER



PULQUERO LOT 01

MADE IN OAXACA, MEXICO
100% AGAVE

96 PROOF

48% ALC. BY VOL.

This agave matures at 15-20 years of age and is the largest of all agaves, occasionally reaching a weight of more than 4,000lbs and its leaves over 14 ft. It is also the same plant that produces 'pulque'. The chalky nose blends nicely with a dry lactose mixed with green fruit on the palate. Minerals and sea salt settle in the mid-palate before moving to a dry, citric finish.



WILD AGAVE
AMERICANA

PROVENANCE

MAESTRO MEZCALERO

Octavio Jimenez Monterroza

DISTILLATION

2x in copper stills

AGAVE ORIGIN

San Pablo Guila, Oaxaca

YEAST

Wild

AGAVE TYPE

Wild Agave Americana

AGING

Rested in plastic for 7 months

AGAVE COOK

~ 5 days in a stone oven

BATCH SIZE

383 liters

FERMENTATION

10 days in pine vats

LOT

01/PLQ

MASH

Horse-drawn tahona

YEAR

October 2017