

100% AGAVE EL BUHO MEZCAL

ESPECIAL

LOGO BY THOMAS HOOPER

AÑEJO LOT 01

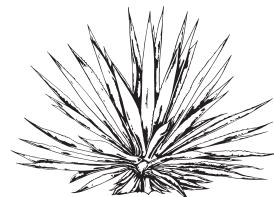
MADE IN OAXACA, MEXICO
100% AGAVE

94 PROOF

47% ALC. BY VOL.

When TJ Steele arrived at the Don Isaac Distillery in 2007, he noticed many wood barrels lining the wall of the tasting room. Maestro mezcalero Octavio Jimenez Monterroza had been storing Espadin mezcal in these French Oak barrels for his own personal enjoyment. One day Octavio surprised us by offering 1,000 liters! We then registered it with the Consejo Regulador de Mezcal (CRM) and are very proud to officially release a certified six-year Extra Extra Añejo mezcal. We find this to be unique, delicious and balanced.

Vibrant tasting notes include butterscotch, agave, roasted pineapple, vanilla, and oak with many nuances underneath.



PROVENANCE

MAESTRO MEZCALERO

Octavio Jimenez Monterroza

DISTILLATION

2x in copper stills

SCIENTIFIC NAME

Agave Angustifolia

BARREL

French Oak

AGAVE ORIGIN

Hornos field, Santiago Matatlan

YEAST

Wild

AGAVE TYPE

Cultivated Agave Angustifolia

AGING

6 years certified, many years uncertified

AGAVE COOK

~ 7 days in a stone oven

BATCH SIZE

977 liters

FERMENTATION

7-8 days in pine vats

LOT

01/AÑEJO

MASH

Horse-drawn tahona

YEAR

Pre - 2010

