

100% AGAVE EL BUHO MEZCAL

ESPECIAL

LOGO BY THOMAS HOOPER



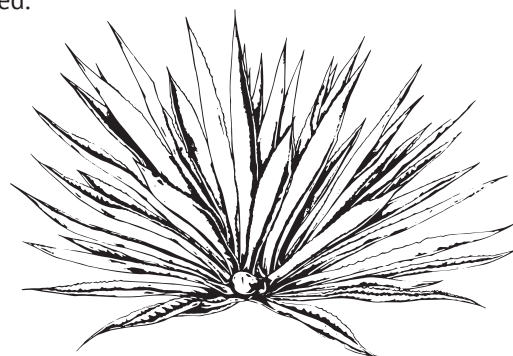
ARROQUEÑO LOT 01

MADE IN OAXACA, MEXICO
100% AGAVE

100 PROOF

53% ALC. BY VOL.

The Arroqueno agave takes about 15 to 20 years to mature. One of the singularities of these plants is their size, with harvested pinas weighing up to 300kgs. This makes them one of the largest plants mezcal is made from. With a smooth start of bold roasted agave flavor, this velvety mezcal has an incredible texture of light fruit notes and a long-lasting finish. At 106 proof, this mezcal expression's heat is elegant and balanced.



WILD AGAVE AMERICANA VAR. OAXACENSIS
(Arroqueno)

PROVENANCE

MAESTRO MEZCALERO

Octavio Jimenez Monterroza

DISTILLATION

2x in copper stills

AGAVE ORIGIN

San Baltazar Guelavila, Oaxaca

YEAST

Wild

AGAVE TYPE

Wild Agave Americana var.
Oaxacensis

AGING

Rested in plastic for
24 months

AGAVE COOK

~ 6 days in a stone oven

BATCH SIZE

1,247 liters

FERMENTATION

6 days in pine vats

LOT

01/ARQ

MASH

Horse-drawn tahona

YEAR

December 2017

EL BUHO[®] especial

MEZCAL ARTESANAL • PRODUCT OF MEXICO

Joven • 100% Agave • 53 %ALC/VOL • 750 ml

Protected Denomination of Origin