

100% AGAVE EL BUHO MEZCAL

ESPECIAL

LOGO BY THOMAS HOOPER



ESPADIN CAPÓN

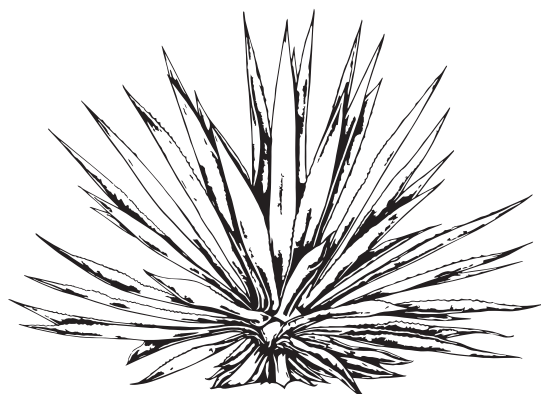
LOT ESPECIAL BUHO II

MADE IN OAXACA, MEXICO
100% AGAVE

94 PROOF

47% ALC. BY VOL.

This special batch of mezcal is made exclusively from Espadín agave planted 10 years ago by the Jimenez Mendez family in their field (hornos), in Santiago Matatlán, Oaxaca. After nine years the agave sprouted quiotes, which were cut, and left in the field for one year before harvesting. The resulting mezcal is a coveted, family treasure called "PURO CAPÓN."



AGAVE ANGUSTIFOLIA

PROVENANCE

MAESTRO MEZCALERO
Octavio Jimenez Mendez

AGAVE ORIGIN
Santiago Matatlan, Oaxaca

AGAVE TYPE
Agave Angustifolia
Capon in field for a year

AGAVE COOK
~ 7 days in a stone oven

FERMENTATION
10 days in pine vats

MASH
Horse-drawn tahona

DISTILLATION
2x in copper stills

YEAST
Wild

AGING
None

BATCH SIZE
937 liters

LOT
Especial Buho II

YEAR
December 2019