

100% AGAVE EL BUHO MEZCAL

ESPECIAL

LOGO BY THOMAS HOOPER

MEXICANO LOT 01

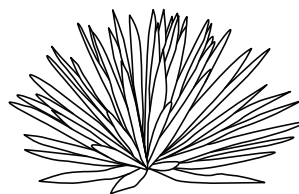
MADE IN OAXACA, MEXICO
100% AGAVE

94 PROOF

47% ALC. BY VOL.

In our experience the mezcales from Agave Rhodacantha are special, delicate distillates. The is similar in shape to the Espadin and typically smaller in size. This type of agave can reach maturity in fewer than 10 years but is known to sprout a qurote around 12 years. Although this particular agave carries many names throughout Oaxaca, the mezcales made from this species have a signature flavor across regions that often have beautiful vanilla, floral and chocolate note coated in an oily and thick texture.

We are excited to share this first release of Mexicano and find it to be a delicate, balanced mezcal that is best sipped.



AGAVE RHODACANTHA

PROVENANCE

MAESTRO MEZCALERO

Octavio Jimenez Monterroza

DISTILLATION

2x in copper stills

AGAVE SOURCE

San Carlos Yautepec

YEAST

Wild

AGAVE TYPE

Agave Rhodacantha

AGING

None

AGAVE COOK

~ 7 days in a stone oven

BATCH SIZE

732 liters

FERMENTATION

8-9 days in pine vats

LOT

01/MEX

MASH

Horse-drawn tahona

YEAR

2020

