

Mezcal Vago

A-19-TC-18 Ensemble de Aquilino

Mezcalero: Aquilino García López

Agave: Tepeztate 53% (57 piñas/2,199 kg)
Cuixe 57% (103 piñas/1,972 kg)

Village: Candelaria Yegolé, Oaxaca

Harvest: 5 September - 6 September 2018

Roast: 7 September - 10 September 2018

Grind: Stone Tahona
10 September - 11 September 2018

Fermentation: 4,498 Liters of Begazo
2 Days Dry
414 Liters of River Water
3 Days Wet
4,912 Liters of Must

1st Distillation: 15 September - 16 September 2018

Yield: 798 Liters @ 20.20% ABV

2nd Distillation: 17 September 2019

Yield: 232 Liters @ 56.9%ABV

Adjustment: 25 Liters Distilled Well Water

Final Batch: 257 Liters @ 51.79% ABV

Price: \$

100% Maguey Made in México

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Ensamble

By Aquilino García

Maguey 53% Tepeztate, 47% Cuixe
Village Candelaria Yegolé
Grind Stone
Type of Still Copper
Distillation Date Septemeber 2018
Batch Size Liters 254
Class Joven
Category Mezcal Artesanal



51.8 % Alc. By Vol. 750 ml
DENOMINATION OF ORIGIN PROTECTED