

Mezcal Vago

Colorado Batch Ensamble de Joel Barriga
Batch J-02-TTOB-20 (216 liters)

Mezcalero:	Joel Barriga Aragón
Agave:	Tepeztate (a. Marmorata) (60 piñas/2,000 kg) Tobalá (a. Potatorum) (50 piñas/1,000 kg)
Harvest:	19 February 2020
Village:	Hacienda Tapanala, Oaxaca
Roast:	20 February - 24 February 2020
Grind:	Stone Tahona
Fermentation:	Pine Wood 1-3 Days Dry Addition of River Water 3-4 Days Wet 4,235 Liters of Tepache
Distillation:	Double-Distilled in 250-Liter Copper Stills 1st Run: 640 Liters @ 30.80% ABV 2nd Run: 173 Liters @ 64.00% ABV
Adjustment:	43 Liters Distilled Water Final Batch: 216 Liters @ 50.71% ABV
Tasting Notes:	Honey, Caramel, Grilled Pineapple, Ash, Lime Pulp, Mint, Thyme, Lemon Peel, Gardenia, Honey
Class/Category:	Joven/Artesanal

