

# Mezcal Vago

Ensamble de Emigdio

E-05-TOBEMC-19

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<b>Mezcalero:</b>	Emigdio Jarquín Ramirez
<b>Agave:</b>	Tobalá (431 piñas/4,915 kg) Espadín (60 piñas/4,178 kg) Madre Cuixe (16 piñas/594 kg)
<b>Village:</b>	Nanche, Miahuatlán, Oaxaca
<b>Harvest:</b>	5 February - 8 February 2019
<b>Roast:</b>	10 February - 14 February 2019
<b>Grind:</b>	Stone Tahona 16 February - 2 March 2019
<b>Fermentation:</b>	Pine Wood 1-3 Days Dry Addition of 4,236 L. Well Water 3-4 Days Wet 11,108 L. Tepache (Must)
<b>Distillation:</b>	Double-Distilled in 250-Liter Copper Still 2,000 L. Ordinario (First-Run) @ 27% ABV 557 Liters Mezcal @ 60.50% ABV
<b>Adjustment:</b>	130 L. 4:1 Blend Water: Colas @ 9.23 % ABV
<b>Final Batch:</b>	683 L. @ 49.86% ABV
<b>Tasting Notes:</b>	Honey, Roasted Plantain, Pineapple, Banana, Ash, Dusty Air, Mint, Granite, Salt Air, Citrus Pulp - Changes with Agave Blend
<b>Class/Category:</b>	Joven/Artesanal
<b>Price:</b>	\$

