



<b>Mezcalero:</b>	Emigdio Jarquín Ramirez
<b>Agave:</b>	100% Tepeztate (35 piñas/2,130 kg)
<b>Village:</b>	El Nanche, Miahuatlán, Oaxaca
<b>Harvest:</b>	1 March 2019
<b>Roast:</b>	2 March - 5 March 2019
<b>Grind:</b>	Tahona
<b>Fermentation:</b>	Pine Wood 2 Days Dry Addition of River Water 4 Days Wet 3,129 Liters of Must
<b>1st Distillation:</b>	Double-Distilled in 250-liter Copper Pots 1st Run: 500 Liters @ 18% ABV 2nd Run: 143 Liters @ 59% ABV
<b>Adjustment:</b>	31 Liters Colas/Agua blend @ 5.16% ABV
<b>Final Batch:</b>	171 Liters @ 50.3% ABV
<b>Aging:</b>	50 liters rested one year in sealed glass vessels
<b>Class/Category:</b>	Madurado en Vidrio/Artesanal
<b>Tasting Notes:</b>	White garden flowers, spearmint, eucalyptus, chalk, dried hay, honey, caramel, slate, lemon peel, lime peel, bergamot

This special release of Tepeztate is an exciting collaboration with Argonaut Liquors in Denver, CO. With Vago Co-Founders Judah Kuper and Dylan Sloan having Colorado roots, it has always been a “home market” of sorts, with some of our biggest fans and best friends. Argonaut is no exception. We are very excited to share this special batch of 50 liters of Tepeztate from Emigdio Jarquín that we put aside to rest in glass for one year, allowing it to be designated as Madurado en Vidrio.

