

Mezcal Vago

Ensamble de Emigdio

E-16-TTOBE-19

Each Ensamble batch from Mezcal Vago is a unique treasure. The Agave types and ratios are not recipes, but derived from availability and the expertise of the Mezcalero. The Agave blend/ratio will never be repeated, therefore each batch is a complete one-off and coveted by connoisseurs.

Batch E-16-TTOBE-19 is an incredible blend of Tepeztate, Tobalá, and Espadín. This florality of this batch is strong on the nose, blending together some of the most sought-after agave in mezcal.

Mezcalero:	Emigdio Jarquín Ramirez
Agave:	Tepeztate 52% Tobalá 35% Espadín 13%
Village:	Nanche, Miahuatlán, Oaxaca
Roast:	Stone-lined Earthen Pit 3 Days
Grind:	Stone Tahona
Fermentation:	Pine Wood
Distillation:	Double-Distilled in 250-Liter Copper Still
Final Batch:	546 L. @ 51.5% ABV 118 Six-Pack Cases
Tasting Notes:	Lilac & Orange Blossoms, Honey, Roasted Plantain, Cinder, Mint, Granite, Salt Air, Citrus Pulp, Black Pepper, Dried Corriander, Green Chile
Class/Category:	Joven/Artesanal

