

# Mezcal Vago

Ensamble de Emigdio  
E-17-MXC-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-17-MXC-19 is the next entry in our series of ensambles from mezcalero Emigdio Jarquín, and quite frankly, is one of our favorites. The herbal Agave Mexicano combined with the dry, dusty profile of Agave Cuixe produced a well balanced, exquisite mezcal.

<b>Mezcalero:</b>	Emigdio Jarquín Ramirez
<b>Agave:</b>	Mexicano 53% (70 piñas/2,637 kg) Cuixe 47% (63 piñas/2,337 kg)
<b>Village:</b>	Nanche, Miahuatlán, Oaxaca
<b>Harvest:</b>	22 April - 25 April 2019
<b>Roast:</b>	27 April - 10 May 2019
<b>Grind:</b>	Stone Tahona 18 May - 25 May 2019
<b>Fermentation:</b>	Pine Wood 1-3 Days Dry Addition of 1,762 L. Well Water 3-4 Days Wet 6,820 L. Tepache (Must)
<b>Distillation:</b>	Double-Distilled in 250-Liter Copper Still
<b>Final Batch:</b>	488 L. @ 50.89% ABV 104 Six-Pack Cases
<b>Tasting Notes:</b>	White Garden Flower, Ash, Dusty Air, Mint, Granite, Sea Air, Baking Spice, Dry Cocoa
<b>Class/Category:</b>	Joven/Artesanal

