

# Mezcal Vago

## Espadín en Barro

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<b>Mezcalero:</b>	Salomón Rey Rodriguez (Tio Rey)
<b>Agave:</b>	Espadín (a. Angustifolia) Cultivated, 8 - 12 Years Old
<b>Village:</b>	Gulerá, Sola de Vega, Oaxaca
<b>Grind:</b>	By Hand with Canoa y Mazo
<b>Fermentation:</b>	Pine Wood 1-3 Days Dry Addition of Spring Water 3-4 Days Wet
<b>Distillation:</b>	Double-Distilled in 45 - 50-Liter Clay Stills
<b>Adjustment:</b>	Distilled to Proof
<b>Tasting Notes:</b>	Wet Soil, Dried Stone Fruit, Salt, Aged Cheese, Molasses, Honey, Wet Foliage, Grilled Pineapple, Caramel
<b>Class/Category:</b>	Joven/Ancstral
<b>Price:</b>	\$

