



Mezcalero:	Salomón Rey Rodriguez
Agave:	100% Espadín (69 piñas/4,743 kg)
Village:	Gulerá, Sola de Vega, Oaxaca
Harvest:	19 October - 23 October 2018
Roast:	24 October - 29 October 2019
Grind:	Canoa y Mazo (Mallet)
Fermentation:	Pine Wood 2 Days Dry Addition of Spring Water 4 Days Wet 5,443 Liters of Must
1st Distillation:	Double-Distilled in 45-Liter Clay Pots 1st Run: 770 Liters @ 24.51% ABV 2nd Run: 423 Liters @ 49.30% ABV
Adjustment:	Distilled to Proof
Final Batch:	423 Liters @ 48.3% ABV
Aging:	93 liters rested for six months in 100-year-old family heirloom clay cántaros, then rested another year in sealed glass vessels.
Class/Category:	Madurado en Vidrio/Artesanal
Tasting Notes:	White garden flowers, spearmint, eucalyptus, chalk, dried hay, honey, caramel, slate, lemon peel, lime peel, bergamot

This incredible New Orleans special edition is a project we have been working on with our friends at VALS for over a year and a half. After tasting this gem at our office, they knew they had to have it behind the bar to share with friends. We could not be happier with this silky batch of Espadín distilled to proof in clay by Tío Rey and aged for six months in heirloom Clay jugs from Aquilino's family, then rested another year in sealed glass garrafones.

