

Mezcal Vago

Barril en Barro

S-18-B-19

Mezcalero:	Salomón Rey Rodriguez (Tio Rey)
Agave:	Barril (a. Karwinskii) (40 piñas/1,814 kg.) Wild and Cultivated, 15 - 18 Years Old
Village:	Gulerá, Sola de Vega, Oaxaca
Harvest:	5 October 2019
Roast:	12 October - 16 October 2019
Grind:	By Hand with Canoa y Mazo 16 October - 17 October 2019
Fermentation:	Pine Wood 1-3 Days Dry Addition of 327 L. Spring Water 3-4 Days Wet 2,078 L. Tepache (Must)
Distillation:	Double-Distilled in 45 - 50-Liter Clay Stills 430 L. Ordinario (First-Run) 245 L. @ 47.90% ABV
Adjustment:	Distilled to Proof
Batch Size:	245 Liters
Tasting Notes:	Wet Soil, Dried Stone Fruit, Salt, Aged Cheese, Molasses, Honey, Wet Foliage, Grilled Pineapple, Caramel, White Flowers, Mint, Caramelized Banana, Dried Hay
Class/Category:	Joven/Ancestral

