

# Mezcal Vago

Mexicano de Aquilino

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<b>Mezcalero:</b>	Aquilino García López
<b>Agave:</b>	Mexicano (a. Rhodacantha) Cultivated, 5 - 8 Years Old
<b>Village:</b>	Candelaria Yegolé, Oaxaca
<b>Grind:</b>	Stone Tahona
<b>Fermentation:</b>	Pine Wood 1-3 Days Dry Addition of River Water 3-4 Days Wet
<b>Distillation:</b>	Double-Distilled in 250 - 300 Liter Copper Stills
<b>Adjustment:</b>	4:1 Blend Water: Colas
<b>Tasting Notes:</b>	Spearmint, Gardenia, Peony, Citrus Rind, Eucalyptus, Cotton Candy, Cocoa Nib, Allspice
<b>Class/Category:</b>	Joven/Artesanal
<b>Price:</b>	\$

