



ESPADIN

- Maestro Mezcalero – Pedro Hernandez
- Village – San Baltazar Guelavila, Oaxaca
- Agave – Cultivated Espadin (Angustifolia)
- Roast – Red Oak and Mesquite
- Mill – Horse Drawn Tahona
- Distillation – 2x in copper Alembic
- Aroma – Fruity, musty with light smoke
- Palate – Cooked agave, sweet and slightly bitter
- Finish – Long, spicy and powerful.

OLLA

- Maestro Mezcalero – Alberto Vasquez
- Village – Sola de Vega, Oaxaca
- Agave – Cultivated Espadin (Angustifolia)
- Roast – Red Oak and Mesquite
- Mill – Horse Drawn Tahona
- Distillation – 2x in clay pot
- Aroma – Fruity and earthy
- Palate – Lightly sweet and fruity
- Finish – Intense, robust fruit

ENSAMBLE

- Maestro Mezcalero – Cirilo Hernandez
- Village – San Baltazar Guelavila, Oaxaca
- Agave – Wild: Tobala, Tobasiche, Lumbre & Ciral
- Roast – Red Oak and Mesquite
- Mill – Horse Drawn Tahona
- Distillation – 2x in copper alembic
- Aroma – Gentle Balance of spice toast and fruit
- Palate – Balance fruit, smoke and herbs.
- Finish – Elegant and persistent

ARROQUENO

- Maestro Mezcalero – Adrian Bautista
- Village – Rio de Ejutla, Oaxaca
- Agave – Wild Arroqueno (Americana Oaxaquensis)
- Roast – Red Oak and Mesquite
- Mill – Bull Drawn Tahona
- Distillation – 2x in copper alembic
- Aroma – Fruity with light notes of Earth and Herbs
- Palate – High energy fruit notes are balanced with clay and smoke
- Finish – Earthy with bright acidity



BARRIL

- Maestro Mezcalero – Adrian Bautista
- Village – Rio de Ejutla, Oaxaca
- Agave – Wild Barril (Karwinskii)
- Roast – Red Oak and Mesquite
- Mill – Bull Drawn Tahona
- Distillation – 2x in copper alembic
- Aroma – Herbaceous, peppery and gamey
- Palate – Smoke, smoked meats
- Finish – Balanced with smoke and sweet



LUMBRE

- Maestro Mezcalero – Pedro Hernandez
- Village – San Baltazar Guelavila, Oaxaca
- Agave – Wild Lumbre
- Roast – Red Oak and Mesquite
- Mill – Horse Drawn Tahona
- Distillation – 2x in copper alembic
- Aroma – Sweet and fresh
- Palate – Dry, fruity and elegant
- Finish – Fruit, spice with hints of cacao



MADRECUISHE

- Maestro Mezcalero – Pedro Hernandez
- Village – San Baltazar Guelavila, Oaxaca
- Agave – Wild Madrecuishe (Karwinskii)
- Roast – Red Oak and Mesquite
- Mill – Horse Drawn Tahona
- Distillation – 2x in copper alembic
- Aroma – Earthy and vegetal
- Palate – Dry and spicy with notes of Evergreen
- Finish – Intensely spicy with a numbing effect

MEXICANO

- Maestro Mezcalero – Adrian Bautista
- Village – Rio de Ejutla, Oaxaca
- Agave – Wild Mexicano (Rhodacantha)
- Roast – Red Oak and Mesquite
- Mill – Bull Drawn Tahona
- Distillation – 2x in copper alembic
- Aroma – Fermented fruits
- Palate – Intense and sweet
- Finish – Intense, robust fruit

TOBASICHE

- Maestro Mezcalero – Adrian Bautista
- Village – Rio de Ejutla, Oaxaca
- Agave – Wild Tobasiche (Karwinskii)
- Roast – Red Oak and Mesquite
- Mill – Bull Drawn Tahona
- Distillation – 2x in copper alembic
- Aroma – Earthy and smoky
- Palate – Strong notes of minerals and earth
- Finish – Long Earthy Finish

TOBALA

- Maestro Mezcalero – Pedro Hernandez
- Village – San Baltazar Guelavila, Oaxaca
- Agave – Wild Tobala (Potatorum)
- Roast – Red Oak and Mesquite
- Mill – Horse Drawn Tahona
- Distillation – 2x in copper alembic
- Aroma – Floral and herbaceous
- Palate – Flowers, spice and rich
- Finish – Sweet and earthy



TEPEXTATE

- Maestro Mezcalero – Pedro Hernandez
- Village – San Baltazar Guelavila, Oaxaca
- Agave – Wild Tepextate (Marmorata)
- Roast – Red Oak and Mesquite
- Mill – Horse Drawn Tahona
- Distillation – 2x in copper alembic
- Aroma – Chilies and herbs
- Palate – Bold notes of green chilies and spice
- Finish – Intense spicy finish

COYOTE

- Maestro Mezcalero – Pedro Hernandez
- Village – San Baltazar Guelavila, Oaxaca
- Agave – Wild Coyote
- Roast – Red Oak and Mesquite
- Mill – Horse Drawn Tahona
- Distillation – 2x in copper alembic
- Aroma – Herbal with slight fruity tones
- Palate – Gentile and round mouth feel with herbs and spice. Both sweet and salty
- Finish – Rich notes of cooked agave