

TEQUILERO

(A. TEQUILANA)

ISIDRO RODRIGUEZ

Rio de Parras, Querendaro Michoacán
0125IRM, 48%, 400 bottles, January, 2025

The positive results from Isidro's experiment with tequilana agaves in 2024 prompted him to buy another truckload of plants from Maravatio, about 40 miles northeast of his home. The batch showcases the character of the tequilana agaves as well as anything produced in Jaslico, but Isidro's smaller scale and more traditional / less industrial techniques preserve a world of terroir that gets stripped out of modern tequilas.

Isidro is a first generation mezcalero who began distilling when he was 19 years old. After sharing his village's communal vinata for many years, he built his own in 2015, where he currently works with his sons and son-in-law.

PRODUCTION

OVEN:	7 ton pit
COOK TIME:	8 Days
WOOD:	encino
REST:	none
MILL:	by hand in eucalyptus "canoas"
FERM TANKS:	stone pits
WATER:	spring (+ pulque)
FERM. TIME:	8-10 days
DISTILLATIONS:	two
STILLS:	300 liter filipino (copper/oyamel)
ADJUSTMENT:	flores y colas*

*Commonly known as "puntas" in Oaxaca, "flores" are the local name for the high proof alcohol that comes off of the still early in the second distillation



MAL BIEN