



JUAN FERNÁNDEZ - CENIZO

FOREST LECHUGUILLA

MAESTRO VINATERO - Juan Fernández, 5th generation

MAESTRO TUMBADOR - Cruz, 1st generation

PLANT - 100% wild Maguey Cenizo (the agave plant)

VINATA - Madera, Chihuahua, MX

CLIMATE - Coniferous forests, humid summers but cold & dry winters, elevation 5,000' to 7,000'

PLANT MATURITY - Madurado en verde 15 years

ROAST - 3 days in an underground conical horno with pine wood, covered with volcanic stone

CRUSH - Mechanical

WILD FERMENTATION - 7-10 days in stainless steel, tomba, & pine lined pits

DISTILLATION - Stainless steel alembic with a copper condenser, first with pine wood & then with gas

ADJUSTMENT METHOD - With colas until it is parejo

TASTING NOTES -

AROMA - Wet slate, jerky, ripe papaya

TASTE - Salt water taffy, watermelon, flint

TEXTURE - Mineral dry, oily mid-palate, mouthwatering

BATCHES RELEASED - Visit Lot001Brands.com

