

CUENTACUENTOS

“Mezcal brings people together, stories make us friends.”

Cuentacuentos tells the story of mezcal as it once was: truly small batch and made in traditional, family-owned *palenques*. For over 400 years, families throughout Mexico have distilled mezcales for their own use, for their friends and for others in their village. It is served at every major rite of passage in a Mexican life from cradle to grave; the batches needed for a given occasion seldom exceeded a couple hundred liters. Each is a unique, personal expression.



The opossum, or *tlacuache*, is on each bottle to represent this spirit. An homage to the Mexican folk tale of how the opossum stole Mezcal, tobacco and fire from the demons of the underworld as a gift to humans.

The El Barro expression is a declassified Mezcal made by Ricardo Ruiz in Santiago Matatlán. Copper-distilled *ordinario* is distilled for a second time in clay pots, making it one of the only clay-distilled mezcales to come from this village.

EL BARRO DESTILADO DE AGAVE



Base Ingredient/Mash: 100% Espadín

Cooking Method: Agave is wood-roasted in conical *hornos* and crushed by a mule-driven *tahona*

Still Type: Copper pot stills for the first distillation, and clay pot stills for the second distillation

Fermentation: Fermented in wooden tanks

Distillation: Double

Finishing: Proofed with well water

Alcohol: 46%

Production #s: 120 liters/batch

Country: Mexico

Region: Oaxaca

Sub Region: Santiago Matatlán

Spirit Style: Destilado de agave

Distiller: Ricardo Ruíz