

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.

TOBALÁ MEZCAL ARTESANAL

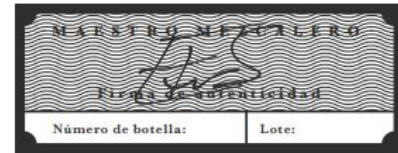


750 ml % Alc/Vol

**Mezcal Artesanal | 100% Agave
A. potatorum (Tobalá)
Everardo García Salvador**

FINCA *San Isidro Roagüia*
 COSECHA *Mano, transportado en burro*
 TIERRA *Arcilla blanca, colinas, pleno sol*
 PUEBLO *San Pablo, Villa de Mitla*
 ELEVACIÓN *1685m*
 HORNO *Tradicional, en tierra*
 LEÑA *Mesquite y pino*
 DURACIÓN DE HORNEADO ... *10 días + 12 días reposado*
 MOLINO *Tahona de caballo*
 FERMENTACIÓN *9 días*
 TIPO DE TINA *Roble*
 FUENTE DE AGUA *Pozo artesano*
 TIPO DE DESTILADOR *Olla de cobre con refrescador*
 NUMERO DE DESTILACIONES *2*
 AJUSTES *Agua de pozo*
 ENVASADORA *De mano*
 CLASE *Joven*
 LITROS DE LOTE *505*
 FECHA DE DESTILACIÓN *Agosto 2019*

HECHO EN MÉXICO



DENOMINACIÓN DE ORIGEN PROTEGIDA

Base Ingredient/Mash: 100% *Agave potatorum* (Tobalá)

grown at 1685m ASL on white clay soil

Cooking Method: Agave is roasted in conical *hornos* with pine and mesquite, then crushed in a mule-driven *tahona*

Still Type: Copper pot

Fermentation: Spontaneously fermented in oak tanks

Distillation: Double

Finishing: Proofed with the tails from distillation

Alcohol: 47.5%

Production #s: 475 liters

Country: Mexico

Region: Oaxaca

Sub Region: San Pablo, Villa de Mitla

Spirit Style: Mezcal

Distiller: Everado García Salvador