

LOS NAHUALES

T. EDWARD
NEW YORK

In 1997, when identical twins Jaimé and Gustavo Muñoz wanted Mezcal for their five restaurants, including the well-known Los Danzantes in the city of Oaxaca, they purchased a small distillery. Working with Karina Abad Rojas, a trained lab chemist, since 2009, the team exclusively uses agave Espadín for their Mezcal production.



Once the agave are harvested by hand, they are delivered to the distillery where they are cut, one by one, into smaller pieces and roasted in a below-ground fire pit, using white oak for fuel. After roasting for three days, the agaves are crushed and juiced using a traditional stone mill, and then the milled solids and juice are transferred to open-top 300-gallon wood fermentation vats. Fermented with natural yeast for one to two weeks, the juices and solids are then distilled twice, in small copper pot stills.

This special bottling is a one-time distillation based on two rare agaves: *sierrudo*, a large and fleshy variety of *agave americana*, very rarely cultivated, and wild *cuishe*, a variety of *agave karwinskii*, which distills sweet and with great structure. It was distilled by Karina Abad, who is in charge of production for Los Nahuales, ALipus, and Mezcalero. She displays a beautiful and soft touch.

LOS NAHUALES MEZCAL BLANCO

MEZCAL
LOS NAHUALES
special edition



distilled in April/May, 2015, 58.5% from *sierrudo*, a rare variety of *agave americana*, blended during mashing with 41.5% wild *cuishe*, *agave karwinskii*.

roasted over white oak, crushed by stone mill, native yeast fermentation in 800-liter wooden vats, double distillation by artisanal hand methods, using significant technical improvements in fermentation and distillation, especially in the *costa*, the crucial decision of what to separate, what to keep, at the beginning and end of each distillation run.

distilled and bottled at the destileria los danzantes in Santiago Matatlan, Oaxaca state, product of Mexico.

1500 bottles, 750ML, 48.76% alcohol by volume

Base Ingredient/Mash: 58.5% Sierrudo (agave Americana) and 41.5% wild Cuishe (agave karwinskii), pit-roasted with white oak for 3 days & then stone mill-crushed

Still Size & Type: Direct Flame-heated, 300-liter copper pot still

Fermentation: Fermented on milled solids with natural yeast for 1 to 2 weeks in open-top, 300-gallon pine vats

Distillation: Double distilled

Alcohol: 48%

Production #s: Less than 1,500 bottles

Country: Mexico

Region: Oaxaca

Sub Region: Santiago Matatlán

Spirit Style: Mezcal

Distiller: Karina Abad Rojas