

craft distillers®

mezcalero



special bottling **no. 2**



the finest mezcal in bottle

552 liters distilled in October and November 2012 by Don Valente Angel from wild dobadaan (*agave rhodacantha*) harvested from the south-facing slope of a hill known as Loma de la Mojonera, being sandy ferriferous soil at 5350 feet elevation. the agaves were wood-roasted in a stone palenque, shredder-crushed, fermented with wild yeasts, double distilled using artisan methods in a 200-liter copper potstill, and bottled in March of 2016.

exceptional flavor from steady sunlight in a southern exposure. minerality from the ferriferous soil. feral complexity from wild yeasts. these qualities, with the rich fruitiness due to the species' typical high sugar content, are focused to perfection by immaculate craft distillation at the hands of a master. this mezcal has acquired profound depth and harmony from resting more than three years in tank.

cien por ciento magueyes silvestres.

A stylized, handwritten signature in black ink.

768 bottles 750ML 48.76% alcohol by volume

some notes. I tasted this mezcal during a visit to the destileria in August, 2015. Hector Vasquez of Los Danzantes and I sat at a long table in the front room of the destileria while Don Valente brought out various mezcals. we were talking about whether mezcal aged better in tanks or in barrels when Don Valente brought out a sample to illustrate how well mezcal aged in tank. Hector and I sipped, then stared at one another: unreal product.

Dobadaan (agave rhodacantha) grows on a short stalk, off the ground: less reflected heat, more heat from ambient air: like the madrecoishe, its flavors are less baked. the species has a high sugar content, thus is richly flavored, in this mezcal even more so from the southern exposure. very cleanly distilled by a man of great experience with local silvestran agaves, the mezcal's three years' undisturbed rest has created an ethereal delicacy.



AGAVE RHODACANTHA