

mezcalero

de **Cabra**

special bottling **no. 4**



## MEZCAL ARTISANAL

90 liters distilled in May, 2017 by Don Valente Angel in Santa Maria la Pila from wild bicuishe (*agave Karwinskii*) and from espadin (*agave angustifolia*).

the agaves were wood-roasted in a stone horno, crushed by horse-drawn stone mill, fermented with wild yeasts, double distilled using artisan methods in a 250-liter copper potstill, aged in glass for 6 months, and bottled in November of 2017.



concept by

**LOS NAHUALES**



**120** bottles

**750ML**

**47.4%** alcohol by volume