

MEZCAL ARTESANAL

no. 3



Los Nahuales®

special edition

A single batch, distilled in April and May, 2016, from wild *tobalá* (*Agave potatorum* · 48%) *espadín* (*Agave angustifolia* · 26%), *tepextate* (*Agave marmorata* · 13%) and *sierrudo* (*Agave americana* · 13%).

Roasted over mesquite. 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 *cortes*, the crucial decision of what to separate, what to keep, at the beginning and end of each distillation run.

Distilled and bottled at Destilería Los Danzantes in Santiago Matatlán, Oaxaca state. Product of Mexico.

Joven · 100% Maguey

DENOMINACIÓN DE ORIGEN PROTEGIDA

576 bottles

750 ML

47% alcohol by volume