

MEZCAL

LOS NAHUALES

special edition no. 4



MOUNTAIN AGAVES



Karina Abad is in charge of production at Los Danzantes, meaning she supervises the roasting/milling/fermentation/bottling of all the Los Danzantes/Los Nahuales mezcals, and also coordinates and manages the production/bottling of Alipus and Mezcalero. We have worked closely with her, especially on Mezcalero, for years: visiting the distilleries, tasting, selecting. Almost all her time is essentially working with rural producers, so she rarely gets to actually distill. The Los Nahuales Special Editions are her project.

One of the finest mezcals ever distilled, **Los Nahuales Special Edition no. 4** was distilled in March, 2013, from upland *espadín*. The extraordinary quality of the batch was recognised when it came from the still, and it was saved for maturation in glass for five years, deepening and stabilizing its rich complexity. Unreal product.



The batch was roasted over mesquite, crushed for fermentation by horse-drawn stone mill, fermented with native yeasts in 800-liter wooden vats, and double distilled by hand by Joel Antonio Juan. Karina's educated palate and wide experience have contributed to 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.

The batch is 770 750ML bottles at 49% alcohol by volume.

Los Nahuales Special Edition no. 4 was distilled and bottled at the destilería Los Danzantes in Santiago Matatlan, Oaxaca state.