

craft distillers®

METHODO ANTIGUO™

MEZCAL ARTISANAL

FROM **LOS NAHUALES**

The método antiguo, the "old way" of producing good mezcal, is to use the tails from the first distillation to "bring down" (dilute the alcoholic content of) the body of the second distillation. The body of the second distillation run is normally some 54 - 55%, and with the método antiguo it is brought down to drinking strength by dilution using the tails cut (*codas*) from the first distillation run (normally some 10-13%). The original NORMA regulations governing mezcal made for export forbade this practice, and all exported mezcals that dilute for bottling are now using water.

It takes quite a bit of heads to dilute, for example, from 54% to 48%, and the addition brings in beautiful fresh flowery esters and considerable added complexity. By returning to the método antiguo, we bring back to life and restore the former quality of the finest artisan mezcals.

Agave espadin harvested, roasted, milled, fermented, and double distilled entirely by artisanal methods under the supervision of Karina Abad, head of production for Alipus, Los Nahuales, and Mezcalero at the Destileria los Danzantes, Santiago Matatlán, Oaxaca.


Karina Abad

First import batch is 1200 bottles at 48.3% alcohol by volume.