

48.3% Alc. Vol.
750 ML

MEZCAL ARTESANAL



Los Nahuales.

MÉTODO  ANTIGUO®

1200 bottles · HORNADA 2018/3

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 at 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 at 10-13%).

The original NORMA regulations governing mezcal made for export forbade this practice, and thus all exported mezcals that dilute for bottling started using water.

It takes quite a bit of tails 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.

100% Maguëy · Espadín
Hecho en México


Karina Abad

Maguëy espadín harvested, roasted, milled, fermented, and double distilled entirely by ancestral methods under the supervision of Karina Abad, head of production for Alipús, Los Nahuales, and Mezcalero at the Destilería Los Danzantes, Santiago Matatlan, Oaxaca

DENOMINACIÓN DE ORIGEN PROTEGIDA