

craft distillers®

LOS



NAHUALES

MEZCAL ARTESANAL

MEZCAL FROM WILD AGAVE JABALÍ BOTTLED AT STILL PROOF

The first Still Proof was released only in Mexico in 2017 to commemorate the 20th anniversary of the first distillation of mezcal at the original tiny refurbished Los Danzantes distillery in Santiago Matatlan. We liked the concept so much that we asked for releases for the U.S. market.

The first U. S. release was 100% wild Tobalá.

This STILL PROOF edition is bottled without dilution, just as it came from the potstill, at 53% abv. It was produced 40% from wild jabalí (*agave convallis*) collected in the hills of San José Lachiguiri, west of Miahuatlan, in dark thin infertile soils. The jabalí is rare and notoriously difficult to distill; here the ferality is beautifully tamed.

The balance of the ensamble is a rich mature espadín from a field near Santiago Matalan.

Agaves jabalí and espadín 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.



720 bottles at 53% alcohol by volume.