



ESPADÍN

Espadín in Santa Catarina Minas is notable for taking 9-12 years to reach maturity - significantly longer than is typical in other parts of Oaxaca. While that added time in the ground doesn't effect the plants' size or yield, there's a strong case to be made that it does imbue them - and the resulting mezcal - with a greater sense of sense of place.

Batch: Espadín 2024-A, 48.23%

MAESTRO MEZCALERO:	Eduardo Ángeles
VILLAGE:	Santa Catarina Minas, Oax.
MAGUEYES:	Espadín (A. angustifolia)
PRODUCTION DATE:	September, 2024
OVEN:	Prehispanic (conical pit)
STILL:	Clay Pot
DISTILLATIONS:	Two
ADJUSTMENT:	Puntas y Colas
BATCH SIZE:	350 Liters

