

PAPALOTE

(A. CUPREATA)

JAVIER BARRANCA

Chilapa de Álvarez, Guerrero
LOTE: 0324JB, 48%, 266 bottles, March, 2024

This batch of papalote was made by Javier with help from his brother Romelio using agave grown in the mountain community of Santa Catarina, about an hour North of his fabrica in Ahuacutzingtla.

Don Ciro distilled agave spirits longer than most mezcaleros have been alive. His grandson Javier, on the other hand, is relatively new to the family business. Having spent much of his 20s in "el norte," Javier returned to Chilapa to work with his grandfather for nearly a decade, during which time Ciro passed down his knowledge, lands and fabrica before his death in 2022.

PRODUCTION

OVENS:	10 ton pit
COOK TIME:	4-5 Days
WOOD:	Encino Amarillo, Encino Prieto, Tepozcahuite, Tepehuaje
REST:	1 Day
MILL:	wood chipper
FERM TANKS:	ayacahuite
WATER:	spring
FERM. TIME:	5-7 days
DISTILLATIONS:	Two
STILLS:	2 x 400 liter copper alambiques
ADJUSTMENT:	Puntas y Colas



MAL BIEN