

PAPALOTE CAPÓN

(A. CUPREATA)

JAVIER BARRANCA

Chilapa de Álvarez, Guerrero

LOTE: 0524JB, 48%, 170 liters, May, 2024



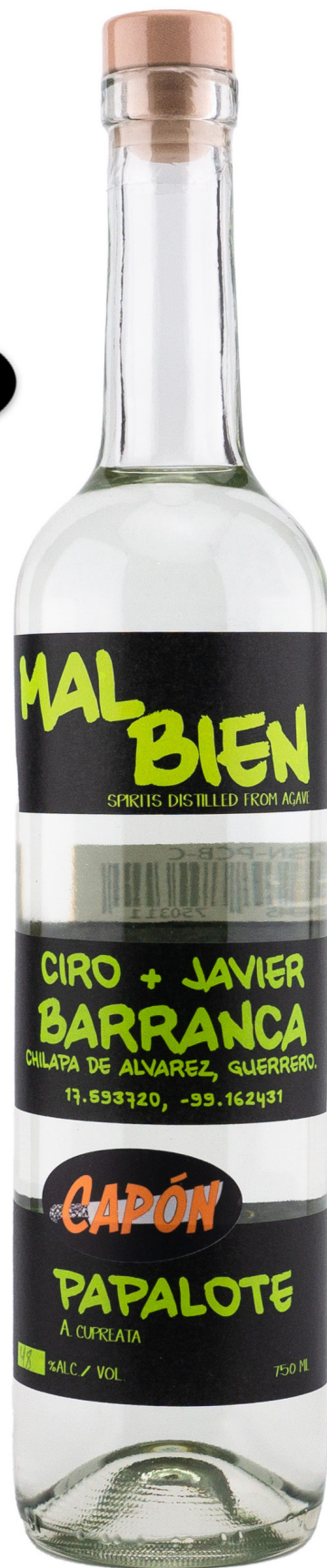
This batch of papalote was made by Javier using capón agaves grown in the nearby community of Lodo Grande. The quiotes were cut in 2022. The plants' flavors continuing to develop for two more years before being harvested. Look for an added level of complexity compared with the Barrancas' batches of papalote joven.

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
CAPÓN	2 years
DISTILLATIONS:	Two
STILLS:	2 x 400 liter copper alambiques
ADJUSTMENT:	Puntas y Colas*

*PUNTAS" ARE THE HIGH ABV ALCOHOL THAT COMES OFF THE STILL AT THE BEGINNING OF THE SECOND DISTILLATION, AND TYPICALLY HAVE LIGHTER, MORE FLORAL FLAVORS. "COLAS" ARE THE LOWER ABV ALCOHOL THAT COME OFF THE STILL AT THE TAIL OF DISTILLATION, AND WHILE BITTER TO TASTE, HAVE THE MOST COMPLEX AROMATICS.



MAL BIEN

FOR PLACEMENT AND FURTHER INFORMATION
@mezcalmalbien · mezcalmalbien.com · info@pueblodesabor.com