

PAPALOTE

(A. CUPREATA)

TOMÁS + EMILIANO GUTIÉRREZ

Chilapa de Álvarez, Guerrero

LOTE: 0324EG, 45.2%, 200 liters, March, 2024

Produced by Emiliano using agaves grown on his family's land, this was the last batch produced before his father Tomás passed away in April, 2024.

Don Tomás and his son Emiliano are 3rd and 4th generation mezcaleros in the working in the hills above Chilapa de Álvarez, Guerrero. Like many of their peers, the Gutiérrez family points to the quality of their maguey as the key factor in the quality of their destilados. To ensure that continues, the family has developed a nursery program that currently includes 50,000+ papalote seedlings. Look for notes of chocolate and chiles as a consistent signature in their work.

PRODUCTION

OVENS:	6 ton pit
COOK TIME:	6-8 Days
WOOD:	Encino, tepozcahuite, tepehuaje
REST:	1 Day
MILL:	wood chipper
FERM TANKS:	ayacahuite
WATER:	spring
FERM. TIME:	5-6 days
DISTILLATIONS:	two
STILLS:	200 liter copper alambique
ADJUSTMENT:	Puntas y Colas



MAL BIEN