

TEQUILERO

(A. TEQUILANA)

ISIDRO RODRIGUEZ

Rio de Parras, Querendaro Michoacán
0324IRM, 49%, 106 bottles, March, 2024

The recent boom and bust cycle of Agave tequilana prices left farmers all across Mexico searching for new customers. Plants that had been grown for sale to tequila distilleries Jalisco began to find their way into the hands of local mezcaleros. This batch was made using plants grown in Maravatio, about 40 miles northeast of Isidro's home. It showcases the character of the tequilana agaves as well as anything produced in Jalisco, but Isidro's smaller scale and more traditional / less industrial techniques preserve a world of terroir that gets stripped out of modern tequilas.

Isidro is a first generation mezcalero who began distilling when he was 19 years old. After sharing his village's communal vinata for many years, he built his own in 2015, where he currently works with his sons and son-in-law.

PRODUCTION

OVEN:	7 ton pit
COOK TIME:	8 Days
WOOD:	encino
REST:	none
MILL:	by hand in eucalyptus "canoas"
FERM TANKS:	stone pits
WATER:	spring (+ pulque)
FERM. TIME:	8-10 days
DISTILLATIONS:	two
STILLS:	300 liter filipino (copper/oyamel)
ADJUSTMENT:	flores y colas*

*Commonly known as "puntas" in Oaxaca, "flores" are the local name for the high proof alcohol that comes off of the still early in the second distillation



MAL BIEN