

JABALÍ-ESPADÍN

(A. CONVALLIS*, A. ANGUSTIFOLIA)

CHUCHO Y PONCHO SÁNCHEZ

San Baltazar Chichicapam, Oaxaca
0522HSA, 46%, 402 bottles, May, 2022

The 2022 batch of the always popular release from the Sánchez brothers is made from 60% Jabalí and 40% espadín. The agaves are all harvested at the same time, then cooked, milled, fermented and distilled together.

The hermanos Sánchez Altamirano represent the 4th generation of mezcaleros in the Sánchez family. Having learned their craft from their late father, the famed Faustino Sánchez, they've added a lifetime of their own study and experience to fine tune the process behind each batch.

PRODUCTION

OVENS:	10 ton pit
COOK TIME:	3 Days
WOOD:	Encino
REST:	5 Days
MILL:	Tahona
FERM TANKS:	Sabino
WATER:	well
FERM. TIME:	3-5 days
DISTILLATIONS:	Two
STILLS:	275 liter copper alambiques
ADJUSTMENT:	Puntas y Colas**

*THE TAPE ON THE BOTTLES INCORRECTLY LISTS THE SCIENTIFIC NAME OF JABALI AS A. AMERICANA. THE CORRECT CLASSIFICATION OF THE PLANT IS A. CONVALLIS.

**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



MAL BIEN

FOR PLACEMENT AND FURTHER INFORMATION
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