

QUIOTE DE ALTO (A. INAEQUIDENS)

ISIDRO RODRIGUEZ

Rio de Parras, Querendaro Michoacán
1120IRM, 46%, 162 bottles, November, 2020

For several years, Don Isidro experimented with including pieces of quiotes (the agaves' flowering stalk) with the piñas when making batches of his alto. This batch represents the second time he's made a "puro quiote" batch that uses only pieces of quiote and no piñas whatsoever. By cutting the quiotes at the right time, and removing the woodier, less sugar-rich sections, Isidro is able to create a spirit that remixes the classic, mineral melon and funk familiar to fans of his classic alto.

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