

# EL TIGRE

## TÍO GENIO 2022 | TG2022

For 2022, the San José festivities marked the beginning of the production season. For these celebrations, El Tigre offered mezcal to our patron saint through the Atempa Church committee, Xulchu held three days of festivities in his honor. During the first runs of the year, the pozolera pot used for the coxcomite was renewed after decades of use with the help of Na María, from Atzacualoya, thanks to Martín's recommendation. Tío Genio began his labrada at the beginning of April. During this year, an increased threat of several pests found in the wild maguey plants was documented. This year, a total of 9 ovens were uncovered and distilled.

By the beginning of June, maguey seedlings were obtained. After each magueyero had finished with their production they would spread the seeds throughout the hills. After a while, it was seen that only a small percentage of these plants managed to survive.

Tío Genio chose matured capon maguey papalote in red soil for this production. By the end of the season, he also celebrated his birthday in style, where there was music, mole and mezcal he composed from that year. 2022 was a festive year, in which what was seen and learned in the exploration of Oaxaca was pondered, a season that allowed us to take a glimpse at the challenges of the future for the sustainability of tradition, it is important to question and experiment from knowledge and commit to the coming years.

### PRODUCTION NOTES

MAGUEY	WILD PAPALOTE (a. cupreata)
MAGUEYERO	EUGENIA GARCÍA Y FAMILIA
FÁBRICA	FAMILIA PATRICIO GARCÍA
SOIL TYPE	COLORADA, RED SOIL
OVEN	CONICAL EARTHEN PIT
MASH	WOODEN MALLET AND CANOE
FERMENTATION	SPONTANEOUS, IN PLASTIC CONTAINERS
COMPOSITION	TÍA GENIO, PUNTAS Y COLAS
STILL	FILIPINO STYLE, CLAY COXCOMITE
SIZE	200L
DISTILLATION DATE	JUNE, 2022
MATURED IN GLASS	ONE YEAR
ABV	50%
PERLADO	PANALITO

### TASTING NOTES

FRONT	CREAM SODA, VANILLA
BACK	CINNAMON, CHOCOLATE
FINISH	QUELITES, OLIVES

