

EL TIGRE

VICTORIA 2021 | TV2021

In 2021, the first labrada began shortly before the first half of March. There was a lot of piñuela this whole month. By the end of it, the still was assembled with a new bottom pot, which required adaptation, trial, error, and adjustments. Cayo, Marcial and Silvano, the latter for a short period, were involved in the work at the chiva. This year, a total of 9 ovens were uncovered, given the change of the distillation instruments, there was a considerable loss.

The maguey used for this expression was harvested from the Patricio García family land, mostly papalote, as is generally the case in their terroir, without failing to take advantage of the range of mature maguey that reach the ovens, we can say that there is always a small number of heads from maguey zacamexcal. This year, a huge mature maguey pulque was also cut, assembled with zacamexcal and papalote.

A year with a lot of activity and life, after the isolation of 2020. Newborn calf, kitten and piglets, stewardships, and weddings.

The flavor and final pearl of this mezcal was composed by Tía Victoria, in this run little trascolita , tails, were obtained. 2021 was a vibrant, busy year, with some new changes and the first year the project went on a trip to

PRODUCTION NOTES

MAGUEY	WILD PAPALOTE (a. cupreata)
MAGUEYERO	FAMILIA PATRICIO GARCÍA
FÁBRICA	FAMILIA PATRICIO GARCÍA
SOIL TYPE	WHITE, ROCKY, TLALTIZALTE
OVEN	CONICAL EARTHEN PIT
MASH	WOODEN MALLET AND CANOE
FERMENTATION	SPONTANEOUS, IN PLASTIC CONTAINERS
COMPOSITION	TÍA VICTORIA, PUNTAS Y COLAS
STILL	FILIPINO STYLE, CLAY COXCOMITE
SIZE	100L
DISTILLATION DATE	MAY, 2021
MATURED IN GLASS	TWO YEARS
ABV	51.9%
PERLADO	DE PUÑITO, DOBLE CAPA

TASTING NOTES

FRONT	CHAMOMILE, BLACK PEPPER, LEMON BALM
BACK	QUELITE-LIKE HERBAL FRESHNESS, APPLE, LEMON GRASS
FINISH	COOKED MAGUEY, MOLASSES, CHILE

