



HACIENDA de BAÑUELOS

Masparillo

Masparillo is an extremely rare agave that grows wild on hills of the Bañuelos property in Zacatecas. They are short and squat, take 12 years to mature and are difficult to farm.

The Bañuelos family are the first to produce mezcal from this agave in the region.

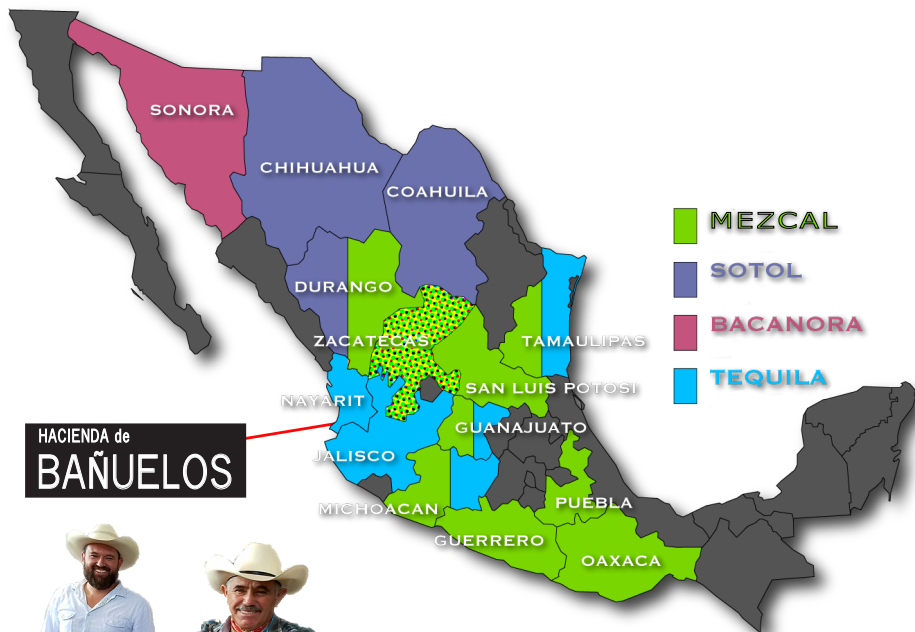
Artisanal method is used during production including cooking for 3 days in an underground brick oven.



Tasting Notes:

Medium levels of mesquite kissed smoke quickly yield to a beguiling mingling of pear, daikon radish, jicama, and white pepper. It is bright, lean and elegant with a long lingering briny, mineral-driven savory and masa tinged finish.

Region: Zacatecas
Elevation: 5463 ft
NOM: Z73C
Master Distiller: Jaime Bañuelos
Agave Type: Masparillo Silvestre(wild)
Age of Agave: 12 years
Cooking method: underground brick oven for 72hrs
Crushing method: Tahona
Fermentation: natural fermentation with wild yeast-no additives or accelerators
Distillation: double distilled
Still type: alambique (alembic)
Water source: natural spring
Proof: 91.(45.5% abv)



Fortino & Jaime Bañuelos