

# PALENQUEROS

WHEN CURATING THIS COLLECTION OF DESTILADO DE AGAVE, OUR FOCUS GOES BEYOND THE VILLAGES OR AGAVE VARIETIES — THIS RANGE HONORS THE PALENQUEROS THEMSELVES: THE MASTER DISTILLERS. THEIR NAMES ARE PROUDLY DISPLAYED ON THE LABELS, WITH THEIR PORTRAITS FEATURED ON EACH BOTTLE TO HIGHLIGHT THEIR CRAFTSMANSHIP. PALENQUEROS IS A PROJECT CELEBRATING THE EXPERTISE OF SIX ARTISANAL PRODUCERS FROM VARIOUS VILLAGES IN THE STATE OF OAXACA WITH PROJECT COORDINATOR HECTOR VAZQUEZ.

## ONOFRE ORTIZ JOVEN - 100% MEXICANO



### PRODUCTION

|                 |                                 |
|-----------------|---------------------------------|
| Producer        | Onofre Ortiz                    |
| Raw material    | Agave rhodacantha               |
| Cooking system  | Oven Pit                        |
| Grinding system | Crushed by wooden mallet        |
| Fermentation    | Natural yeast in pine wood vats |
| Distillation    | 350 liter copper pot still      |

Created by fifth generation palenquero Onofre Ortiz in the village of Bramaderos, Miahuatlán, Oaxaca, 1656 meters above sea level. The cultivated Mexicano agave was cooked in an oven pit before it was crushed by hand using a mesquite mallet in a stone canoe. A 7 day fermentation was carried out in pine wood vats using only the ambient yeast of the distillery. Double distilled in a 350 liter copper pot still. Bottled at still strength of 47.9% abv. 1133 bottles produced.

### TASTING NOTES

**Nose:** Ripe fruit notes emerge accompanied by a creamy touch reminiscent of fresh milk, creating subtle yet rich vegetal notes with a whisper of citrus.

**Palate:** An initial sense of toasted caramel and burnt cream seamlessly transitions into nutty hints of almond and peanut and gradually evolve into more pronounced herbaceous undertones.

**Finish:** The herbaceous notes become resinous as the finish stretches into caramelized flavors and subtle ripe fruit that leave a lasting and delightfully long finish.