

AGAVE SPIRITS

CREADOR

DE LA MANO Y EL CORAZÓN

Creador Agave Spirits is born out of a passion for sharing unique small-batch agave spirits—and for the creators who make them. With each release we select and share exceptional small batches of destilado de 100% agave, unaltered and sourced directly from maestro palenqueros, while helping to support the economies of producer communities and preserve traditions.

RELEASE 1

 FAMILY-MADE IN OAXACA, MEXICO

 DISTILLED FROM 100% AGAVE

 SMALL-BATCH

ESPADÍN

AGAVE ANGUSTIFOLIA

MAESTRO PALENQUERO JOSÉ ALBERTO PABLO

Cultivated in San Bernardo Mixtepec in the Zimatlán region of Oaxaca, agave angustifolia, the agave (*maguey*) that is used to create espadín (pronounced *eh-spa-DEEN*), was introduced to this region in the 1990s. At an elevation of approximately 1651 meters, high in the hills above the pueblo, espadín here takes 8-10 years to reach maturity. Fermented and distilled in clay, José Alberto's espadín is rich and full-bodied.

PRODUCTION NOTES

BATCH NUMBER: JAES0422

BOTTLING: 150 LITERS (200 X 750ML BOTTLES)

AGAVE SOURCE: CULTIVATED IN SAN BERNARDO MIXTEPEC, ZIMATLÁN REGION, OAXACA

AGE OF AGAVE: 8-10 YEARS

ELEVATION: 1651 METERS

COOK: 3-5 DAYS IN ROCK-LINED CONICAL OVEN, LOCALLY SOURCED WALNUT (NOGAL)

MILLING: BY HAND WITH MALLETS (MAZOS) IN HOLLOW TREE TRUNK (CANOA)

FERMENTATION: NATURAL 3-5 DAYS IN BURIED 90 LITER CLAY POTS (WATER ADDED AFTER DAY ONE)

WATER SOURCE: MUNICIPAL POTABLE WATER

DISTILLATION: TWICE IN 60 LITER CLAY POTS, LOCALLY SOURCED ENCINO (OAK) WOOD-FIRED

CONDENSER: STAINLESS STEEL & COPPER

ALCOHOL BY VOLUME: 49.4%

PRODUCTION: MAR 2020 (250 LITERS)

LABELS: AGAVE PAPER HANDMADE AND PRINTED IN ETLA, OAXACA



DISTRIBUTION BY BRAAVOS CO
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RELEASE 2



FAMILY-MADE IN OAXACA, MEXICO



DISTILLED FROM 100% AGAVE



SMALL-BATCH

ESPADÍN CAPÓN

AGAVE ANGUSTIFOLIA

MAESTRO PALENQUERO JOSÉ ALBERTO PABLO

Capón is the act of cutting the quiote when it is jutting skyward from the center of the agave. This takes tremendous energy, which is in fact, sugar. With the quiote cut and nowhere for that energy to be expended, the sugar stays in the plant and transforms until the agave is harvested. The result - destilado with distinct and delicious characteristics. This is José Alberto's first ever batch of espadín capón. This agave angustifolia, the agave that is used to create espadín (eh-spa-DEEN), was cultivated in the Sola de Vega region of Oaxaca, and took 8-10 years to reach maturity. The quiote was cut, and the agave remained in the ground an additional 9 months before being harvested.

PRODUCTION NOTES

BATCH NUMBER: RELEASE 2 - JAEC1122

BOTTLING: 300 LITERS (400 X 750ML BOTTLES)

AGAVE SOURCE: CULTIVATED IN SOLA DE VEGA, SIERRA SUR REGION, OAXACA

AGE OF MAGUEY: 8-10 YEARS

ELEVATION: 1529 METERS

COOK: 3-5 DAYS IN ROCK-LINED CONICAL OVEN, LOCALLY SOURCED WALNUT (NOGAL)

MILLING: BY HAND WITH MALLETS (MAZOS) IN HOLLOW TREE TRUNK (CANOA)

FERMENTATION: NATURAL 3-5 DAYS IN BURIED 90 LITER CLAY POTS (WATER ADDED AFTER DAY ONE)

WATER SOURCE: MUNICIPAL POTABLE WATER

DISTILLATION: TWICE IN 60 LITER CLAY POTS, LOCALLY SOURCED ENCINO (OAK) WOOD-FIRED

CONDENSER: STAINLESS STEEL & COPPER

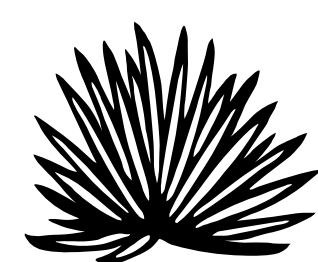
ALCOHOL BY VOLUME: 48.4%

PRODUCTION: NOV 2021 (380 TOTAL LITERS)

LABELS: AGAVE PAPER HANDMADE AND PRINTED IN ETLA, OAXACA



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RELEASE 1 & 2

 FAMILY-MADE IN OAXACA, MEXICO

 DISTILLED FROM 100% AGAVE

 SMALL-BATCH

LUMBRE

AGAVE ANGUSTIFOLIA VAR.

MAESTRO PALENQUERO JOSÉ ALBERTO PABLO

Cultivated in San Bernardo Mixtepec, Oaxaca, agave lumbre (pronounced *LOOM-bray*) is endemic to the region and predates the introduction of espadín. Similar in appearance to espadín, lumbre can be identified by its longer *espinas* (the spines at the end of the agave leaves, or *pencas*), and also red color at the base of said pencas towards the bottom of the agave, which is where lumbre draws its name - *lumbre* translates to *fire*. Fermented and distilled in clay, lumbre is robust and full in flavor, and is the signature destilado by José Alberto.

PRODUCTION NOTES

BATCH NUMBERS: RELEASE 1 - JALU0422, RELEASE 2 - JALU1122

BOTTLING: JALU0422 - 150 LITERS (200 X 750ML BOTTLES), JALU1122 - (800 X 750ML BOTTLES)

AGAVE SOURCE: CULTIVATED IN SAN BERNARDO MIXTEPEC, ZIMATLÁN REGION, OAXACA

AGE OF Maguey: 8-10 YEARS

ELEVATION: 1651 METERS

COOK: 3-5 DAYS IN ROCK-LINED CONICAL OVEN, LOCALLY SOURCED WALNUT (NOGAL)

MILLING: BY HAND WITH MALLETS (MAZOS) IN HOLLOW TREE TRUNK (CANOA)

FERMENTATION: NATURAL 3-5 DAYS IN BURIED 90 LITER CLAY POTS (WATER ADDED AFTER DAY ONE)

WATER SOURCE: MUNICIPAL POTABLE WATER

DISTILLATION: TWICE IN 60 LITER CLAY POTS, LOCALLY SOURCED ENCINO (OAK) WOOD-FIRED

CONDENSER: STAINLESS STEEL & COPPER

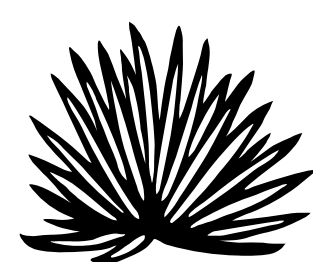
ALCOHOL BY VOLUME: JALU0422 - 48.3%, JALU1122 - 48.3%

PRODUCTION: JALU0422 - MAR 2020 (200 LITERS), JALU1122 - MAY 2021 (360 LITERS) & AUG 2021 (420 LITERS)

LABELS: AGAVE PAPER HANDMADE AND PRINTED IN ETLA, OAXACA



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RELEASE 1 & 2

 FAMILY-MADE IN OAXACA, MEXICO

 DISTILLED FROM 100% AGAVE

 SMALL-BATCH

MEXICANO

AGAVE RHODACANTHA

MAESTRO PALENQUERO JOSÉ ALBERTO PABLO

In his home pueblo of San Bernardo Mixtepec and surrounding areas agave rhodacantha, as well as several variations of rhodacantha, grows wild and is also cultivated. Low and broad, with thinner pencas than the angustifolias, mexicano takes 10-12 years to reach maturity at an elevation of approximately 1651 meters. Cultivated and harvested in nearby Zimatlán de Alvarez, this mexicano is peppery with a dry and refined finish.

PRODUCTION NOTES

BATCH NUMBERS: RELEASE 1 - JAME0422, RELEASE 2 - JAME1122

BOTTLINGS: JAME0422 - 100 LITERS (133 X 750ML BOTTLES), JAME1122 - 100 LITERS (133 X 750ML BOTTLES)

AGAVE SOURCE: CULTIVATED IN ZIMATLÁN DE ÁLVAREZ, ZIMATLÁN REGION, OAXACA

AGE OF MAGUEY: 10-12 YEARS

ELEVATION: 1529 METERS

COOK: 3-5 DAYS IN ROCK-LINED CONICAL OVEN, LOCALLY SOURCED WALNUT (NOGAL)

MILLING: BY HAND WITH MALLETS (MAZOS) IN HOLLOW TREE TRUNK (CANOA)

FERMENTATION: NATURAL 3-5 DAYS IN BURIED 90 LITER CLAY POTS (WATER ADDED AFTER DAY ONE)

WATER SOURCE: MUNICIPAL POTABLE WATER

DISTILLATION: TWICE IN 60 LITER CLAY POTS, LOCALLY SOURCED ENCINO (OAK) WOOD-FIRED

CONDENSER: STAINLESS STEEL & COPPER

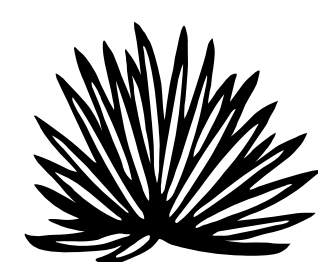
ALCOHOL BY VOLUME: JAME0422 - 49.2%, JAME1122 - 48.9%

PRODUCTION: JAME0422 - JAN 2021 (200 LITERS), JAME1122 - OCT 2021 (300 LITERS)

LABELS: AGAVE PAPER HANDMADE AND PRINTED IN ETLA, OAXACA



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RELEASE 1

 FAMILY-MADE IN OAXACA, MEXICO

 DISTILLED FROM 100% AGAVE

 SMALL-BATCH

MEXICANO + ESPADÍN

AGAVE RHODACANTHA & ANGUSTIFOLIA (50/50)

MAESTRO PALENQUERO JOSÉ ALBERTO PABLO

For his ensembles, José Alberto pairs two agaves and uses a 50/50 mix to highlight the characteristics of each one. The agaves are harvested and then cooked together in el horno for 3-5 days. They are milled together by hand, and also fermented and then distilled together, making them a blend from the start of the process until the finish.

PRODUCTION NOTES

BATCH NUMBER: JAEN0422

BOTTLING: 100 LITERS (133 X 750ML BOTTLES)

AGAVE SOURCE: CULTIVATED IN SAN BERNARDO MIXTEPEC, ZIMATLÁN REGION, OAXACA

AGE OF MAGUEY: 8-12 YEARS

ELEVATION: 1651 METERS

COOK: 3-5 DAYS IN ROCK-LINED CONICAL OVEN, LOCALLY SOURCED WALNUT (NOGAL)

MILLING: BY HAND WITH MALLETS (MAZOS) IN HOLLOW TREE TRUNK (CANOA)

FERMENTATION: NATURAL 3-5 DAYS IN BURIED 90 LITER CLAY POTS (WATER ADDED AFTER DAY ONE)

WATER SOURCE: MUNICIPAL POTABLE WATER

DISTILLATION: TWICE IN 60 LITER CLAY POTS, LOCALLY SOURCED ENCINO (OAK) WOOD-FIRED

CONDENSER: STAINLESS STEEL & COPPER

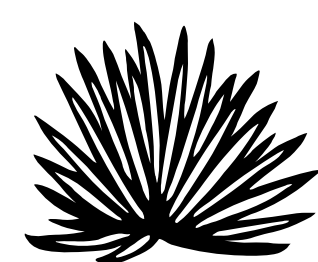
ALCOHOL BY VOLUME: 48.2%

PRODUCTION: MAY 2020 (250 LITERS)

LABELS: AGAVE PAPER HANDMADE AND PRINTED IN ETLA, OAXACA



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RELEASE 2

 FAMILY-MADE IN OAXACA, MEXICO

 DISTILLED FROM 100% AGAVE

 SMALL-BATCH

LUMBRE + ESPADÍN

AGAVE ANGUSTIFOLIA VAR. & ANGUSTIFOLIA

MAESTRO PALENQUERO JOSÉ ALBERTO PABLO

For his ensambles, José Alberto pairs two agaves and uses a 50/50 mix to highlight the characteristics of each one. The agaves are harvested and then cooked together in el horno for 3-5 days. They are milled together by hand, and also fermented and then distilled together, making them a blend from the start of the process until the finish. Both agaves were cultivated in San Bernardo Mixtepec. The 600 liter release combines two productions from March and May 2022. Each production produced 440 and 420 liters respectively.

This ensemble pairs José Alberto's signature Lumbre expression with Espadín.

PRODUCTION NOTES

BATCH NUMBER: RELEASE 2 - JAEN1122

BOTTLING: 600 LITERS (800 X 750ML BOTTLES)

AGAVE SOURCE: CULTIVATED IN SAN BERNARDO MIXTEPEC, ZIMATLÁN REGION, OAXACA

AGE OF MAGUEY: 10-12 YEARS

ELEVATION: 1529 METERS

COOK: 3-5 DAYS IN ROCK-LINED CONICAL OVEN, LOCALLY SOURCED WALNUT (NOGAL)

MILLING: BY HAND WITH MALLETS (MAZOS) IN HOLLOW TREE TRUNK (CANOA)

FERMENTATION: NATURAL 3-5 DAYS IN BURIED 90 LITER CLAY POTS (WATER ADDED AFTER DAY ONE)

WATER SOURCE: MUNICIPAL POTABLE WATER

DISTILLATION: TWICE IN 60 LITER CLAY POTS, LOCALLY SOURCED ENCINO (OAK) WOOD-FIRED

CONDENSER: STAINLESS STEEL & COPPER

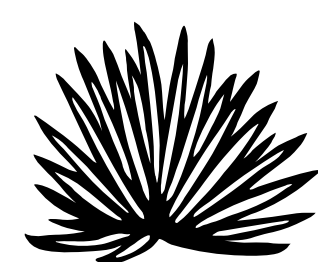
ALCOHOL BY VOLUME: 48.3%

PRODUCTION: MARCH & MAY 2022 (440 & 420 TOTAL LITERS)

LABELS: AGAVE PAPER HANDMADE AND PRINTED IN ETLA, OAXACA



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RELEASE 1



FAMILY-MADE IN OAXACA, MEXICO



DISTILLED FROM 100% AGAVE



SMALL-BATCH

BARRIL

WILD AGAVE KARWINSKII

MAESTRO PALENQUERO JOSÉ ALBERTO PABLO

Harvested wild (*silvestre*) near Sola de Vega, Oaxaca, this is the first batch of barril (pronounced *bah-reel*) that José Alberto has produced. At a source elevation of approximately 1499 meters, barril takes 12-14 years to reach maturity and grows tall like a tree. We think this first batch of barril is exceptional, enhancing the typical notes and qualities of this karwinskii with José Alberto's tried and true methods of clay pot fermentation and distillation.

PRODUCTION NOTES

BATCH NUMBER: JABA0422

BOTTLING: 100 LITERS (133 X 750ML BOTTLES)

AGAVE SOURCE: HARVESTED WILD, SOLA DE VEGA, SIERRA SUR REGION, OAXACA

AGE OF MAGUEY: 12-14 YEARS

ELEVATION: 1499 METERS

COOK: 3-5 DAYS IN ROCK-LINED CONICAL OVEN, LOCALLY SOURCED WALNUT (NOGAL)

MILLING: BY HAND WITH MALLETS (MAZOS) IN HOLLOW TREE TRUNK (CANOA)

FERMENTATION: NATURAL 3-5 DAYS IN BURIED 90 LITER CLAY POTS (WATER ADDED AFTER DAY ONE)

WATER SOURCE: MUNICIPAL POTABLE WATER

DISTILLATION: TWICE IN 60 LITER CLAY POTS, LOCALLY SOURCED ENCINO (OAK) WOOD-FIRED

CONDENSER: STAINLESS STEEL & COPPER

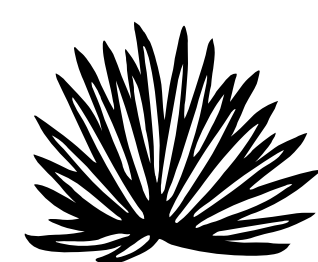
ALCOHOL BY VOLUME: 48.2%

PRODUCTION: FEB 2021 (220 LITERS)

LABELS: AGAVE PAPER HANDMADE AND PRINTED IN ETLA, OAXACA



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RELEASE 2

 FAMILY-MADE IN OAXACA, MEXICO

 DISTILLED FROM 100% AGAVE

 SMALL-BATCH

TOBALÁ DESCANSADO

RESTED IN GLASS 4 YEARS
AGAVE POTATORUM

MAESTRO PALENQUERO JOSÉ ALBERTO PABLO

This agave potatorum, the agave used to make tobalá (to-bo-LAH), was harvested in nearby Santa Ana Tlapacoyan, Oaxaca, and took 12-14 years to reach maturity. Originally from a production of 340 liters in 2019, 50 liters were set aside and rested (descansado) in glass for 4 years before being bottled and released for production. Resting in a neutral vessel such as glass allows the flavors and characteristics of the destilado to develop over time, resulting in round and very approachable agave spirits.

This bottling is available exclusively at Mezcaleria Tosalá in Austin, TX.

PRODUCTION NOTES

BATCH NUMBER: RELEASE 2 - JATD1122

BOTTLING: 50 LITERS (66 X 750ML BOTTLES)

AGAVE SOURCE: CULTIVATED IN SANTA ANA TLAPACOYAN, ZIMATLÁN REGION, OAXACA

AGE OF MAGUEY: 10-12 YEARS

ELEVATION: 1529 METERS

COOK: 3-5 DAYS IN ROCK-LINED CONICAL OVEN, LOCALLY SOURCED WALNUT (NOGAL)

MILLING: BY HAND WITH MALLETS (MAZOS) IN HOLLOW TREE TRUNK (CANOA)

FERMENTATION: NATURAL 3-5 DAYS IN BURIED 90 LITER CLAY POTS (WATER ADDED AFTER DAY ONE)

WATER SOURCE: MUNICIPAL POTABLE WATER

DISTILLATION: TWICE IN 60 LITER CLAY POTS, LOCALLY SOURCED ENCINO (OAK) WOOD-FIRED

CONDENSER: STAINLESS STEEL & COPPER

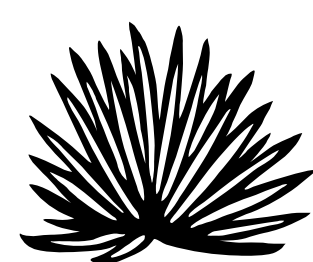
ALCOHOL BY VOLUME: 48.3%

PRODUCTION: JAN 2019 (340 TOTAL LITERS), RESTED IN GLASS 4 YEARS

LABELS: AGAVE PAPER HANDMADE AND PRINTED IN ETLA, OAXACA



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RELEASE 1 & 2

 FAMILY-MADE IN OAXACA, MEXICO

 DISTILLED FROM 100% AGAVE

 SMALL-BATCH

JABALÍ

WILD AGAVE CONVALLIS

MAESTRO PALENQUERO JOSÉ ALBERTO PABLO

Harvested wild (*silvestre*) near Sola De Vega, Oaxaca, agave convallis which is used to make jabalí (pronounced *hah-bah-LEE*) is notoriously challenging to work. First, the piñas have a low yield and don't produce much destilado. Second, during fermentation and distillation the bagasso produces foam, which needs to be monitored and removed as it contains unwanted elements and can damage the stills. For some producers the effort is not worth the return, and they will mix in another agave to create a full batch. What makes this batch special is not only that it is made from 100% agave convallis, but that it is also José Alberto's first, and the results are outstanding.

PRODUCTION NOTES

BATCH NUMBERS: RELEASE 1 - JAJA0422, RELEASE 2- JAJA1122

BOTTLINGS: JAJA0422 - 100 LITERS (133 X 750ML BOTTLES), JAJA1122 - 150 LITERS (200 X 750ML BOTTLES)

AGAVE SOURCE: HARVESTED WILD, SOLA DE VEGA, SIERRA SUR REGION, OAXACA

AGE OF Maguey: 12-14 YEARS

ELEVATION: 1499 METERS

COOK: 3-5 DAYS IN ROCK-LINED CONICAL OVEN, LOCALLY SOURCED WALNUT (NOGAL)

MILLING: BY HAND WITH MALLETS (MAZOS) IN HOLLOW TREE TRUNK (CANOA)

FERMENTATION: NATURAL 3-5 DAYS IN BURIED 90 LITER CLAY POTS (WATER ADDED AFTER DAY ONE)

WATER SOURCE: MUNICIPAL POTABLE WATER

DISTILLATION: TWICE IN 60 LITER CLAY POTS, LOCALLY SOURCED ENCINO (OAK) WOOD-FIRED

CONDENSER: STAINLESS STEEL & COPPER

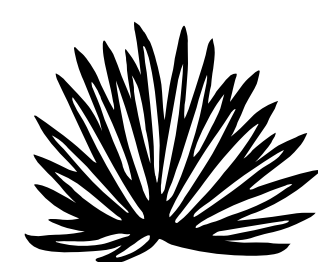
ALCOHOL BY VOLUME: JAJA0422 - 48.9%, JAJA1122 - 48.9%

PRODUCTION: JAJA0422 - APR 2021 (190 LITERS), JAJA1122 - OCT 2021 (190 LITERS)

LABELS: AGAVE PAPER HANDMADE AND PRINTED IN ETLA, OAXACA



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