AGAVE SPIRITS CREADOOR 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.





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: JAME0422, 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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