

# PAPALOTE

(A. CUPREATA)

## CIRO + JAVIER BARRANCA

Chilapa de Álvarez, Guerrero

LOTE: 0621JB, 46.5%, 498 bottles, June, 2021

Don Ciro has been distilling agave spirits longer than most mezcaleros have been alive. His grandson Javier, on the other hand, is relatively new to the family business, having spent much of his 20s in "el norte." Working together for the past 7 years, theirs is a story of tradition, the passing of generational knowledge and its adaptation in a new era.

This batch of papalote was made by Javier using papalote grown by a neighbor in Ahuacutzintla, the community where the Barrancas live and work. The agaves used were a mix of capón and velilla.

## PRODUCTION

OVENS:	10 ton pit
COOK TIME:	4-5 Days
WOOD:	Encino Amarillo, Encino Prieto, Tepozcahuite, Tepehuaje
REST:	1 Day
MILL:	wood chipper
FERM TANKS:	ayacahuite
WATER:	spring
FERM. TIME:	5-7 days
DISTILLATIONS:	Two
STILLS:	2 x 400 liter copper alambiques
ADJUSTMENT:	Puntas y Colas*

\*PUNTAS" ARE THE HIGH ABV ALCOHOL THAT COMES OFF THE STILL AT THE BEGINNING OF THE SECOND DISTILLATION, AND TYPICALLY HAVE LIGHTER, MORE FLORAL FLAVORS. "COLAS" ARE THE LOWER ABV ALCOHOL THAT COME OFF THE STILL AT THE TAIL OF DISTILLATION, AND WHILE BITTER TO TASTE, HAVE THE MOST COMPLEX AROMATICS.



MAL BIEN

FOR PLACEMENT AND FURTHER INFORMATION

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