

PAPALOTE CAPÓN

(A. CUPREATA)

CIRO + JAVIER BARRANCA

Chilapa de Álvarez, Guerrero
LOTE: 1021JB, 48%, 432 bottles, October, 2021



The papalote Javier used to produce this batch were grown in the community of Santa Catarina, about 40 minutes south of Javier's fabrica in Ahuacutzintla. After cutting their quiotes, the magueyero left the plants in his field for 2-3 years before finally harvesting. The result of the long "capón" time is an added level of complexity when compared with the Barrancas' joven batches of papalote.

Don Ciro began working as a mezcalero in his teens and continued well into his 80s, producing batches until the final month of his life. Ciro's grandson Javier, on the other hand, spent much of his 20s in Chicago, before returning to help his grandfather. Working together for nearly a decade, theirs is a story of tradition, the passing of generational knowledge and its adaptation in a new era.

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
CAPÓN	2 years
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.



FOR PLACEMENT AND FURTHER INFORMATION
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